



THE GRANDE
KITCHEN + BAR

BREAKFAST

served until 11:30 am daily

FARM FRESH

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

CLASSIC BREAKFAST 14

two eggs any style, thick cut bacon or maple sausage

ROASTED BEET PESTO KALE OMELETTE 17

confit tomato, goat cheese, balsamic glaze

SMOKED SALMON OMELETTE 18

green onion, capers, fresh dill

SCALLOP + SHRIMP CREPE 19

butter shrimp, scallop, scrambled eggs, green onion, bell pepper, brown butter hollandaise, caviar pearls

MONTE CRISTO 17

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

IN A BOWL

add market fresh fruit 4.75

WAKEY BAKEY BOWL 15

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

SOUS VIDE DUCK CONFIT 17

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

ROOT BEER BBQ PULLED PORK 16

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

AHI TUNA 'N CAVIAR PEARLS 18

poached eggs, nori, tomato, sesame, avocado, cilantro, citrus chipotle mayo, wedge potatoes, brown butter hollandaise

BENNY

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

TRADITIONAL 16

canadian back bacon

CONFIT DUCK 18

maple sriracha aioli

FLORENTINE 17

mushroom, spinach, tomato, truffe

THICK CUT BACON 17

avocado, maple

SMOKED SALMON 18

spinach, red onion, grainy mustard, honey dill

SWEET

add market fresh fruit 4.75

CHOCOLATE LAVA PANCAKE 13

chocolate ice cream, crème anglaise, maple

DRUNKEN FRENCH TOAST 15

fresh whip, harvest brandy compote, maple

FRENCH CREPE 15

pandan custard, fresh berries, pistachio and almond crumble, fresh whip, maple

ETC...

half avocado 3

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

coffee *fratello coffee roasters* 3.25

premium tea 3.25

cappuccino 4.5

latte 5

espresso 3.5

fresh juice *orange, apple, grapefruit, pineapple* 4.25

milk *white, chocolate* 4.25

hot chocolate 4.5

DRINKS

grande latte *kahlúa, frangelico, espresso, milk, whip* 10

blueberry tea *grand marnier, amaretto, orange pekoe* 9

spanish coffee *kahlúa, hennessy, coffee, whip* 9

baileys irish coffee *baileys, jameson, coffee, whip* 9

monte cristo *grand marnier, kahlúa* 9

b-52 *kahlúa, grand marnier, baileys* 9

caesar 8

classic mimosa 8

grapefruit mimosa 8

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.



LUNCH + DINNER

served from noon daily

START + SMALL SHARE

SOUP OF THE DAY 6-9
please ask your server

POTATO NACHOS 14
tomato, olive, green onion, red onion, sour cream, jalapeño cheese sauce
add beef 4
add bacon 4

CHEF'S SIGNATURE MUSSELS 17
thai chili basil, tomato, clam nectar broth, green onion, grilled ciabatta bread

BEER BATTERED ONION RINGS 12
parmigiano-reggiano, sriracha ranch dressing

POKE TUNA BAKED 17
nori, tomato, sesame, avocado, green onion, cilantro, citrus chipotle mayo, crostini

THAI STUFFED CHICKEN WINGS 16
pork, rice vermicelli, carrot, mushroom, sweet chili peanut dip

DUCK CONFIT POUTINE 16
black pepper gravy, montreal cheese curds, signature potato chips

MAC ROLLS 14
ground beef, american cheese, dill pickle mac-mayo dip

SPICY GARLIC WINGS 16
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 17
chicken skewers, 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

LE MAC SALAD 17
deconstructed beef and bacon burger, iceberg lettuce, red onion, tomato, cheddar, dill pickle mac dressing, crostini

BURGERS

ADD: signature chips 4, cup of soup 5, small modern salad 5, poutine 7

SMOKED SALMON 16
salmon patty, smoked salmon, greens, pickled onion, tomato, pickle, honey dill grainy mustard

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

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 15
chicken breast, tomato, onion, greens, parmesan cheese, alfredo sauce

PASTA

gluten free pasta available upon request 2

HEN + GNOCCHI 23
buttermilk gnocchi, roasted sweet corn, kale, bourbon cream

CHEF'S SIGNATURE SEAFOOD PESCATORE 30
mussels, prawn, scallop, olive, capers, chili, white wine, tomato

FUNGHI TAGLIATELLE 23
truffle oil, cremini, porcini, grana padano

SPICY MEATBALL PASTA 23
wild boar meatballs, red wine, tomato sauce, grana padano, chili flakes

THAI TEMPURA SALMON 29
linguine, zucchini, spinach, thai basil coconut curry

MOM'S LASAGNA 23
classic, just like mom used to make

BIG BEEF PLATES

6 OZ BEEF TENDERLOIN 45
beer battered filet mignon, brandy smoked bacon buttermilk cheddar sauce, wedged potatoes, glazed root vegetables

8 OZ NEW YORK STRIPLOIN 34
truffle-peppercorn, brandy cream sauce, wedged potatoes, butter vegetables

BRAISED SHORT RIBS 32
sous vide in korean style umami, sesame, wedged potatoes, glazed root vegetables

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