



BRUNCH PRIX FIXE MENU

11:30AM - 2:00PM

\$45 Per Person

To Start

Bottomless Mimosas or Caesars

&

Coffee, Tea or Juice

&

Warm Basket of Danishes and Corn Muffins

&

Seasonal Fresh Greens

Fior di latte, berries, cucumbers, heirloom tomatoes and aged balsamic

Mains

Carving Station

Please ask your server for the Chef's featured carving

AND YOUR CHOICE OF

The Great Canadian

Fried eggs (2), grilled farmers sausages, apple smoked bacon, skillet potatoes, and Texas toast

OR

BC Omelette

Fried eggs (2), 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

Steak & Eggs

Alberta dry aged AAA cut of beef, 2 scrambled eggs, roasted fingerling potatoes, grilled tomatoes, mushrooms 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

Dessert

Cinnamon Roll Coffee Cake

Layered decadent caramelized brown sugar, fragrant cinnamon and warm dulce de leche

OR

Lemon Curd Pie

With chantilly crème

OR

Tartufo

With chantilly crème & fresh berries



A LA CARTE OPTIONS

Chef's Soup du Jour

Please ask your server for the Chef's featured soup
\$7.00

Benny Florentine

Toasted muffin, Canadian bacon, spinach, tarragon poached eggs, grilled tomatoes, skillet potatoes, and hollandaise sauce
\$21.00

Stuffed French Toast

Mascarpone, custard, warm maple syrup, raspberry butter, Nutella, fresh berries, and chantilly crème
\$18.00

East Coast Lobster Roll & Sweet Yams

Brioche roll, fresh East Coast lobster, hollandaise, feta cheese, sweet yam fries, chives and lemon
\$23.00

Veggie Classic

Scrambled soft tofu, skillet potatoes, grilled mushrooms, tomatoes, avocado, and corn tortillas
\$23.00

The Harvest

Fried eggs (2), grilled farmers sausages, apple smoked bacon, skillet potatoes, buttermilk biscuits and gravy
\$21.00

Avocado Toast

Poached eggs, feta, heirloom tomatoes, shallots, citrus, and cilantro on a rustic sourdough toast with skillet potatoes
\$18.00

Steak & Eggs

Alberta dry aged AAA cut of beef, 2 scrambled eggs, roasted fingerling potatoes, grilled tomatoes, mushrooms and Texas toast
\$23.00

Dessert

Lemon Curd Pie

With chantilly crème
\$8.00

Cinnamon Roll Coffee Cake

Layered decadent caramelized brown sugar, fragrant cinnamon, warm dulce de leche and vanilla gelato
\$9.00

Tartufo

With chantilly crème and fresh berries
\$8.00

Add Ons

Please ask your server for what's available.

Grilled Lobster Tail

\$14.00

Fire Charred Fresh Fish Fillet

\$13.00

Oysters

East coast oysters (6), cocktail sauce, and mignonette
\$15.00

Jumbo Shrimp Scampi

\$12.00

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...