

THE WATERSIDE INN

Breakwater Restaurant by Executive Chef Adrian Rusyn



Soups

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Lobster Chowder \$12.95

(Nova Scotia Lobster, Baby Potatoes and Niagara Gold Cheese Crisp)

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Puree of Butternut Squash \$9.95

(Arugula Pumpkin Pesto, Maple Crème Fraiche and Red Beet Puree)

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Old Country Mushroom Soup \$10.95

(Porcini Mushrooms, Toasted Brioche)

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Appetizers

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Foie Gras 70gm \$21.95

(Apple and Raisin Compote, Toasted Brioche and 12 year old Balsamic Drizzle)

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Crab Cake Poutine \$14.95

(Ginger Spiked Crab, Potato Strings, Thai Pesto Halloumi Cheese and Sudachi Lime Jus)

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Nova Scotia Lobster Newburg \$15.95

(Herbed Puff Pastry, Brandy Cream Sauce, Asparagus Tips)

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Hickory House Smoked Salmon \$12.95

(Smoked Horseradish-Peppercorn Dollop, Dill Potato Latke, Arugula and Grated Oka Shards)

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Breakwater Calamari \$12.95

(Lemon Emulsion, Garlic Tzatziki and Marinara Sauce)

Garden

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Caesar Salad LARGE \$10.95 or SMALL \$6.95

(Freshly Shaved Parmesan Cheese, Oven Roasted Croutons, Crispy Bacon and Anchovy Dressing)

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Vanilla Marinated Baby Beet and Goat Cheese Salad \$12.95

(Candied Orange Peels, Orange Vinaigrette, Hand Picked Greens)

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Hand Picked Greens LARGE \$9.95 or SMALL \$6.95

(Yellow & Red Cherry Tomatoes, Bell Peppers, Radishes, Red Onion, Crumbled Feta Cheese,
And Breakwater Honey Mustard Vinaigrette)



Water

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Pan Seared Ontario Pickerel \$25.95

(Fingerling Potatoes, Brussels Sprouts, Bacon and Chive Butter Sauce)

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Atlantic Salmon \$26.95

(Saffron Gnocchi, Wilted Spinach, Prosciutto Chips and Cherry Tomato Confit)

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Butter and Garlic Poached Scallops \$31.95

(Gorgonzola Brioche, Sautéed Mushrooms and Lobster Sauce)

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Seafood Risotto \$27.95

“Salmon, Pickerel, Scallop, Shrimp and Bahamian Lobster Tail”

(Butternut Squash Risotto, Baby Vegetables and Spinach Pesto)

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Nova Scotia Lobster Newburg \$29.95

(Herbed Puff Pastry, Brandy Cream Sauce, Asparagus Tips)

Pasture

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Veal Scaloppini Marsala \$22.95

(Sautéed Mushrooms, Baby Vegetables, Baby Potatoes, Cipollini Onions and Marsala Sauce)

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Red Wine-Braised Beef Short Ribs \$35.95

(On Bacon and Gruyere Polenta, King Oyster Mushroom, Glazed Carrots and Mustard Jus)

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Liver \$22.95

(Potato Latke, Caramelized Onions, Sautéed Mushrooms, Bacon Crisp and Peppercorn Jus)

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Roasted Garlic and Sage Stuffed Cornish Hen \$26.95

(Pomme Puree, Beans Almandine and Gewurztraminer Jus)

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Oregano Marinated Oven Roasted Chicken Breast \$25.95

(Spiced Lentils with Crushed Tomatoes, Eggplant and Natural Jus)

Field

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Hand Rolled Potato Gnocchi with CHICKEN \$22.95 or SHRIMP \$24.95

(Citrus Morbier Cream Sauce, Fresh Mozzarella and Thyme)

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Lobster Spaghetti SMALL \$18.95 or LARGE \$31.95

(Sauce Natasha, Garlic, Diced Tomatoes, Shaved Parmesan, Fresh Basil and Organic Olive Oil Drizzle)

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Sautéed Shrimp Linguine SMALL \$16.95 or LARGE \$28.95

(Tomato Butter Sauce, Basil Pesto, Sautéed Bell Peppers and Green Onions)

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Fire

CANADIAN Angus “Alberta” Beef

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ANGUS “AAA” FILET MIGNON | 7oz. \$29.95

ANGUS “AAA” New York STRIPLOIN | 10oz. \$31.95

ANGUS “AAA” PORTERHOUSE | 14oz. \$39.95

ANGUS “AAA” PRIME RIB | 12oz. \$29.95

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CHATEAUBRIAND FOR TWO PREPARED TABLE SIDE | 16oz. \$78.95

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ALL GRILLED ITEMS COME WITH POMME PUREE
SAUTEED MUSHROOMS | SPINACH & TOMATO | HONEY GLAZED CARROTS

Surf

.....

GRILLED TIGER SHRIMP | 2.pc \$5.95

BAHAMIAN LOBSTER TAIL | \$11.95

CHAMPAGNE POACHED SCALLOPS | \$3.50 each

Sides

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GREEN BEANS \$4.00

ASPARAGUS \$5.95

SPINACH \$4.00

FRITES \$5.00

Notes

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Blue “cool all the way through”

Rare “cool red center”

Medium rare “red warm center”

Medium “pink hot center”

Medium Well “slightly pink to brown”

Well done “cooked all the way through, no pink”

