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## WARM BOWL

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### SEAFOOD CHOWDER ~13

lobster / scallops / shrimp / haddock / grilled house made focaccia

### CHEF'S SOUP CREATION ~9

always creative / made in house / served with house made grilled focaccia

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## FRESH

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### CAESAR SALAD ~11

romaine hearts / creamy anchovy garlic dressing / crisp bacon / parmesan shards / garlic crostini

### ALGONQUIN HOUSE SALAD ~9

honey and lowbush blueberry vinaigrette / seasonal greens / seasonal vegetables / herbs

### CHEVRE ~12

berry tossed baby spinach / peppered goat cheese / spice toasted pecans

### MARINATED MUSHROOMS SALAD ~12

smoked tomato vinaigrette / mushrooms / house greens / baked feta / crispy shallots

### CARPACCIO ~18

big eye tuna / wasabi aioli / sesame / radish arugula slaw

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## PLATTERS

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*(recommended for two)*

### OYSTERS ~3

half shell / signature blueberry / mignonette / lemon / horseradish

### SMOKED SALMON RILLETTES ~14

grilled country style bread / confit lemon / shaved red onion / dill whipped cream cheese / capers

### MUSSELS ~14

one pound of Atlantic blue shell mussels / madras curry coconut sauce / house made grilled focaccia

### CHARCUTERIE BOARD ~24

local and house cured and smoked cold cuts / seasonal pickles / cheese / toasts

### AIR, LAND AND SEA PLATTER ~25

house made conserved fish / fowl / beast / veggies



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## ENTREES

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### TRUE NORTH SALMON FLORENTINE ~32

on a George F. Braxton johnny cake



### "SOUS-VIDE" 10 OZ. BALSAMIC MARINATED SIRLOIN ~37

charbroiled / roasted fingerlings / béarnaise sauce

### "SOUS-VIDE" NEW BRUNSWICK LAMB CHOPS ~38

charbroiled / cheddar polenta / cucumber garlic sour cream

### "SOUS-VIDE" 10 OZ. BALSAMIC MARINATED SIRLOIN "OSCAR" ~44

charbroiled / snow crab claw meat / roasted fingerlings / béarnaise sauce

### POT ROAST ~32

6 oz. Atlantic beef tenderloin / trilogy of vegetable purees

### BROME LAKE DUCK ~30

confit leg / double smoked bacon / maple scented lentils

### BLOODY MARY SHRIMP ~25

dolce linguini / angel hair vegetables



### PAN SEARED LOCAL SCALLOPS ~39

white wine risotto / crispy vegetable chips / lemon pan drippings

### BAY OF FUNDY HALIBUT "PUTTANESCA" ~39

olives / tomatoes / garlic / white wine / capers / ancient grains pilaf

### BUTTER POACHED ATLANTIC SEAFOOD ~39

halibut / scallop / shrimp / sweet pea risotto / tarragon lemon butter

## THE HISTORY OF BRAXTON'S

The visionary George F. Braxton was head chef at The Algonquin in the late 1800s. One of the first African-American chefs to lead a luxury hotel in Canada, Braxton's approach to cooking celebrated simplicity and fresh regional ingredients. He even prefaced his 1886 cookbook with the modest, "Hoping I may add my mite to what is good and economical in cooking".

Braxton's Restaurant & Bar, named in his honour, has been more than a "mite" inspired by Mr. Braxton. Our culinary philosophy is based on fresh, local ingredients, dynamic flavours, and the honest joys that an uncomplicated cuisine can provide.

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*Please discuss with your server on how we may best accommodate your dietary needs.*