

eggspectation®

restaurant - café - bar

Grab the day
by the eggs®

At Eggspectation, we're committed to innovation and achievement, and surpassing your "eggspectation" is what inspires us to be extraordinary. We strive to give you the best possible food quality and service while maintaining a relaxed and pleasant atmosphere. Welcome to Eggspectation, an all-day experience!
Don't be shy to ask about our evening menu! See you for dinner!



A fresh start.

From the Juice Bar

WE FRESH HAND-SQUEEZE OUR ORANGE AND GRAPEFRUIT JUICES ON THE PREMISES EVERY DAY, AND OUR FAMOUS SMOOTHIES ARE BLENDED IN HOUSE WITH REAL FRUIT AND BERRIES FOR A FRESH HOMEMADE TASTE!

PAGÉ, A TROPICAL PARADISE

A perfect blend of banana, strawberry, blueberry, raspberry, mango and pineapple, all blended with our freshly squeezed orange juice. A multi-vitamin blast! 5.95

TROPICAL TEASER

A mango, banana and pineapple blend with fresh orange juice in this taste of the tropics that's packed with vitamin C! 5.95

GREEN LIGHT

Fresh baby spinach, apple, ginger and mint. Go ahead, you are sure to run with this! 5.95

PERFECTLY PINK

Raspberry, strawberry and Greek yogurt 0%, all blended with a splash of cranberry juice and honey for luscious texture and refreshing flavour. 5.95

GO BANANAS

Perfectly ripe banana, blueberry, strawberry and Greek yogurt 0% with just a touch of honey – a classic blend that's sure to get you going. 5.95

BANANA JAVA

Espresso, chocolate milk, honey and banana – the ideal combination to kick-start your day. Wake up! 5.95

Small Regular

Freshly Hand Squeezed Orange Juice	3.95	4.95
Freshly Hand Squeezed Grapefruit Juice	3.95	4.95
Apple Juice	2.95	3.95
Cranberry Juice	2.95	3.95
Tomato Juice	2.95	3.95
Chocolate Milk		2.95
Milk		2.50
Soft Drinks		2.85
Iced Tea		2.85
Spring Water 500 ml (Acqua Panna®)		3.50
Sparkling Water 500 ml (San Pellegrino®)		3.50

Espresso Bar

AT EGGSPECTATION, OUR DRIP COFFEE IS CUSTOM-ROASTED USING HIGH-QUALITY ARABICA BEANS. OUR ESPRESSO COFFEE IS ROASTED IN ITALY AND PREPARED USING A TRADITIONAL ITALIAN ARTISANAL RECIPE. BECAUSE WE BELIEVE IN TRADITION. CAPISCE?

ESPRESSO* 2.95

ESPRESSO* DOPPIO

Double 3.95

AMERICANO* 3.25

ESPRESSO* MACCHIATO
Espresso with a dollop of *crema* 3.25

CAPPUCCINO 3.95

CAPPUCCINO FREDDO
Iced cappuccino 4.50

CAFÉ AU LAIT

Bowl 4.50 Cup 3.95

CAFFÈ MOCHACCINO 4.25

HOT CHOCOLATE
with whipped cream 3.50

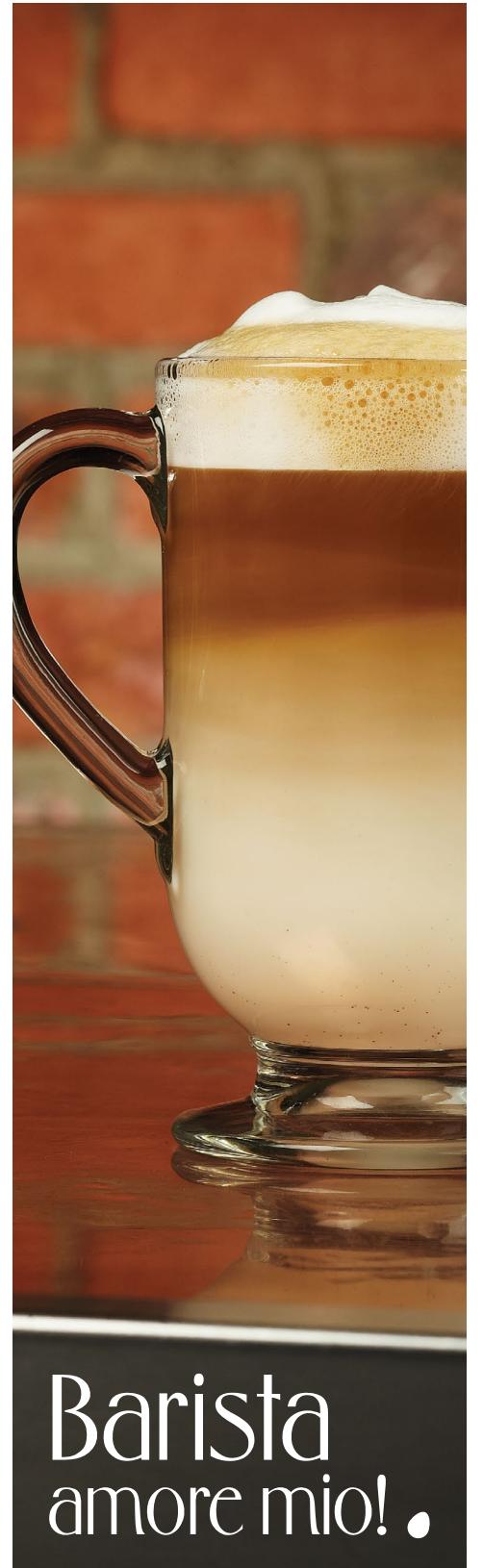
HOT TEA OR TISANE 2.75

COFFEE

Premium-quality filtered coffee 2.75

*Decaf espresso is 0.55 extra

*Substitute milk with Almond Milk for 0.50



Fruit and Yogurt Dishes

FOR A GREAT START TO YOUR DAY OR EVEN AS A SIDE TO SHARE, TRY OUR YOGURT PARFAITS WITH FRESH TROPICAL FRUIT. WHO SAID BEING ACTIVE AND HEALTHY SHOULDN'T BE FUN?

FRUIT PLATE

Salad of selected seasonal fruits. 11.95

GREEK YOGURT 0% WITH HONEY

High in taste, low in guilt: our Greek yogurt with honey is sure to give you a thrill. 6.95

BREAKFAST PARFAIT

A mixture of cooked quinoa, flax and wheat bran sprinkled with cinnamon, with Greek yogurt, fresh fruit, and honey. 10.45

Barista
amore mio! •



We serve
ONLY

100% pure Canadian
maple syrup since 1993! •

eggspectation®
restaurant - café

EGGSPECTATION IS THE ORIGINAL MONTREAL BRUNCH RESTAURANT.
PEOPLE HAVE BEEN MEETING AND EATING AT EGGSPECTATION RESTAURANTS SINCE 1993!
For a list of our locations and to find out about our latest promotions, visit eggspectation.com

Great Eggspectations

HUNTING FOR A SURE THING? LOOK NO FURTHER THAN OUR SIGNATURE PLATES. THESE ARE OUR MOST POPULAR DISHES, MADE FROM TIME-TESTED RECIPES THAT ARE EXCLUSIVE TO EGGSPECTATION AND FEATURE OMEGA-3 ENRICHED EGGS.

UNEFFECTED

Your traditional steak and eggs favourite! A triple-A strip loin steak cooked just the way you like it, two any-style eggs, white toast or multigrain and our homemade Lyonnaise-style potatoes. **6 oz. 18.95 12 oz. 24.95**

SUGAR SHACK

The classic sugar-shack dish, packed with pure Canadian maple syrup: two scrambled eggs, a crêpe bretonne, sliced ham, baked beans and our tasty Lyonnaise-style potatoes. **13.95**

EGGSTRAVAGANZA

Our classic dish: two any-style eggs, two slices of brioche French toast with pure Canadian maple syrup, a choice of ham, bacon or sausages, and our succulent Lyonnaise-style potatoes. **13.95**

HIGH RISE PANCAKES

Kick-start your day with a mighty stack of pancakes with sausages, bacon and potatoes layered between them and top with a sunny side egg. **13.95**

EGGSUBERANT

An Eggspectation favourite – two any-style eggs, two fluffy pancakes with pure Canadian maple syrup, a choice of ham, bacon or sausages and our delicious Lyonnaise-style potatoes. **13.95**

BAGEL AND LOX

A toasted Montreal-style bagel with Philadelphia™ cream cheese, smoked wild sockeye salmon, and traditional red onion and caper garnish. This is a dish you'll keep coming back for! **16.95**

YOLK AROUND THE CLOCK

A sliced bagel grilled with a sunny-side-up egg in each hole, topped with bacon and cheddar on one half and Swiss cheese on the other, with our perfectly seasoned Lyonnaise-style potatoes on the side. **12.95**

BREAKFAST POUTINE

Lyonnaise-style potatoes with chunks of bacon, sausage, ham and cheese curds all smothered with our homemade breakfast gravy and topped with a sunny side egg. **11.95**

EGGSPECTATION OMELETTE

Where it all began! Three Omega-3 enriched eggs mixed with mushrooms, onions, green and red peppers, bacon, sausage, ham and cheddar cheese and our Lyonnaise-style potatoes. **13.95**

Substitute Lyonnaise-style potatoes with fresh fruit for 2.50, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.75.

Benedict & Beyond

THIS IS WHAT WE DO BEST, AND HOW WE MADE OUR NAME.

LOBSTER BENNY

Two perfectly poached eggs accompanied by gently sautéed Nova Scotia lobster on a toasted English muffin and a natural lobster reduction sauce. Served with our Lyonnaise-style potatoes. **22.95**

WAFFLE BACON BENEDICT

Our famous Belgium waffle topped with two perfectly poached eggs and bacon and finished with our famous hollandaise sauce. **15.95**

CLASSIC EGGS BENEDICT

Two perfectly poached eggs, on ham and a toasted English muffin, topped with our famous hollandaise sauce and our Lyonnaise-style potatoes. **12.95**

BRAVOCADO

Two perfectly poached eggs served on half an avocado with a lightly spiced tomato sauce and melted Parmesan and cheddar cheeses. Served with our Lyonnaise-style potatoes. **15.95**

SMOKED SALMON BENNY



Our hollandaise sauce is made with real eggs and butter and natural ingredients your grandmother can pronounce! And all of our eggs are enriched with Omega-3. •

BLACKSTONE EGGS

Our famous hollandaise sauce with two perfectly poached eggs served on toasted English muffin with grilled tomatoes, bacon, avocado and a side of our Lyonnaise-style potatoes. **14.95**

EGGS FLORENTINE

Two perfectly poached eggs, sautéed spinach and Gruyère cheese on a toasted English muffin, topped with our famous hollandaise sauce. Served with our Lyonnaise-style potatoes. **12.95**

MONTREAL BENNY

A lightly toasted English muffin with Dijon mustard, thinly sliced Montreal smoked meat and Swiss cheese, topped with two perfectly poached eggs and our famous hollandaise sauce. Served with Lyonnaise-style potatoes and a pickle. **14.95**

CALIFORNIA DREAMING

Two perfectly poached eggs, smoked wild sockeye salmon, asparagus and sautéed spinach topped with our famous hollandaise sauce and surrounded by multigrain toast. Served with our Lyonnaise-style potatoes. **15.95**

Substitute Lyonnaise-style potatoes with fresh fruit for 2.50, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.75.



Our famous Lyonnaise-style.

potatoes are freshly sautéed to a golden brown with caramelized onions, butter, fresh herbs, and a few other secret (but all-natural!) ingredients.

We only serve Omega-3 enriched eggs, which contain higher levels of the polyunsaturated fat that's known to lower the risk of heart disease.

We serve thick cut, Maplewood double smoked bacon.



Substitute Lyonnaise-style potatoes with fresh fruit for 2.50, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.75. Add cheddar or Swiss cheese to your eggs for 2.95.

Everything Over Easy

THERE'S NO MESSIN' WITH PERFECTION. WHEN YOU KNOW WHAT YOU WANT AND WHAT YOU WANT IS EGGS – THIS IS THE PLACE TO BE!

THE ALL-AMERICAN

Fill up with two any-style eggs, our perfectly seasoned Lyonnaise-style potatoes, bacon, sausages, ham, baked beans and white toast or multigrain. 11.95

THE CLASSIC

Two any-style eggs, our savoury Lyonnaise-style potatoes, a choice of bacon, sausages or ham, baked beans and white toast or multigrain. 10.95

THE FRESH START

Get the day going just the way you like with two any-style eggs, served with fresh fruit and white toast or multigrain. 9.45

THE MONTREALER

A Montreal favourite with two any-style eggs, smoked meat, Lyonnaise-style potatoes, a pickle and white toast or multigrain. 11.95

Omelettes Eggcetera

WE KNOW THAT ONCE YOU'VE HAD ONE OF OUR PERFECT 3-EGG OMELETTES, YOU'LL BE BACK FOR MANY, MANY MORE. SO WE SUGGEST YOU JUST START AT THE TOP OF THIS LIST AND WORK YOUR WAY DOWN.

LOBSTER OMELETTE

A quarter-pound of gently sautéed Nova Scotia lobster, provolone cheese and green onions, topped with our famous hollandaise sauce and broiled to perfection. Served with our Lyonnaise-style potatoes. 22.95

MEAT LOVERS OMELETTE

Filled with bacon, sausage and your choice of Swiss or cheddar cheese. Served with our delicious Lyonnaise-style potatoes. 12.95

VEGGIE OMELETTE

This omelette appeals to everyone with sautéed mushrooms, peppers, spinach, asparagus and caramelized onions. Served with our Lyonnaise-style potatoes. 12.95

THREE CHEESE OMELETTE

3 Omega-3 enriched egg omelet filled with our 3 cheese mix and served with our Lyonnaise-style potatoes. 11.95

MONTREALER OMELETTE

A true local favourite, filled with smoked meat and Swiss cheese, and served with Lyonnaise-style potatoes and a pickle. 13.95

SOUTHWEST SUNRISE

A special omelette filled with cheddar, Swiss and Gruyère cheeses, sautéed peppers, then topped with strips of freshly sliced avocado, our special salsa and sour cream. Served with our Lyonnaise-style potatoes. 13.95

CHEDDAR 'N MUSHROOM OMELETTE

A real delight with cheddar cheese, green onions and sautéed mushrooms. Served with our tasty Lyonnaise-style potatoes. 12.95

MYKONOS OMELETTE

Enjoy a taste of the Mediterranean with cherry tomatoes, traditional Greek feta cheese, diced red onions, oregano and kalamata olives. Served with our Lyonnaise-style potatoes. 12.95



Omega-3
enriched eggs.

SOUTHWEST SUNRISE



BELGIAN WAFFLES PAGÉ

Gold Morning!

SINFULLY DELICIOUS PANCAKES, FLUFFY FRENCH TOAST, CRÊPE BRETONNE OR HOT CRISPY WAFFLES. TREAT YOURSELF! (WE KNOW YOU WANT TO.)

S'MORES FRENCH TOAST

Our amazing brioche, stuffed with Nutella® and marshmallows, takes a campfire favourite and puts it on the breakfast table, then adds a drizzle of chocolate sauce to finish it off! 13.45

PANCAKES PAGÉ

Enjoy our signature fluffy pancakes, served with fresh fruit and crème anglaise for a classic with a refreshing twist. 13.95

BANANA SPLIT WAFFLES

Our famous Belgian waffle, topped with caramelized pineapple, strawberries, banana and topped with chocolate and salted caramel sauce and whipped cream 14.95

CHOCOLATE CHIP PANCAKES

Devilishly delicious, we take three of our signature fluffy pancakes, generously fill them with chocolate chips and serve them with pure Canadian maple syrup. 12.95

BELGIAN WAFFLES PAGÉ

Served with a fresh fruit mix, pure Canadian maple syrup and crème anglaise, this dish is sure to kick your taste buds into overdrive! 13.95

BANANA WALNUTELLA PANCAKES

Enjoy this creative mix of three of our signature fluffy pancakes, filled with bananas, Nutella® and walnuts. Served with pure Canadian maple syrup. 13.95

CLASSIC WAFFLE

Enjoy a traditional Belgian waffle, served hot off the griddle with pure Canadian maple syrup. 10.95

FRENCH TOAST

We are famous for our French toast, baked using our recipe for an amazing artisanal brioche! Enjoy it served with pure Canadian maple syrup. 10.95

Add an extra fruit for 2.25.

FRENCH TOAST FLAMBÉ

Fire it up! Our brioche French toast, topped with strawberries, bananas and walnuts that have been sautéed in orange brandy liqueur and pure Canadian maple syrup. 14.95

FRENCH TOAST PAGÉ

Our delicious brioche French toast, topped with fresh fruit and crème anglaise. Get ready for a real treat! 13.95

BUTTERMILK PANCAKES

An Eggspectation favourite: three of our signature fluffy pancakes served with pure Canadian maple syrup. Simply delectable! 10.95

BELGIAN WAFFLES GONE BANANAS

Take a walk on the wild side with our famous Belgian waffles, topped with chocolate sauce and bananas, and served with pure Canadian maple syrup. 12.95

Breakfast Bites

NO KNIVES OR FORKS REQUIRED FOR THESE DELECTABLE BREAKFAST SANDWICHES, ALL MADE WITH EGGS ENRICHED WITH OMEGA-3.

EGGSPECTATION BAGEL BREAKFAST SANDWICH

A BLT (Montreal-style bagel, lettuce, tomato) and fried egg sandwich with Swiss cheese, onions, bacon or ham – the perfect breakfast sandwich combo. 11.45

BREAKFAST BURGER

Our homemade brioche bun filled with a bacon, ham, sausage and cheddar cheese omelette, topped with lettuce and tomato. 11.95

EGGCHILADA BREAKFAST WRAP

Our Southwest omelette is wrapped in a fresh flour tortilla with avocado and tomato concassé, then grilled. Served with a side of sour cream. 12.95

À la carte

Fruit Cup 5.75

Choice of Bacon, Ham or Sausages 4.95

Choice of Cheddar, Swiss or Philadelphia™ Cream Cheese 3.25

Choice of Gruyère, Provolone, Greek Feta, Brie or Goat Cheese 3.95

Maple-Kissed Baked Beans 2.45

Smoked Salmon 8.95

Mixed Grains

(brown rice, black barley, daikon seeds) 4.25

Omega-3 Enriched Egg 1.50

Lyonnaisse-Style Breakfast Potatoes 2.95

Maple-Kissed Baked Beans 2.45

Half a Grapefruit 2.25

Quarter-pound Lobster Meat 9.95

Toast or Bagel 2.45

Bagel with Philadelphia™ Cream Cheese 5.25

Extra Pancake with Maple Syrup 4.95

French Toast with Maple Syrup 4.95

Nutella® 2.25

Granola or Cereal 3.95

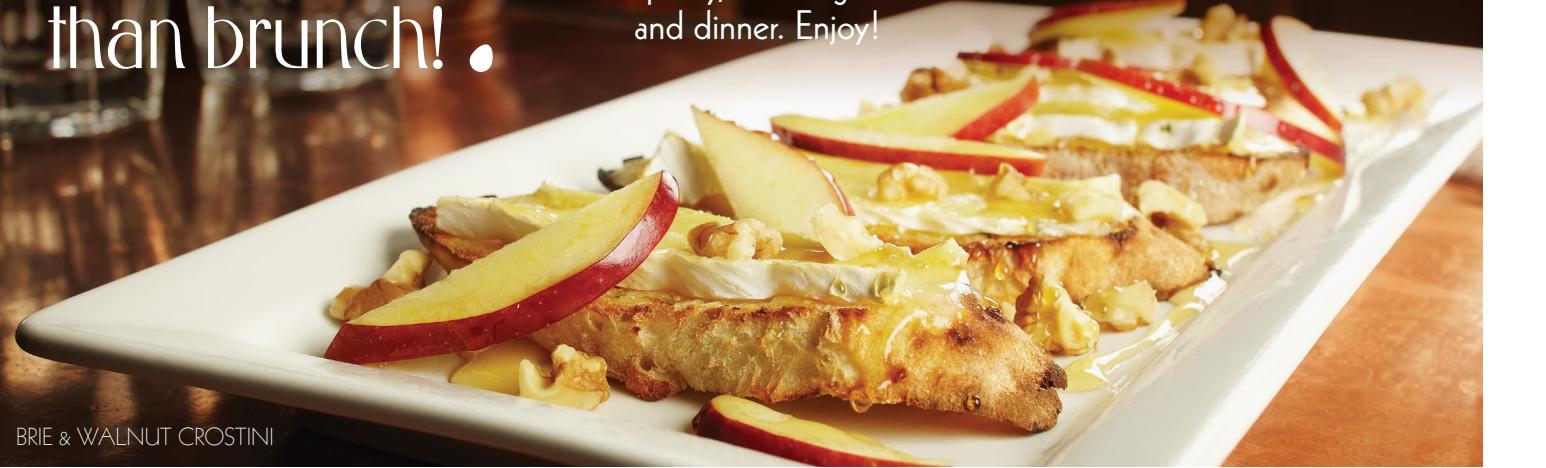
Montreal-style wood-fired oven bagel.



EGGSPECTATION BAGEL BREAKFAST SANDWICH

So much more than brunch! •

Our expanded menu continues our tradition of superior quality, fresh ingredients and inventive ideas for both lunch and dinner. Enjoy!



BRIE & WALNUT CROSTINI

Starters and Small Dishes

DELICIOUS, INNOVATIVE STARTERS AND SNACKS FOR EVERY TASTE AND APPETITE.

CHEF'S SOUP

Our chefs have a repertoire of specialty soups. Ask about today's selection. 4.25

HOUSE SALAD

Mixed field greens blended with our unique Eggspectation lemon and extra virgin oil or balsamic vinaigrette. 5.95

CAESAR SALAD

Hearts of romaine, Parmesan cheese and bacon blended with our own flavour-packed twist on the classic Caesar dressing, and garlic crostini on the side. 5.95

BRUSCHETTA

Our version of this classic has fresh chopped tomatoes mixed with garlic and pistou, on five olive-oil-drizzled, grilled ciabatta slices. A splash of balsamic glaze finishes the plate. 6.95

SMOKED WILD SOCKEYE SALMON CROSTINI

Smoked wild sockeye salmon, served with capers, red onions and cucumbers, with Philadelphia™ cream cheese spread on five toasted ciabatta slices. 11.95

BRIE AND WALNUT CROSTINI

Ciabatta slices broiled with brie and drizzled with honey. Garnished with walnuts and fresh apple slices. 9.95

SWEET POTATO FRIES

Get on trend with an order of these sweet treats. 4.95

FRENCH FRIES

Cooked to order. 3.95

CHICKEN QUESADILLA

Our version has an Italian attitude! Grilled chicken is mixed with our house bruschetta tomato mix and cheddar, Gruyère and Swiss cheeses, served in a flour tortilla and cooked till crispy. 12.95

ONION RINGS

Our golden-brown beer-battered, crispy rings. 4.25

CLASSIC POUTINE

Our take on Quebec's classic late-night staple: a mound of fries smothered in cheese curds and our special homemade sauce. 7.95

MONTRÉAL POUTINE

A mound of fries covered with smoked meat, cheese curds and our special homemade sauce. 9.95

The Right Saladitude

ATTITUDE ISN'T AN INGREDIENT IN ANY OF OUR SALADS, BUT SOMEHOW IT GETS IN THERE. FROM TWISTED TAKES ON OLD CLASSICS TO ORIGINAL COMBOS CREATED TO THRILL AND CHILL, OUR COLOURFUL SALADS ARE FULL OF FLAVOUR.

CALIFORNIAN SALAD

Tossed mixed greens, fresh avocado, cherry tomatoes and cucumbers topped with grilled chicken and garlic-sautéed spinach, with a choice of house or balsamic dressing. 15.95

GREEK COUNTRY-STYLE SALAD

Our version of this all-time favourite has tomatoes, cucumber, black olives, peppers, red onions, seared traditional Greek feta cheese and watermelon, tossed with our house vinaigrette made with extra-virgin olive oil and lemon juice. 14.95

CAESAR SALAD

Hearts of romaine, Parmesan cheese and bacon blended with our own flavour-packed twist on the classic Caesar dressing, and garlic crostini on the side. 11.95

HOLLYWOOD COBB SALAD

Our inspired rendition of the L.A. original: grilled chicken, tomato, bacon, avocado, cucumber, goat cheese, hard-boiled egg, romaine lettuce and our own flavour-packed twist on the classic Caesar dressing. 16.95

NIÇOISE SALAD

In our version of a traditional favourite, we omit the potatoes and add fresh lettuce greens. Light tuna, hard-boiled egg, tomatoes, black olives, red onions, romaine lettuce and French green beans are all tossed with our extra virgin olive oil and lemon vinaigrette. 15.45



TROPICAL CHICKEN SALAD

TROPICAL CHICKEN SALAD

Fresh baby spinach with mango, papaya and grapefruit tossed with our balsamic or house vinaigrette. Topped with honey-mustard grilled chicken and roasted sunflower seeds. 15.95

Add chicken to any salad for 5.75.

The Sandwich Board

THERE'S NO MESSING WITH TRADITION HERE – THESE ARE STRAIGHT-UP, HARD-HITTING APPETITE BUSTERS THAT WILL HAVE YOU ASKING FOR A GLASS OF MILK (OR A GLASS OF WINE, DEPENDING ON THE TIME OF DAY).

STEAK SANDWICH

Six-ounce triple-A strip loin steak on a ciabatta bun with sautéed mushrooms, caramelized onions, Swiss cheese and our Dijon-aioli sauce. 18.95

THE ULTIMATE BLT

The ultimate sandwich containing a quarter-pound of crispy bacon, lettuce and sliced tomatoes. Served with mayo on toasted bread. 11.95

CLUB SANDWICH

Our version of the classic deli sandwich includes grilled chicken, bacon, lettuce and tomatoes on toasted white bread. 14.95

MONTREAL PANINI

This smoked meat panini with Swiss cheese is our take on the classic Montreal deli sandwich. 13.95

CROQUE MONSEUR

A panini-style croque monsieur sandwich with grilled ham, tomato concassé, Swiss cheese, creamy cheese sauce and Dijon mustard. 11.95

GOURMET GRILLED CHEESE

Thickly sliced brioche bread filled with cheddar, Swiss, Gruyère and provolone cheeses, rosemary and maple sautéed apple slices and caramelized onions, and grilled until golden brown. 11.95

ROSEMARY CHICKEN SANDWICH

A delicious grilled chicken panini with brie, rosemary aioli and avocado. 13.95

THE TUNA CLASSIC

The perfect sandwich: a tuna melt panini with Swiss cheese and tomato concassé. 12.45

All dishes are served with a choice of french fries or mixed field green salad, or substitute with mixed grains or sweet potato fries for 2.50.



Think
burger.
Mmm! •

Savoury Crepes

A DELICIOUS DASH OF CREAMY CHEESE SAUCE ADDS A PERSONAL TOUCH
TO THIS HOMEMADE FRENCH FAVOURITE.

A PERFECT CHOICE – MORNING, NOON AND NIGHT! SERVED WITH A MIXED FIELD GREEN SALAD.

HEAVENLY CREPE

A delicious homemade crepe filled with grilled chicken, sautéed spinach and mushrooms, with cheddar, Swiss and Gruyère cheeses. 14.95

EGGSPECTATION CREPE

Scrambled Omega-3 enriched eggs with sautéed spinach, old-fashioned ham and three kinds of cheese: cheddar, Swiss and Gruyère, all folded into our tender crepe and topped with our famous hollandaise sauce. 13.95

VEGGIE DREAM CREPE

This crepe is sure to please everyone, stuffed with sautéed mushrooms, spinach, red onions and asparagus, with cheddar, Swiss and Gruyère cheeses. 12.95

SWISS DELIGHT CREPE

Enjoy old-fashioned ham, sautéed asparagus and mushrooms, and Swiss cheese all wrapped in our tender homemade crepe. 12.95



VEGGIE DREAM CREPE

Eggsecutive Burgers

WE DARE YOU TO PICK YOUR FAVOURITE! ALL OF OUR BURGERS ARE MADE WITH TRIPLE-A SIRLOIN BEEF AND SERVED ON AN ARTISANAL BRIOCHE BUN WITH FRIES OR MIXED FIELD GREEN SALAD.

THE BBQ BURGER

Grilled to perfection, this burger is sure to win you over with slices of crispy bacon and cheddar cheese, smoky BBQ sauce and beer-battered onion rings. 14.95

EGGSPECTATION BURGER

This Eggspectation burger is grilled to perfection and dressed up with chipotle aioli, lettuce, tomato and red onions with strips of crispy bacon over melted cheddar cheese and a sunny-side-up egg on top! 14.95

THE BIG CLASSIC

Our classic burger grilled to perfection and served with our aioli sauce, lettuce, tomato and red onions on an artisanal brioche bun. 11.95

THE UNCLE SAM

This double patty is grilled for double pleasure. It is topped with slices of cheddar cheese and crispy bacon, lettuce, tomato, caramelized onions, our very own special sauce and pickles. Because why not? 19.95

EL TORRO BURGER

Our custom beef sirloin burger is topped with our smoked pimentón aioli and roasted bell peppers, caramelized onions, bacon and cheddar cheese on an artisanal brioche bun.. 14.95

THE PHILLY CREAM CHEESEBURGER

Our custom-ground sirloin burger grilled to perfection and served on artisanal brioche bun with our aioli sauce, sautéed mushrooms, Philadelphia™ cream cheese and caramelized onions. 14.95

Add a sunny-side-up egg to your burger, it's on us! Substitute french fries, mixed field green salad with mixed grains or sweet potato fries for 2.50.



Grilled to
perfection .

STEAK FRITES

The Main Event

WHETHER YOU'RE LOOKING FOR LUNCH OR DINNER, THESE WORLD-CLASS DISHES ARE PERFECT FOR A ROMANTIC TÊTE-À-TÊTE OR A MEAL WITH THE GANG.

TERYAKI SALMON

Fresh Atlantic salmon fillet grilled and sautéed in teriyaki sauce and served with mixed green salad and our special blend of whole grain pilaf. 18.95

STEAK FRITES

Strip loin steak with our special seasoning, cooked to your preference and served with fries and herbed garlic butter.
6 oz. 18.95 12 oz. 22.95

CHICKEN PARMIGIANA

A lightly breaded chicken breast broiled with provolone and served with our famous tomato sauce on a bed of linguini. Or for a healthier meal, try it with our specially blended whole grain pilaf served with asparagus. 17.95

Eggstraordinary Pasta

CLASSIC PASTA DISHES WITH AN ADDED TWIST. YOU HAVE TO TRY THEM TO BELIEVE THEM!

PASTA ALLA GIGI

Penne pasta with sautéed pancetta, white wine and mushrooms in a creamy rosé sauce. 14.95

MAC AND CHEESE

A simple twist on an old favourite, penne pasta tossed in a creamy cheese sauce. Served with toasted garlic crostini. 12.95

BACON MAC AND CHEESE

A simple twist on an old favourite, penne pasta tossed in a creamy cheese sauce with chopped crispy bacon and caramelized onions. Served with toasted garlic crostini. 14.95

PASTA AL BASILICO E POMODORO

Penne or linguini tossed with fresh basil and our fresh tomato sauce for a simple, healthy dish. 12.95

LOBSTER MAC AND CHEESE

One of our signature dishes. Penne pasta tossed in a creamy cheese sauce with tomato concassé and generous chunks of quarter-pound Nova Scotia lobster meat. Served with toasted garlic crostini. 22.95



LOBSTER MAC AND CHEESE



Sweet
surrender.

Sweet Conclusions

DREAMY DESSERTS TO TOP THINGS OFF. IF IT MAKES YOU FEEL ANY BETTER, WE CAN BRING YOU TWO FORKS (ONE FOR EACH HAND).

CREPE SUZETTE

A flaming flavour from a flambéed butter and orange brandy liqueur sauce. 9.95

STRAWBERRY 'N SALTED CARAMEL WAFFLES

Belgium waffles and strawberries with salted maple caramel sauce. 10.95

CHOCOLATE BANANA CREPE

A *crêpe bretonne* stuffed with Nutella® and banana. Topped with our chocolate sauce. 8.95

STRAWBERRY BLONDE

Flambéed orange brandy liqueur sauce on a *crêpe bretonne* filled with caramelized strawberries and a brown sugar kiss. 10.95

CLASSIC CREPE

A favourite the world over, filled with strawberries and banana. Topped with ice cream and chocolate sauce. 9.95

S'MORES FRENCH TOAST

Our amazing brioche, stuffed with Nutella® and marshmallows, takes a campfire favourite and puts it on the table for dessert, then adds a drizzle of chocolate sauce to finish it off! 13.45

BANANA FOREST WAFFLE

A light waffle topped with ice cream, banana, chocolate and salted caramel sauce. 11.95

FRUIT PLATTER

A deliciously ripe selection of seasonal fruits and berries. 11.95

SELECTED CAKES AVAILABLE 6.95

CHOCOLATE BANANA CREPE

Add ice cream to any dish for 2.50.
