
WARM BOWL

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

FRESH

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

PLATTERS

(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





ENTREES

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.

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