

BREAKWATER IS AVAILABLE TO BOOK FOR EXCLUSIVE EVENTS

## Dinner Menu

### APPETIZERS

CHARCUTERIE	<b>32</b>
Charcuterie & Cheese Board with Garlic Crostini (serves 2) Chef's Selection of Salametti, Prosciutto, Cured Meats, Apple Plum Compote, Blue Cheese Mousse, Irish Cheddar, Boursin, Pickle Mustard, Marinated Olives	
WILD MUSHROOM SOUP	<b>12</b>
Ontario Mushrooms, Double Cream, Blue Cheese Crostini, Basil Oil	
CAESAR	<b>12</b>
Crisp Fresh Romaine Lettuce, Creamy Lemon Dressing, Parmesan Crisp, Garlic Croutons Add Grilled Chicken <b>7</b> Grilled Salmon <b>8</b> Garlic Shrimp <b>9</b>	
FALL ROASTED VEGETABLE SALAD	<b>15</b>
Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Sun Dried Cranberries, Champagne Tarragon Vinaigrette	
SHRIMP	<b>16</b>
Gratin, Cheddar, Lemon, Bacon, House Bread	
CALAMARI	<b>14</b>
Grilled or Fried, Raw Vegetable Salad, Chipotle Aioli	

### BREAKWATER SIGNATURE DISHES

#### CHATEAUBRIAND

(Prepared Tableside- Serves 2) **98**  
 Peppercorn Crusted 14oz AAA OVEN ROASTED CHATEAUBRIAND  
 Side Soup, Caesar or Garden Salad to start  
 Double Stuffed Truffled Potato, Fall Vegetables, Veal Glaze  
 (please allow 20 minutes)

#### RISOTTO

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

**Seafood** - Shrimp, Lobster, Saffron **33**

**Vegetarian** - Wild Mushroom **23**

Our natural approach to cooking allows for many gluten free and  
 dietary restriction meals - please inform your server

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## MAIN COURSES

BATTERED FISH AND CHIPS	<b>20</b>
Wild Icelandic Haddock, Crisped Fries, House Coleslaw, In House Tartar Sauce, Lemon Add 3 Pieces of Beer Battered Shrimp <b>9</b>	
SALMON	<b>33</b>
Grilled Piri Piri Rubbed, Butternut Squash Puree, Swiss Chard, Succotash	
SEAFOOD BOUILLABAISSE	<b>38</b>
Lobster, Salmon, Shrimp, Lobster Broth, Asparagus	
BBQ HALF CHICKEN	<b>32</b>
Slow Roasted Half Chicken, Bone Dust BBQ Sauce, Coconut Cabbage Slaw, Fries	
DRY AGED RIB EYE	<b>42</b>
Truffled Double Stuffed Baked Potato, Fall Vegetables, Veal Glaze	
VEAL SCALLOPINI	<b>38</b>
Milk Fed Veal Striploin, Asiago Baked Polenta, Swiss Chard, Lemon, Caper, Wild Mushroom Cream	
RIGATONI BOLOGNESE	<b>26</b>
Lean Veal, Beef, Pork Bolognese Sauce, Rigatoni, Padano Parmesan	
LOBSTER FETTUCCINE	<b>28</b>
Lobster, Double Smoked Bacon, Padano Parmesan Cheese, Roasted Garlic Tomato Vegetarian Option Available – Primavera, Cream or Tomato Sauce	
	<b>22</b>

## DESSERTS

CHEESECAKE	<b>12</b>
Lemon Curd, Meringue, Fruit Coulis	
CHOCOLATE	<b>12</b>
Chocolate Chip Cookie, Chocolate Ganache, Chocolate Truffle	
CRÈME BRÛLÉE	<b>12</b>
Vanilla Custard, Fresh Berries, Chocolate Crackle	
WARM APPLE PIE AND ICE CREAM	<b>12</b>
Caramelized Apple, Sweet Crust, Vanilla Bean Ice Cream, Butterscotch Sauce	
ICE CREAM OR SORBET	<b>10</b>
Choice of Vanilla, Chocolate or Raspberry Sorbet Add Butterscotch or Chocolate Sauce <b>2</b>	

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