

## ALL DAY DINING

Available from 11:00 am to 11:00 pm

### STARTERS

#### Caesar Salad ~11

crisp romaine lettuce / classic caesar dressing /  
focaccia croutons / parmesan shards

add salmon \$9 / add chicken \$6 / add scallops \$19

#### Algonquin House Salad ~9

Chef's mixed greens / lemon dill yogurt / roasted beetroot /  
cranberry / chevre

### SHAREABLES

#### Salmon Duo ~18

hot smoked / cold smoked / caper cream cheese / baguette

#### “Bit of Both” Board~24

cured & smoked cold cuts / imported & domestic cheeses /  
with garnishes

### CHILDREN'S MENU

#### 12” Three Cheese Pizza ~16

#### 12” Pepperoni Cheese Pizza ~19

#### Spaghetti & Meatballs ~9

lean ground meatballs / rooftop herb marinara /  
parmesan / garlic toast

#### Chicken Fingers with Fries ~9

three breaded chicken tenders / fries / plum sauce

Please note that a delivery charge of \$3.00, plus 17% service charge will be added to your  
guest check.

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All sandwiches come with choice of fries, sweet potato fries, house or  
caesar salad

### LARGER PLATES

#### Algonquin's Ale Battered Fish and Chips ~16

with house-made coleslaw and tartar sauce

#### Chicken Burger ~16

buttermilk crispy fried breast of chicken on a scallion roll  
with pepper maple jam, havarti cheese, lettuce and tomato

#### Lobster Roll ~24

fresh local lobster / crisp lettuce / lemon & dill aioli / toasted  
garlic roll / creamy coleslaw

#### Linguine Carbonara ~19

add shrimp \$9 / add chicken \$6 / add scallop \$19

### FLATBREADS

#### Margherita ~15

tomatoes / bocconcini / herbed olive oil / oregano

#### Champignon ~16

garlic roasted mushrooms / mozzarella / crispy onions / oregano / truffle oil

#### Great White ~21

goat cheese creme / onion / smoked salmon / arugula

### DESSERTS

#### Algonquin Signature Cheesecake ~11

fresh blueberries, lemon curd, shortbread crust, chocolate

#### Maple Crème Brûlée ~11

served with a bacon fat Crosby molasses cookie

## BREAKFAST

Available from 7:00 am to 11:00 am

### BREAKFAST

Algonquin Smoothie ~9.00

kale, banana, Granny Smith apple and greek yogurt with a side of

Algonquin toasted trail mix

Hot Oatmeal ~8.00

with brown sugar and stewed seasonal fruit on the side

### INDULGE

Traditional Breakfast ~15.00

2 eggs any style with your choice of toast, choice of house made peameal bacon, double smoked bacon, crispy bacon or blueberry maple sausage, along with hash brown potatoes

Algonquin Breakfast Sandwich ~9.00

in house cured and cornmeal rolled peameal bacon with chipotle onions, fried egg, smoked cheddar on a toasted ciabatta roll with hash brown potatoes

Granite Town Lowbush Blueberry Pancakes ~14.00

with whipped maple cinnamon butter

Classic Eggs Benedict ~18.00

poached eggs on house made peameal bacon served on an English muffin covered with hollandaise

Garden Fresh Three Egg Omelette ~18.00

spinach, tomato, goat cheese and fresh basil

**\*\*May substitute egg whites at no additional charge\*\***

All of our In Room breakfast options (with the exception of the Breakfast Sandwich) may be prepared for children 12 and under at a half portion and half the price.

### COFFEE & TEA

Coffee and Tea by the Pot

Freshly-Brewed Premium Quality Coffee and Tea Small Pot ~7.50

Large Pot ~8.50

Coffee by the Cup

Freshly-Brewed Premium Quality ~3.25 Cappuccino or Latte ~4.00

Espresso or Americano ~3.00

ALGONQUIN RESORT / 184 ADOLPHUS STREET /

ST. ANDREWS NB / 506 529 8823

IN-ROOM DINING MENU

**OUTSTANDING CUISINE**

**YOU CAN ENJOY IN YOUR ROBE**

