

BRUNCH MENU

BREAKWATER BREAKFAST

TWO EGGS ANY STYLE, POTATO ROSTI, CHOICE OF SAUSAGE,
BACON OR CANADIAN BACON, WHOLE WHEAT OR SOUR DOUGH TOAST

12

APPLE WOOD SMOKED SALMON

TWO POACHED EGGS, TOASTED PUMPERNICKEL,
SMOKED SALMON, LIGHT DILL SAUCE

13

TRADITIONAL EGGS BENEDICT

POACHED EGGS, ENGLISH MUFFIN, CANADIAN BACON,
HOLLANDAISE SAUCE, MIXED GREEN SIDE SALAD

14

BUTTERMILK PANCAKES

STACKED PANCAKES, MAPLE SYRUP, FRESH BERRY COMPOTE

12

BELGIAN WAFFLES

AUTHENTIC BELGIAN WAFFLES,
FRESH BERRIES, VANILLA CUSTARD

13

MEDLEY OF FRESH CUT SEASONAL FRUIT

ASSORTED BERRIES, FRUIT YOGURT

12

LOBSTER BISQUE

SEAFOOD TERRINE, TARRAGON FOAM

13

SUMMER SALAD

GARDEN GREENS, BEAN SPROUTS, CHERRY TOMATOES,

ASPARAGUS, CARROTS, RASPBERRY VINAIGRETTE

REGULAR 10

SMALL 6.50

BREAKWATER CAESAR SALAD

HEARTS OF ROMAINE, CRISP PANCETTA, POTATO ROSEMARY CROUTONS,

GRANO PADANO CHIPS, ROASTED GARLIC DRESSING

REGULAR 10

SMALL 6.50

HOUSE SPECIALTIES

BREAKWATER CLUB

ARTISAN BREAD, SLICED TURKEY,

BACON, TOMATO, BOSTON BIBB

13

CHICKEN & GOAT CHEESE SANDWICH

SMALL BAGUETTE, HOMEMADE MAYONNAISE, ONION JAM, ARUGULA

13

ANGUS BEEF TENDERLOIN SANDWICH

SWISS HERB BREAD, PORTOBELLO MUSHROOMS, PROVOLONE CHEESE,

CARMELIZED ONIONS

13

ANGUS BEEF BURGER

ARTISAN BUN, CHEDDAR,

TEMPURA ONION RINGS, TOMATO JAM

(PLEASE ALLOW 20 MINUTES)

13

SPAGHETTINI PASTA

TOMATO ROSE SAUCE, GRILLED SHRIMP,

FRIED BASIL LEAFS, BACON, GRILLED PEPPERS

18

FISH & CHIPS

BATTERED HADDOCK CRISPY FRIED, COLESLAW, TARTAR SAUCE

15

SESAME HONEY SALMON

SPICY RICE SPRINGROLL, SOY-SHIITAKE MUSHROOMS,

BABY BOK CHOY, SOY GELEE

22

VEAL SCALOPPINI

SILKY MASHED POTATOES, CRUSHED ROMA TOMATOES,

BASIL PESTO, SAUTEED BELL PEPPERS

19

ORGANIC RAISED GRILLED CHICKEN SUPREME

POTATO RAVIOLI, GRILLED ZUCCHINI, RED PEPPERS,

PORTOBELLO MUSHROOM

20

SMOKED MARINATED GRILLED FLINTSTONE STEAK

SWEET POTATO FRIES, WASABI MAYO,

THAI SPICED ASIAN SLAW

