

# BRAXTON'S

Authentic. Locally Inspired. Since 1889.

Braxton's is named in honour of Chef George F. Braxton, recognized as the first African American to lead the kitchen of a luxury hotel in the late 1800s, at The Algonquin Resort. The restaurant carries his name to celebrate his legacy and to continue bringing authentic, locally inspired cuisine to the forefront.

## STARTERS

### Atlantic Seafood Chowder 21

Classic coastal chowder with local scallops, mussels, shrimp, bacon, potatoes, fresh herbs (*d, g, sf*)  
Add Sherry to your chowder 6

### Crab Cake 28

Pan-seared sweet crab cake, corn succotash, citrus aioli, parmigiano reggiano, fresh greens (*e, sf, g, d*)

### Maritime Oysters 29 | 50

½ dozen shucked | 1 dozen shucked  
Market fresh catch, green apple mignonette, hot sauce, lemon wedge (*sf*)

### Caesar Salad 19

Baby gem, parmigiano reggiano, bacon, garlic-butter herbed croutons, housemade caesar dressing, lemon (*e, g, d*)

### Pan-Seared Bay of Fundy Scallops 23

Lobster bisque, pan-seared scallops, prosciutto crisp, spiced honey (*sf*)

## MAINS

### FROM THE LAND AND SEA

#### Fresh Atlantic Lobster 70

Steamed or grilled Atlantic whole lobster, potato salad, clarified butter, lemon wedge (*sf, d*)

#### Pan-Seared Atlantic Salmon Fillet 44

Pan-seared Atlantic salmon, pea-mint puree, braised fennel, Yukon gold potato mousse, pistachio gremolata (*sf, d, n*)

#### Catch of the Day MP

Chef's daily creation (*d*)

#### Cornish Hen 39

Roasted cornish hen, shallots, cremini mushroom, peas, baby potatoes, jus, sauce chasseur (*d*)

#### Truffle Mushroom Rigatoni 31

Mixed mushroom, parmigiano reggiano, cream, truffle oil, hazelnut (*g, d, n*)

Allergens - G: Gluten E: Eggs D: Dairy S: Soy SD: Sesame SF: Seafood N: Nuts  
Please inform your server of any allergies or dietary restrictions.  
Pricing does not include taxes or gratuity.



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# SIGNATURE CUTS

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## ATLANTIC BLUE DOT SELECTIONS

Sourced from small family farms and raised on a premium diet of grass, potatoes, and select fodder, our Blue Dot Reserve beef offers exceptional quality and flavour. Expertly cut and beautifully marbled, this AAA-grade Canadian beef delivers a rich, tender experience with every bite. Fully traceable from pasture to plate, it reflects our commitment to excellence and elevated dining.

EACH BLUE DOT STEAK AND WHITE STRIPE RACK OF LAMB IS SERVED WITH  
CONFIT GARLIC AND CAFÉ DE PARIS BUTTER (G).

8 oz Atlantic Blue Dot Tenderloin 78

## BLUE DOT SHARABLES

12 oz Atlantic Blue Dot Ribeye 65

23 oz Atlantic Blue Dot T-Bone 75

12 oz Atlantic Blue Dot Striploin 50

26 oz Atlantic Blue Dot Bone-In Ribeye 155

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# PREMIER SELECTION

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Grilled White Stripe Rack of Lamb 77

## MAKE IT SURF AND TURF

½ Grilled Atlantic Lobster 28

3oz Pan Seared Bay of Fundy Scallops 23

## SAUCE SELECTIONS

Green Pepper Sauce

Creamy Mushroom

Chimichurri

Red Wine Jus

## SIDES

Truffle Mac & Cheese 11

Creamy Spinach, Nutmeg, Crispy Onion 9

Potato with Rosemary, Parmesan 9

Loaded Baked Potato 12

Mashed Potato 9

Mushrooms & Onions 9

Grilled Asparagus, Lemon Zest, Parmesan 10

Seasonal Vegetables 10



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