

EST.  1889

THE ALGONQUIN RESORT

ST. ANDREWS BY-THE-SEA

1.506.529.8823

FRESH

CAESAR SALAD ~11

romaine / herb and garlic croutons / shaved grana padano / crispy smoked bacon
creamy house dressing

SMOKED CHICKEN AND SPINACH SALAD ~14

sweet bell peppers / cornbread croutons / buttermilk ranch dressing



BEET CARPACCIO ~12

sliced oven roasted beets topped with crumbled goat cheese / candied walnuts / arugula
grape seed and mustard vinaigrette



QUINOA BOWL ~14

fried tofu and quinoa / grated radish and carrots / spinach / toasted almonds
tahini dressing

Add Grilled Chicken / Salmon / Shrimp Add ~ 6

WARM BOWL

ALGONQUIN SEAFOOD CHOWDER ~12

rich and creamy chowder showcasing the bounty of the Atlantic Ocean served with grilled focaccia
haddock / salmon / clams / shrimp / mussels / lobster / scallops

CHEFS SOUP CREATION ~9

created daily in house and inspired by the freshest ingredients
served with grilled focaccia

PEI MUSSELS ~ 12

1 lb of mussels steamed in Madras curry coconut cream sauce



RICE NOODLE BOWL ~14

asparagus / julienne peppers / shredded carrots / red onions
tossed with rice noodles in a sweet chili spiced coconut sauce finished with toasted cashews

Add Grilled Chicken / Salmon / Shrimp ~6

THE HISTORY OF BRAXTON'S

The visionary George F. Braxton was head chef at The Algonquin in 1896. 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.

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SMALL PLATES

LOCAL SMOKED SALMON TRIO ~16

Algonquin crafted hot smoked salmon / Oven Head and Wolfhead cold smoked salmon
lemon scented goat cheese / red onion jam

LOBSTER AND RISOTTO CROQUETTES ~ 18

jalapeno aioli

PLOUGHMAN'S BOARD ~ 18

Local cured sausage / Aged Cheddar / Hardboiled egg / House pickles



SEARED BAY OF FUNDY SCALLOPS ~22

balsamic reduction



LOCAL OYSTERS ~21

a half dozen fresh raw oysters served on the half shell with mignonette and lemon

LARGER PLATES

ALGONQUIN BEEF BURGER ~ 16

Grass feed Atlantic ground beef served on a toasted potato-scallion bun with lettuce / tomato / smoked
onion and bacon chutney and our signature algonquin sauce

Add Cheddar cheese or Bacon ~1

FISH AND CHIPS ~ 16

craft beer battered haddock fried until golden / creamy apple slaw / signature tartar sauce

OUR CLUBHOUSE SANDWICH ~ 15

House smoked chicken breast / aged cheddar cheese / crispy bacon / fried egg
lettuce / tomato served on a toasted ciabatta bun



MAPLE GLAZED CHICKEN SUPREME ~ 26

cranberry - sage jus / roasted sweet potatoes

BAY OF FUNDY SCALLOP RISOTTO ~34

pan seared / asparagus / parmesan cheese / mushrooms



NEW BRUNSWICK LOBSTER ~42

buttered poached / new potatoes

ATLANTIC SALMON ~26

horseradish crusted / smoked apple cream / mashed potatoes



PRIME STRIP ~34

10 oz. cut / forest mushroom jus / roasted potatoes

Add sauteed Garlic Shrimp ~ 8



VEGETARIAN OPTIONS



GLUTEN-FRIENDLY