

BREAKWATER Dinner Menu

Appetizer size

- 12 **Strawberry Gazpacho** | roasted cashew and basil pesto, black pepper crème fraiche, shaved parmesan cheese and balsamic caviar
- 12 **Ontario Asparagus Pureé** | grilled French baguette with garlic Boursin cheese served with Sunnyside-up quail egg and pea foam
- 12 **Caesar** | romaine hearts, crisp bacon, breaded brie fritters and lemon-garlic dressing or **Small (9)**
- 12 **Garden Greens** | simple greens and garden vegetables topped with goat feta cheese, Breakwater vinaigrette or **Small (9)**
- 14 **Kumato Tomato** | buffalo mozzarella, avocado, toasted almonds, frisée salad, balsamic caviar, basil seedlings and papaya vinaigrette
- 17 **Garlic Tiger Shrimps** | Israeli couscous, fresh garden peas, sautéed pea tendrils, chilli aioli
- 13 **Grilled or Fried Calamari** | tomatoes, lemon aioli, Boursin cheese, olives and rye toast
- 16 **Hot Smoked Salmon** | pressed watermelon with grapefruit, orange, quinoa grains, avocado and radish sprouts

Following

- 24 **Whole Wheat Pasta** | marinated chicken breast, butternut squash sauce, shaved or **Gluten Free** black truffle, sautéed honey mushrooms and toasted pine nuts
- 27 **Halibut** | sweet roasted eggplant, lemon aioli, oven roasted sunflower seeds, or **Salmon** fresh fig salsa, garden peas and six-minute-and-twenty-six-second-egg
- 25 **Butter Chicken** | Ontario asparagus, goat cheese and cashew pesto grilled cheese, basil-cucumber Gazpacho and piquillo peppers
- 34 **Filet Mignon** | roasted fingerling potatoes, Ontario asparagus, roasted garlic, artichokes, morel mushroom veal jus, grapes and shaved parmesan cheese
- 36 **Aged New York Striploin** | potato tasting with trio of sides and asparagus **#1** truffle aioli, **#2** horseradish and **#3** peppercorn sauce
- 38 **Poached Lobster** | tempura onion petals, Kashmiri style curried risotto, mango purée, Ontario asparagus, seaweed salad and cucumber salsa (**half a lobster for 19**)
- 22 **Wiener Schnitzel (Pork)** | fingerling potatoes, sauerkraut, asparagus and red currant jelly
- 40 **New Zealand Lamb Rack** | grilled peach marmalade, sautéed chick pea and fingerling potatoes, asparagus, green beans and morel mushroom jus
Please allow 25 minutes of cooking and resting time

House Specialities

- 32 **Seafood Risotto** | tomato risotto, sweet pea falafel, charred corn, beets and lemon aioli
- 80 **Chateaubriand for 2** | served with roasted fingerling potatoes, caesar salad, **Prepared Table Side** Peppercorn sauce and Ontario asparagus

BREAKWATER Dinner Menu Continued.....

Teasers and Tapas

(18 for 6 or 32 for a dozen)

- Shucked Oysters** | served on a ½ shell with mignonette sauce, lemon and horseradish
- 10 Chilli Bean Skillet Nachos** | easy guacamole, green onion crème fraiche, tomato salsa
- 16 Kobe Beef Hot Dog Wellington Style** | rolled in puff pastry with honey pommery mustard, mushroom duxelle, prosciutto and served with veal jus and house made poutine
Please allow 15 minutes cooking time
- 10 Mini Crab Cakes** | creamy apple coleslaw and bacon potato salad
- 9 Piri-Piri Wings 6pcs** | sweet pickles, frites and Tandoori sauce (**note: 12 pcs for 14**)
- 14 Kobe Beef Sliders** | caramelized onions, sweet pickles, Breakwater Sous Chef's secret sauce, corn relish, Gouda cheese and served with frites

Pizzas

All pizzas are handmade in house with a thin 9" crust, the perfect single serving size. Made with our own tomato sauce and topped with mozzarella and parmesan cheese.

- 15 Pepper Steak** | ground AAA tenderloin, fresh peppercorns and cherry tomatoes
- 14 Smoked Salmon** | a light pizza with olive oil, feta, capers, red onions, herbs and cherry tomatoes
- 14 Funghi/Chorizo** | sautéed forest mushrooms finished with goat cheese and balsamic

Main Salads

- 24 Scallops** | spinach leaves, sliced strawberries, crushed pecans, white cheddar Gougères, apple jam, prosciutto and black pepper vinaigrette
- 22 Seared Beef Tenderloin** | arugula leaves, truffle aioli, Kumato tomatoes, crisp Yukon chips and shaved parmesan cheese
- 18 Jalapeño** | blue cheese stuffed jalapeños, arugula leaves, green olives, Kumato tomatoes, shaved baby carrots, pomegranate and rosé-mint-yogurt vinaigrette

To Share (made for two)

- 19 Grilled Pitas** | creamy spinach dip with lobster, asparagus, avocado and artichoke hearts
- 18 Greek Bruschetta** | goat feta cheese, tomatoes, olives, artichokes, peppers, garlic, Basil seedlings

Flambéed Table Side

- 18 Pernod Shrimp** | sweet paprika, fennel seeds, garlic, shallots, chilli peppers, scallions and piquillo peppers and pitas
- 16 Sambuca Halloumi Cheese** | preserved lemons, arugula and first harvest extra virgin olive oil