



## 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...*