

# BRUNCH

## SOUPS AND SALADS

CHICKEN MATZAH BALL SOUP Egg Noodles, Kreplach, Pulled Chicken	11
SOUP OF THE DAY Prepared According to the Chef's Inspiration	9
MARKET LEAVES & SEEDLINGS Lemon Vincotto Vinaigrette	12
ARUGULA & BOSCH PEAR SALAD Lemon Grape Seed Dressing, Parmigiano Reggiano	15
CAESAR SALAD Hearts of Romaine, Hand Chopped Bacon Bits, Shaved Parmesan, Herbed Croutons	13

## APPETIZERS

ROASTED TOMATO & CIPOLLINI ONION TARTE Goat Cheese, Basil Oil, Aged Balsamic Reduction	8
SEARED TUNA NICOISE SALAD Red Wine Dijon Vinaigrette	13
SMOKED SALMON, PANCETTA & AVOCADO Roasted Tomato, Iceberg Lettuce, Avocado Caper Dressing	13
SAUTEED CRAB CAKES Avocado Salsa, Aged Balsamic Reduction	18

## BREAKFAST

BELGIAN WAFFLE, PANCAKES OR FRENCH TOAST Choice of Fresh Berries, Ham, Bacon or Country Sausage, Warm Quebec Maple Syrup	17
CRAB CAKE BENEDICT Sautéed Spinach, Grilled Tomato, Hollandaise, Steamed Asparagus	20
LOW CARB BREAKFAST Two Poached Eggs, Smoked Salmon, Steamed Asparagus, Sautéed Spinach	18
TRADITIONAL BREAKFAST Two Eggs with Bacon, Ham or Country Sausage, Grilled Asparagus and Roma Tomato, Breakfast Pastries or Toast, Butter and Preserves	18
TODAY'S OMELETTE According to the Chef's Inspiration Market Leaves, Lemon Vincotto Vinaigrette	16
STEAK AND EGGS 2 Eggs, Any Style, 8oz Angus NY Steak Grilled Roma Tomato, Grilled Asparagus, Breakfast Pastries or Toast, Butter and Preserves	23

## ENTREE SALADS AND SANDWICHES

COBB SALAD Iceberg Lettuce, Grilled Chicken, Hard Boiled Egg, Double Smoked Bacon, Aged Cheddar & Stilton, Avocado, Tomatoes, Red Wine Dijon Vinaigrette	20
GRILLED SEAFOOD SALAD Shrimp, Salmon, Scallop, French Beans, Sweet Onions, Olives, Capers, Diced Potatoes, Tomatoes, Cucumbers, Red Wine Dijon Vinaigrette	21
TANDOORI CHICKEN BREAST SALAD Baby Spinach, Chick Peas, Mango, Sweet Pepper Citrus Vinaigrette	17
LOBSTER GRILLED CHEESE SANDWICH Lobster, Aged White Cheddar, Brioche Puree of Roasted Tomato Soup	22
PRAIRIE CLUB Shaved Ham and Turkey Breast, Swiss Cheese, Bacon, Lettuce, Tomato, Mayo on Toasted Multigrain, Hand Cut Frites	18

## ENTREES AND PASTA

BUTTERNUT SQUASH & 1608 RAVIOLI Chanterelle Mushroom Sauce, Roasted Tomato	16
TAPENADE ROASTED SEABASS Caper Herb Vinaigrette, Sweet Potato Mash, Cherry Tomato Salad, Steamed French Beans	23
FISH & CHIPS - ALMOST Chickpea Battered Halibut Sweet Potato Frites, Raita, Grilled Lemon	21
SALMON GRATINEE WITH LOBSTER Hollandaise Sauce, Fresh Orange Fennel Puree, Steamed Green and White Asparagus	21
QUEBEC DUCK LEG CONFIT Cranberry Port Jus, Creamy Polenta Sautéed Swiss Chard	22

EXECUTIVE CHEF  
JOAN MONFAREDI

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