



THE GRANDE

KITCHEN + BAR

we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

BREAKFAST

served until 11:30 am daily

FARM FRESH

served with our signature chips, fresh fruit and choice of toast

CLASSIC BREAKFAST 15

two eggs any style, thick cut bacon or maple sausage

ROASTED BEET PESTO KALE OMELETTE 17

tomato, goat cheese, balsamic glaze

HAM + CHEESE OMELETTE 18

back bacon, monterey jack cheese, cheddar cheese

SMOKED SALMON OMELETTE 18

green onion, capers, fresh dill

BACON + MUSHROOM CREPE 18

scrambled eggs, bell pepper, onion, cheddar cheese, brown butter hollandaise *no toast

MONTE CRISTO 17

french toast, black forest ham, sunnyside egg, spinach, swiss cheese, butter maple grainy mustard, caramelized onions *no toast

IN A BOWL

add market fresh fruit 4.75

WAKEY BAKEY BOWL 16

poached eggs, thick cut bacon, wedge potatoes, montreal cheese curds, brown butter hollandaise

ROOT BEER BBQ PULLED PORK 17

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

WILD BOAR MEATBALL BOWL 18

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

GRANOLA + FRUIT 13

crunchy granola, vanilla yogurt, dried fruits, banana, honey

SWEET

add market fresh fruit 4.75

CHOCOLATE LAVA PANCAKE 14

vanilla ice cream, crème anglaise, maple

DRUNKEN FRENCH TOAST 16

fresh whip, harvest brandy compote, maple

FRENCH CREPE 15

pandan custard, berry coulis, banana, pistachio, almond, fresh whip

BENNY

served with our signature chips, fresh fruit and brown butter hollandaise

TRADITIONAL 16

canadian back bacon

FLORENTINE 17

mushroom, spinach, tomato, truffle

THICK CUT BACON 18

avocado, maple

SMOKED SALMON 18

spinach, red onion, grainy mustard, honey dill

ETC...

half avocado 3.50

free range egg 3

two pieces of premium thick cut bacon 5

two piece maple sausage 5

regular or gluten free toast 3

vine ripened tomato slices 3

extra hollandaise 3

bowl of signature chips 4

KIDS MENU

fountain pop, juice or milk included

add market fresh fruit 4.75

LITTLE BREAKFAST 12

scrambled egg, bacon, toast, signature chips

SILVER DOLLAR PANCAKE 12

whipped cream, maple

HAPPY FACE FRENCH TOAST 12

chocolate sauce, whipped cream, maple

HAM GRILLED CHEESE 12

signature potato chips

NON-ALCOHOLIC DRINKS

premium coffee 3.75

premium tea 4.25

cappuccino 5

latte 5.5

espresso 4

fresh juice *orange, apple, grapefruit, pineapple* 4.75

milk *white, chocolate* 4.5

hot chocolate 5

DRINKS

grande latte *kahlúa, frangelico, espresso, milk, whip* 11

blueberry tea *grand marnier, amaretto, orange pekoe* 11

spanish coffee *kahlúa, hennessy, coffee, whip* 11

baileys irish coffee *baileys, jameson, coffee, whip* 11

monte cristo *grand marnier, kahlúa* 11

b-52 *kahlúa, grand marnier, baileys* 11

caesar 10

classic mimosa 9

grapefruit mimosa 9





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LUNCH + DINNER

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START + SMALL SHARE

SOUP OF THE DAY 6-9
please ask your server

POTATO NACHOS 16
tomato, olive, green onion, red onion, sour cream, jalapeño cheese sauce
add beef 6
add bacon 4

CHEF'S SIGNATURE MUSSELS 18
thai chili basil, tomato, clam nectar broth, green onion, grilled ciabatta bread

BEER BATTERED ONION RINGS 13
parmigiano-reggiano, sriracha ranch dressing

POKE TUNA BAKED 18
nori, tomato, sesame, avocado, green onion, cilantro, citrus chipotle mayo, crostini

THAI STUFFED CHICKEN WINGS 16.5
pork, rice vermicelli, carrot, mushroom, sweet chili peanut dip

PULLED PORK POUTINE 16
root beer bbq pulled pork, montreal cheese curds, wedged potatoes, green peppercorn gravy

THAI CHICKEN SATAY 15
grilled chicken skewers, lightly curried peanut sauce, crispy onion

SPICY GARLIC WINGS 17
1 lb, thai chili, habanero, peanut butter, ginger, lemongrass, sesame, green onion

WILD BOAR MEATBALL SLIDER TRIO 16
citrus chipotle mayo, pickled onion, greens, tomato

GARDEN

ADD: blackened chicken breast 8, sautéed prawns 10, grilled salmon 10

WHEATBERRY QUINOA 16
wheatberry, white quinoa, dried fruit, spring onion, avocado, beet, cucumber, bell pepper, garbanzo beans, lemon vinaigrette

CHEF'S SIGNATURE SMOKED CAESAR 14
lightly grilled romaine, olive oil, grana padano, petit croûtons, bacon, traditional garlic anchovy dressing

MODERN BOWL 14
mixed greens, cucumber, red onion, carrot, tomato, red cabbage, raisins, smoky orange vinaigrette

CAPRESE SALAD 16
fior di latte cheese, tomato, basil infused olive oil, balsamic reduction

BURGERS

ADD: signature chips 5, cup of soup 6, small modern salad 5, poutine 7

CLASSIC 17
beef patty, pickle-mayo, cheddar, tomato, lettuce

SMOKED SALMON 17
salmon patty, smoked salmon, greens, pickled onion, tomato, pickle, honey dill grainy mustard

TASTY VEGETARIAN 17
mushrooms, red pepper, red onion, zucchini, tomato, greens, boursin cheese, balsamic reduction

GOAT CHEESE + FIG JAM PANINI 15
caramelized onions, marbled rye

BACON BACON BACON 17
bacon stuffed beef patty, bacon slices, cheddar cheese, bacon maple bourbon jam

ROOT BEER BBQ PULLED PORK 17
fried crispy onion, avocado, maple sriracha mayo, root beer bbq

CHICKEN ALFREDO 16
chicken breast, tomato, onion, greens, parmesan cheese, alfredo sauce

PASTA

gluten free pasta available upon request 2

HEN + GNOCCHI 25
house-made buttermilk gnocchi, roasted sweet corn, kale, bourbon cream

CHEF'S SIGNATURE SEAFOOD PESCATORE 32
mussels, prawn, scallop, olive, capers, chili, white wine, tomato

FUNGHI TAGLIATELLE 24
truffle oil, mixed mushrooms, grana padano

SPICY MEATBALL PASTA 24
wild boar meatballs, red wine, tomato sauce, grana padano, chili flakes

THAI TEMPURA SALMON 30
linguine, zucchini, spinach, thai basil coconut curry cream

MOM'S LASAGNA 24
classic, just like mom used to make

BIG PLATES

BACON WRAPPED PORK TENDERLOIN 36
fig jam, caramelized onions, smoked cheddar, green peppercorn cream, roasted baby potatoes, chef's vegetables

8 OZ NEW YORK STRIPLOIN 36
truffle-peppercorn, brandy cream sauce, roasted baby potatoes, chef's vegetables

BRAISED SHORT RIBS 34
sous vide in korean style umami, sesame, wedged potatoes, chef's vegetables

DESSERT

JAPANESE CHEESECAKE 11
glazed peach, almond crumble, crème anglaise

FRENCH CREPE 12
pandan custard, berry coulis, banana, pistachio, almond, crème fraîche

TIRAMISU 11
espresso, kahlúa, frangelico, lady fingers, mascarpone

MIDNIGHT MINT CHOCOLATE TORTE 10
gluten free, berry coulis