

THE WATERSIDE INN

Breakwater Restaurant by Executive Chef Adrian Rusyn

BAR MENU

Lobster Poutine.....	\$15
(Nova Scotia Lobster Chunks, Gruyere Cheese Curds and Velouté)	
Grilled 3 Cheese Sandwich.....	\$8
(Crispy Rye Bread, Old Cheddar, Jack and Swiss Cheeses)	
Duck Confit Spring Rolls.....	\$12
(Walnut arugula pesto, cherry tomato dipping sauce)	
Green Tea Breaded Shrimp.....	\$14
(Mango Wasabi "Sundae", cilantro & roasted Peanut Topping)	
Savory Olive Mélange.....	\$9
(Garlic, Chili & citrus scented olives w/ Grilled Pita Points)	
Mini Slider Trio.....	\$12
(AAA Angus Beef Tenderloin, Onion Jam, Truffle Aioli and Golden Bruschetta)	
Spiced Lentil and Plantain Chips.....	\$6
(Stewed Tomatoes & Exotic Spices)	
Mini Bison & Beemster Puffs.....	\$14
(Stout Jus, Young Seedling Salad)	
Grilled Calamari & Chorizo with De-constructed Anchovy Fondue.....	\$11
(Roasted Garlic, Anchovy, Lemon, Tomato & Capers)	
Yellow Bruschetta on Brioche.....	\$8
(Tomato, Persimmon, Capsicum, Popcorn Seedlings & Opal Basil)	