

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, Cured Meats Apple Plum Compote, Blue Cheese Mousse, Irish Cheddar, Boursin, Pickle Mustard, Marinated Olives	
WILD MUSHROOM SOUP	12
Ontario Mushrooms, Double Cream, Blue Cheese Crostini, Basil Oil	
CAESAR	12
Crisp Fresh Romaine Lettuce, Creamy Lemon Dressing, Parmesan Crisp, Garlic Croutons Add Grilled Chicken 7 Grilled Salmon 8 Garlic Shrimp 9	
FALL ROASTED VEGETABLE SALAD	15
Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Sundried Cranberries, Champagne Tarragon Vinaigrette	
CALAMARI	14
Grilled or Fried, Raw Vegetable Salad, Chipotle Aioli	
SHRIMP	16
Gratin, Cheddar, Lemon, Bacon, House Bread	
 SANDWICHES (served with side garden/caesar salad or fries) Substitute Sweet Potato Fries and Chipotle Aioli - \$2	
PORT CREDIT CLUBHOUSE WITH HOUSE ROASTED FRESH TURKEY	19
Bacon, Lettuce, Mayonnaise, Roma Tomatoes, Choice of Aged Cheddar or Double Cream Brie	
THE FAMOUS BREAKWATER LOBSTER GRILLED CHEESE	20
Chunks of Maritime Lobster, Buttered Brioche, Cheddar Cheese	
BREAKWATER BURGER	19
In House Made 6oz AAA Sirloin Burger, Brioche Bun, Truffle Aioli, Bacon, Cheddar	
SPICY BAJA FISH TACO	18
3 Tacos with Cajun Blackened Iceland Haddock, Pico De Gallo, Red Cabbage Slaw, Wasabi Mayo	
CRISPY CHICKEN SLIDERS	18
3 Sliders with Avocado Cilantro Chicken, Crispy Onion Strings, Chipotle Mustard, Kumquat Jam	

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

BREAKWATER IS CLOSED TO THE PUBLIC FROM 4PM ON SUNDAY AND MONDAY EVENINGS
 BUT IS AVAILABLE FOR PRIVATE EVENTS UPON REQUEST

MAIN COURSES

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

DESSERTS

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

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

BREAKWATER IS CLOSED TO THE PUBLIC FROM 4PM ON SUNDAY AND MONDAY EVENINGS
 BUT IS AVAILABLE FOR PRIVATE EVENTS UPON REQUEST