



BRUNCH MENU

11:30AM - 2:30PM

\$55/5500pts

To Start

Complimentary Mimosa or Caesar

AND

Coffee, Tea or Juice

AND

Warm Basket of Danishes & Corn Muffins

AND

Winter Salad

Fior di latte, berries, cucumbers, and aged balsamic

AND

Chef's Soupe du Jour

Mains

Carving Station

Please ask your server for the Chef's featured carving

AND

The Great Canadian

Fried eggs (3), grilled farmers sausages, apple smoked bacon, skillet potatoes, and Texas Toast

OR

BC Omelette

Fried eggs (3), smoked salmon, bell peppers, cheddar cheese, onions, and chives

OR

Stuffed French Toast

Mascarpone, custard, warm maple syrup, raspberry butter, Nutella, fresh berries, and chantilly crème

OR

Steak & Eggs

Alberta dry aged AAA cut of beef, three scrambled eggs, roasted fingerling potatoes, and Texas toast

OR

Eggs Florentine

English muffin, Canadian bacon, spinach, tarragon poached eggs and hollandaise sauce

OR

Southern Fried Chicken & Waffles

Local maple syrup, coffee butter, and braised red cabbage



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Desserts

Cinnamon Roll Coffee Cake

*layered decadent caramelized brown sugar,
fragrant cinnamon and warm caramel*

OR

Sour Cream Cheesecake

Creamy mascarpone and fresh berry coulis

OR

Pistachio Tartufo

Chantilly crème & fresh berries

Add Ons

Grilled Lobster Tail

\$14.00/1400pts

Jumbo Shrimp Scampi

\$12.00/1200pts

Oysters

East coast oysters (6), cocktail sauce, and mignonette

\$15.00/1500pts

Other

*Our bar features 17 local and International
Wines, Bubbles, Mimosas, Bloody Mary's,
Sangria, Spirits plus many more Liquors
and Scotches to indulge in..*

**Ask your server
to see our full selection.**



**VIEW THE
MENU ONLINE**