



## APPETIZERS

|  |           |
|--|-----------|
| <b>CHARCUTERIE</b>   | <b>32</b> |
| Charcuterie & Cheese Board with Garlic Crostini (serves 2)<br>Chef's Selection of Salametti, Prosciutto, Foie Gras Mousse,<br>Strawberry Mint Compote, Double Cream Brie Cheese, Irish Cheddar, Boursin,<br>Honey Sage Mustard, Marinated Olives |           |
| <b>LOBSTER BISQUE</b>  | <b>12</b> |
| Lobster, Double Cream  |           |
| <b>SUMMER SALAD</b>  | <b>9</b>  |
| Spring Greens, Berries, Radishes, Ontario Grape Tomato, Spiced Pecans,<br>Sesame Citrus Dressing   |           |
| <b>CAESAR</b>  | <b>10</b> |
| Crisp Romaine, Double Smoked Bacon, Brioche Croutons, Parmesan Crisp<br>Caesar Dressing<br>Add Chipotle Chicken 6   Grilled Salmon 8   Garlic Shrimp 9   |           |
| <b>OCTOPUS CAPRESE</b>   | <b>14</b> |
| Olive Grilled Octopus, Spring Ontario Tomatoes, Buffalo Mozzarella Foam, Basil Oil   |           |
| <b>FIVE SPICED DUCK</b>  | <b>14</b> |
| Pickled Vegetables, Orange Glaze   |           |
| <b>SMOKED SALMON</b>   | <b>14</b> |
| Citrus Cream Cheese Roulade, Beet Gel, Spherical Tzatziki, Caper Berry   |           |
| <b>SCALLOPS</b>  | <b>16</b> |
| Red Pepper Coulis, Kumquat Jam, Grilled Lime, Crisped Plantain Chip  |           |

## BREAKWATER SIGNATURE DISHES

### CHATEAUBRIAND

*(Prepared Tableside - Serves 2)*   **96**

Peppercorn Crusted 14oz AAA OVEN ROASTED CHATEAUBRIAND  
Side Soup, Caesar Salad or Garden Salad to start,  
Yukon Gold Thyme Potato Pave, Ontario Baby Vegetables, Veal Jus  
*(please allow 20 minutes)*

### RISOTTO

Arborio Rice finished with White Wine, Parmesan Cheese,  
Slow-Roasted Garlic Tomato

**Seafood** - Shrimp, Lobster, Saffron, Lemon Grass   **32**

**Vegetarian** - Wild Mushroom   **24**

*Our natural approach to cooking allows for many gluten-free and dietary restrictions.  
Please inform your server for any special needs.*

## MAIN COURSES

|   |    |
|---|----|
| BATTERED FISH AND CHIPS   | 20 |
| Wild Icelandic Haddock, Fresh Cut Fries, House Coleslaw, In House Tartar Sauce, Lemon<br>Add 3 Pieces of Beer Battered Shrimp 9               |    |
| SALMON  | 32 |
| Crisped, Black Barley Risotto, Wasabi Cream, Ontario Baby Vegetables  |    |
| LOBSTER   | MP |
| Half Lobster Stuffed with Scallop, Crab and Lobster, Ancient Grains,<br>Lobster Cream Sauce, Ontario Baby Vegetables                          |    |
| CHICKEN SUPREME   | 32 |
| Stuffed with Prosciutto, Fontana Cheese, Sage<br>Served with Roasted Garlic Mashed Potatoes, Ontario Baby Vegetables, Chicken Glaze           |    |
| 10oz AAA NEW YORK STEAK or 6oz AAA FILLET   | 42 |
| Yukon Gold Thyme Potato Pave, Ontario Baby Vegetables,<br>Brandy Green Peppercorn Glaze   |    |
| SPAGHETTI BOLOGNESE   | 26 |
| Veal, Italian Sausage, Beef Bolognese, Spaghetti, Padano Parmesan   |    |
| LOBSTER FETTUCCINE  | 28 |
| Lobster, Double Smoked Bacon, Padano Parmesan Cheese, Roasted Garlic Tomato<br>Vegetarian Option Available – Primavera, Cream or Tomato Sauce |    |

## DESSERT MENU

|  |    |
|--|----|
| CHEESECAKE   | 12 |
| Traditional New York Style Cheesecake, Vanilla Anglaise                              |    |
| CHOCOLATE LAVA CAKE  | 12 |
| Decadent Warm Callebaut Chocolate Cake served with Vanilla Ice Cream                 |    |
| CLASSIC CRÈME BRÛLÉE   | 12 |
| Vanilla Custard, Fresh Berries, Chocolate Crackle                                    |    |
| DECONSTRUCTED APPLE PIE  | 12 |
| A new twist on an old favorite, served with Vanilla Ice Cream                        |    |
| ICE CREAM OR SORBET  | 10 |
| Choice of Vanilla, Chocolate or Raspberry Sorbet<br>Add Caramel or Chocolate Sauce 2 |    |

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*Please inform your server for any special needs.*

*Breakwater Restaurant is closed from 4pm on Sunday and Monday evenings*

*BREAKWATER IS AVAILABLE TO BOOK FOR EXCLUSIVE EVENTS*