



Braxtons

184 Adolphus St / St Andrew NB / 506.529.8823

FRESH

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

APPETIZERS

OYSTERS BY THE PIECE

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

SCALLOPS

pan seared Bay of Fundy scallops / double smoked bacon / spiced carrot puree /
blueberry gastrique
~18

TUNA TARTAR

lightly smoked tuna / toasted sesame / wasabi cream / crustini
~16

DUCK CARPACCIO

sundried cherry compote / parmesan cheese / microgreen salad
~14

WARM GOAT CHEESE TART

warm chevre / cherry tomato chutney / arugula
~12



WARM BOWLS

SEAFOOD CHOWDER

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

~13

CHEF'S DAILY SOUP

see server for details

~10

ENTREES

SALMON

herb-roasted fingerlings / smoked tomato puree / grilled asparagus

~32

HALIBUT

sweet pea risotto / wilted arugula / dill / peach butter

~39

CHICKEN

prosciutto wrapped chicken ballotine / warm barley salad / wild mushroom ragout

~39

BEEF

7oz beef tenderloin / Algonquin rooftop herb potato roesti / port reduction

~34

VEGETARIAN

herb marinated portabello "steak" / olive oil whipped potato / balsamic glaze

~25

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.