



BREAKWATER IS AVAILABLE TO BOOK FOR EXCLUSIVE EVENTS

## Lunch Menu

### APPETIZERS

CHARCUTERIE	32
Charcuterie & Cheese Board with Garlic Crostini (serves 2) Chef's Selection of Salametti, Prosciutto, Foie Gras Mousse, Strawberry Mint Compote, Double Cream Brie Cheese, Irish Cheddar, Boursin, Honey Sage Mustard, Marinated Olives	
LOBSTER BISQUE	12
Lobster, Double Cream	
CAESAR	10
Crisp Romaine, Double Smoked Bacon, Brioche Croutons, Parmesan Crisp, Caesar Dressing Add Chipotle Chicken - 6 Grilled Salmon - 8 Garlic Shrimp - 9	
THE BUDDHA BOWL SALAD WITH FIVE SPICED CHICKEN	18
Spring Greens, Quinoa, Blueberries, Avocado, Oranges, Radishes, Spiced Pecans Sesame Citrus Dressing ALTERNATE PROTEIN OPTIONS: PEPPER STEAK MEDALLIONS OR SAUTÉED GARLIC SHRIMP	
SMOKED SALMON	14
Citrus Cream Cheese Roulade, Beet Gel, Spherical Tzatziki, Caper Berry	
OCTOPUS CAPRESE	14
Olive Grilled Octopus, Spring Ontario Tomatoes, Buffalo Mozzarella Foam, Basil Oil	
SCALLOPS	16
Red Pepper Coulis, Kumquat Jam, Grilled Lime, Crisped Plantain Chip	

### SANDWICHES *(Served with Side/Caesar salad or kitchen cut fries)*

PORT CREDIT CLUBHOUSE WITH HOUSE ROASTED FRESH TURKEY	19
Bacon, Lettuce, Avocado Mayonnaise, Roma Tomatoes, Double Cream Brie	
THE FAMOUS BREAKWATER LOBSTER GRILLED CHEESE	20
Chunks of Maritime Lobster, Buttered Brioche, Cheddar Cheese	
BREAKWATER BURGER - please allow 20 minutes	19
In House Made 6oz AAA Sirloin Burger, Brioche Bun, Horseradish Aioli, Bacon Smoked Cheddar	
SPICY BAJA FISH TACO	18
Spicy Iceland Haddock, Pico De Gallo, Green Apple Slaw, Cilantro Sour Cream 3 Tacos served with Sweet Potato Fries and Chipotle Aioli	

*Our natural approach to cooking allows for many gluten-free and dietary restrictions.  
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



*BREAKWATER IS AVAILABLE TO BOOK FOR EXCLUSIVE EVENTS*

## MAIN COURSES

BATTERED FISH AND CHIPS	20
Wild Icelandic Haddock, Fresh Cut Fries, House Coleslaw, In House Tartar Sauce, Lemon 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, Lobster Cream Sauce, Ontario Baby Vegetables	
CHICKEN SUPREME	32
Stuffed with Prosciutto, Fontana Cheese, Sage Served with Roasted Garlic Mashed Potatoes, Ontario Baby Vegetables, Chicken Glaze	
STEAK FRITES	34
2 Beef Tenderloin Medallions, Kitchen Cut Fries, Green Peppercorn Jus, Side Salad	
SPAGHETTI BOLOGNESE	26
Veal, Italian Sausage, Beef Bolognese, Spaghetti, Padano Parmesan	
LOBSTER FETTUCINE	28
Lobster, Double Smoked Bacon, Padano Parmesan Cheese, Roasted Garlic Tomato <i>Vegetarian Option Available – Primavera, Cream or Tomato Sauce</i>	

## DESSERTS

CHEESECAKE	12
Traditional New York Style Cheesecake, Vanilla Anglaise	
CHOCOLATE LAVA CAKE <i>(Please allow 20 minutes)</i>	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 Add Caramel or Chocolate Sauce 2	

*Our natural approach to cooking allows for many gluten-free and dietary restrictions.  
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*