

# Breakfast Menu

## À LA CARTE BREAKFAST

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### Healthy Breakfast

Fresh tropical fruit and berries  
with Bircher muesli and multi grain toast

**\$9**

### Fruit Parfait

Layers of yogurt, granola, fresh fruit and berries,  
with a toasted bagel and cream cheese

**\$8**

### Classic Breakfast

1 egg any style with your choice of bacon, apple sausage  
or local back bacon, home fried potatoes and toast

**\$9**

classic breakfast with 2 eggs **\$11.25**

### Omelets

A 3 egg omelet or egg white omelet  
with your choice of the following:  
Black Forest ham, bacon, peppers, tomatoes,  
mushrooms, red onion, asparagus and cheese  
served with home fried potatoes and toast

**\$11**

### French Toast

2 thick slices of house made cranberry pecan loaf,  
Degenhardt back bacon and local maple syrup

**\$11**

### Buttermilk Pancakes

5 pancakes topped with whipped butter,  
local maple syrup and icing sugar,  
your choice of bacon, apple sausage or local back bacon

**\$11**

### Breakfast Sandwich

A fresh baked croissant with local back bacon, a fried egg,  
Cheddar cheese, truffle mayo, fresh lettuce and tomato  
served with home fried potatoes

**\$11**

### Eggs Benedict

2 poached eggs on a toasted English muffin  
with Degenhardt back bacon and hollandaise sauce  
served with home fried potatoes

**\$12**

substitute English muffin for fish cakes **\$2.00**

add smoked salmon and asparagus **\$3.00**

add lobster and sautéed Swiss chard **\$5.00**

### Steak and Eggs

Grilled 6oz striploin, 2 eggs any style  
and home fried potatoes

**\$15**

If you would like to substitute home fried potatoes  
for fish cakes or fruit salad, add \$2.00

# Breakfast Menu

## BREAKFAST BUFFET

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### Continental

Fresh baked croissants, muffins, Danishes, turnovers, cinnamon buns, fresh fruit parfaits, cold cereals, whole fruit, cheese, sliced fruit, yogurt, fruit salad, assorted juice, coffee and tea

**\$12 per person, children under 10 \$7**

### Full Hot Buffet

Fresh baked croissants, muffins, Danishes, turnovers, cinnamon buns, fresh fruit parfaits, cold cereals, whole fruit, cheese, sliced fruit, yogurt, fruit salad, scrambled eggs, home fries, bacon, apple sausage, fish cakes, assorted fruit juice, coffee and tea

**\$14 per person, children under 10 \$10**

## LIGHTER CHOICES

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Yogurt .....	<b>\$3.00</b>
2 slices of toast .....	<b>\$3.00</b>
Muffin, croissant, Danish, cinnamon bun or turnover .....	<b>\$3.00</b>
Cereal .....	<b>\$4.00</b>
Oatmeal .....	<b>\$4.00</b>
Bagel and cream cheese .....	<b>\$4.00</b>
Bacon, apple sausage or back bacon ...	<b>\$4.00</b>
Fresh fruit salad .....	<b>\$4.95</b>
Bircher muesli .....	<b>\$5.00</b>

## BEVERAGES

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Coffee .....	<b>\$2.65</b>
Orange pekoe or organic Numi tea .....	<b>\$2.65</b>
Hot chocolate .....	<b>\$2.75</b>
White milk .....	<b>\$2.75</b>
Chocolate milk .....	<b>\$3.00</b>
Fiji bottled water .....	<b>\$3.00</b>
San Pellegrino .....	<b>\$3.00</b>
Fruit juice .....	small <b>\$2.25</b> large <b>\$3.50</b>
Espresso .....	<b>\$3.50</b>
Americano .....	<b>\$3.95</b>
Cappuccino .....	<b>\$3.95</b>
Latte .....	<b>\$3.95</b>
Mocha .....	<b>\$3.95</b>

# Dinner Menu

## APPETIZERS

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### **Chicken Fricot**

*A traditional Acadian stew seasoned with summer savory  
and thickened with herbed dumplings*

**\$7**

### **Seafood Chowder**

*New England style with New Brunswick lobster,  
house smoked salmon, white fish, shrimp and baby clams*

**\$11**

### **Caesar Salad**

*Crisp romaine lettuce with house made dressing,  
Degenhardt bacon and roasted garlic croutons*

**\$8**

### **Artisan Salad**

*Artisan lettuce, grilled pineapple, grapefruit and toasted  
coconut, with avocado dressing and Liquid Gold lemon  
infused extra virgin olive oil*

**\$8**

### **Risotto of the Day**

*An Italian specialty made with Arborio rice,  
the flavour changes daily*

**\$10**

### **New Brunswick Lobster Cakes**

*A trio of handmade lobster cakes  
served with three sauces: yellow pepper rémoulade,  
wasabi aioli and sun-dried tomato mayonnaise*

**\$12**

### **Ahi Tuna**

*Pan seared and served on house baked ciabatta bread  
with candied bacon confit, red radish micro greens  
and sweet & sour onions*

**\$13**

### **Kobe Beef Carpaccio**

*Thinly shaved Kobe beef topped with capers  
and Grana Padano, drizzled with lemon dill aioli  
and extra virgin olive oil*

**\$14**

### **Charcuterie and/or Cheese Board**

*Your choice of local cured meats and/or artisanal cheeses  
with house baked bread, preserves and fresh fruit*

*meat only **\$13** cheese only **\$13***

*meat and cheese **\$15***

# Dinner Menu

## MAIN COURSES

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### **Duck Confit**

*House made confit with natural jus, pomme William and buttered rainbow carrot ribbons*

**\$23**

### **Halibut**

*Poached in olive oil and served on sautéed organic Swiss chard with oven roasted cherry tomatoes*

**\$26**

### **Rib-Eye**

*Seared Chicago-style, served with confit fingerling potatoes and grilled asparagus with freshly grated Grana Padano*

8oz **\$25** 12oz **\$29**

### **New York Striploin**

*Grilled striploin with morel mushrooms and red wine jus, served with buttermilk whipped potatoes and charred peppers*

8oz **\$23** 12oz **\$27**

### **Pork T-bone**

*Cinnamon pear glazed Berkshire T-bone with sweet potato dauphinoise and sautéed snow peas*

**\$25**

### **Bouillabaisse**

*A classic from the Provence region of France with fresh fish and shellfish in a saffron scented tomato broth*

**\$24**

### **Fettuccini**

*Fresh handmade pasta with prosciutto, roasted portabella mushrooms, asparagus, grilled peppers and sun-dried tomatoes, tossed with organic basil infused extra virgin olive oil*

**\$20**

### **Sea Scallops**

*Pan seared with a Sauvignon Blanc cream sauce, chanterelle mushrooms, wild rice and buttered carrots*

**\$27**

### **Vegetable Tian**

*A layered vegetarian dish with grilled polenta, roasted peppers, zucchini, red onion, asparagus, portabella mushroom and truffled tomato cream sauce*

**\$20**

### **Arctic Char**

*Pan seared with lemon dill butter, sweet potato dauphinoise and grilled peppers*

**\$22**

# *Dessert Menu*

## **RASPBERRY CITRUS CRÈME BRÛLÉE**

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*Crème brûlée with candied berries, balsamic reduction  
and raspberry sorbet with brandy snap crumbs*

## **ITALIAN TIRAMISU**

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*Classic tiramisu with coffee and Marsala dipped ladyfingers,  
mascarpone, espresso caramel sauce and coffee ice cream  
with chocolate covered espresso beans*

## **GLUTEN FREE CHOCOLATE CAKE**

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*Flourless chocolate cake with mango coulis, candied bacon,  
dark chocolate balsamic syrup and raspberry sorbet*

## **FRESH FRUIT TART**

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*A sugar cookie crust filled with vanilla pastry cream  
and topped with fresh fruit and berries*

## **CHEF'S FEATURE DESSERT**

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*A culinary delight that changes with the seasons,  
ask your server for details*

All desserts are \$7.00  
and are made in house.