



Braxtons

184 Adolphus St / St Andrew NB / 506.529.8823

SOUPS

SEAFOOD CHOWDER

lobster / scallops / shrimp / haddock / creamy white wine veloute
~13

CHEF'S DAILY SOUP

see server for details
~10

FRESH

add chicken ~6 / add salmon skewer ~10 / striploin steak ~12

CAESAR SALAD

crisp romaine lettuce / classic caesar dressing / focaccia croutons / parmesan shards
~11

ALGONQUIN HOUSE SALAD

Chef's mixed greens / lemon dill yogurt / roasted beetroot / cranberry / chevre
~10

SPINACH SALAD

baby spinach / Algonquin honey mustard dressing / fresh stone fruit / blue cheese crumble
~12

SHAREABLES

MUSSELS

full pound Atlantic Blue PEI Mussels / white wine / herbs or Chef's flavor of the day
~15

OYSTERS BY THE PIECE

Atlantic oysters / fresh horseradish / lemon / blueberry mignonette
~3

SALMON TRIO

a selection of our house-made gravlax / smoked salmon rilette /
crustini / condiments
~21

CHEESE BOARD

Chef's daily selection of domestic & imported cheese / fresh berries /
fig jam / Algonquin honey / crustini
~24



SANDWICHES

all sandwiches can be gluten free / choice of fries / sweet potato fries / house salad / caesar salad / daily soup

ALGONQUIN BURGER

7 oz hand formed Atlantic beef / scallion bun / "Gonk" sauce / aged cheddar / crispy bacon
~16

LAMB BURGER

house made lamb patty / rooftop mint aioli / feta cheese / roasted red peppers / arugula
~17

BBQ SALMON GYRO

maple bbq salmon skewer / warm pita / shredded lettuce / stone fruit salsa / herbed sour cream
~16

GRILLED VEGGIE MELT

pepper / mushroom / onion / asparagu / house-made focaccia / brie cheese / balsamic glaze
~16

SIGNATURES

ALGONQUIN'S FISH AND CHIPS

beer battered fresh haddock / creamy coleslaw / house-made tartar sauce
~16

STEAK & FRITES

rooftop herb marinated striploin / sauteed mushroom & pepper / crusty garlic loaf /
red wine jus / crispy onion
~26

SCALLOP RISOTTO

pan seared scallops / basil risotto / oven dried cherry tomato / shallot / confit garlic / parmesan
~39

MEDITERRANEAN CHICKEN

confit chicken leg / cumin spiced tomato chutney / apricot & mint cous cous
~20

WILD MUSHROOM FETTUCCHINE

sage pesto / garden vegetables / parmesan shards
~18

FLATBREADS

stone cooked 12" flatbreads with the freshest house made ingredients

MEDITERRANEAN LAMB

roasted garlic crust / ground lamb / shaved red onion / feta cheese / cucumber scented yogurt
~21

GRILLED VEGETABLE

Algonquin fresh rooftop herbs / balsamic glaze / goat cheese
~16

ROASTED PEAR & PROSCIUTTO

blue cheese / crushed walnut
~22

CHEF'S FEATURE

ask server for details
~18

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