

## BREAKFAST

Available from 7:00 am to 11:00 am

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#### 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**

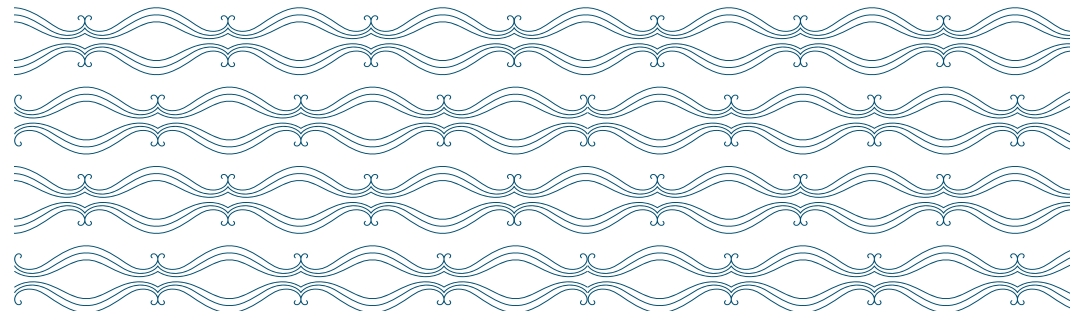
### IN-ROOM DINING MENU

## OUTSTANDING CUISINE

YOU CAN ENJOY IN YOUR ROBE

ALGONQUIN RESORT / 184 ADOLPHUS STREET /

ST. ANDREWS NB / 506 529 8823



## ALL DAY DINING

Available from 11:00 am to 11:00 pm

### STARTERS

#### Caesar Salad ~ 12

romaine & kale mix / focaccia croutons / padano / caesar dressing / smoked bacon

#### Artisan Salad ~ 12

mixed greens / cranberry / apple / chevre / roasted shallot & thyme vinaigrette (GF)

#### Spinach Chicken Salad ~ 16

blackened chicken / baby spinach / orange segments / toasted almond / dill crème fraiche (GF)

### SHAREABLES

#### Salmon Trio ~ 21

hot smoked / cold smoked / caper cream cheese / baguette

#### Cheese Board ~ 20

local & imported cheese / fresh berries / fig jam / crackers / Algonquin honey

#### Hummus ~ 12

roasted garlic & beetroot / smoked olives / pita (VG)

### CHILDREN'S MENU ~ 8

"Can Substitute Salad or Soup for Sides"

#### Crudités

carrot / celery / cucumber sticks with ranch dip

steak & fries

fish & chips

chicken fingers & caesar salad

mac n' cheese with garlic bread

## ALL DAY DINING

Available from 11:00 am to 11:00 pm

### CASUAL & HAND HELD

#### Fish and Chips ~ 16

crispy fries / house made tartar / chipolte slaw

#### Algonquin Burger ~ 16

Atlantic beef patty / Algonquin signature sauce / aged cheddar / crispy bacon / potato scallion bun

#### Lamb Burger ~ 17

house made patty / mint aioli / feta cheese / roasted capsicum / rocket

#### Smoked Turkey Club ~ 16

aged cheddar / garlic mayo / lettuce / tomato / double smoked bacon / fried egg

#### Mediterranean Falafel ~ 14

warm pita / falafel bites / shredded lettuce / pickled red onion / tomato / tzatziki sauce

### PASTA & GRAINS

#### Linguine Carbonara ~ 18

double smoked bacon / herbs / cream / parmesan / egg yolk

#### Fettuccine ~ 18

sun-dried tomato pesto / garden vegetables / fettuccine noodle / parmesan cheese

#### Curried Quinoa ~ 16

roasted vegetables / cashew cream (VG)

### DESSERTS

#### Algonquin Signature Cheesecake ~ 11

fresh blueberries / lemon curd / shortbread crust / chocolate

#### Maple Crème Brûlée ~ 11

served with a bacon fat Crosby molasses cookie

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

