

Discover the
French River

LUNCH

SOUP OF THE DAY

served with fresh bread

17

&

LENTIL SALAD
with maple, dried
apricots and feta

|
or
|

WILD RICE,
cranberry and
toasted almond salad

SELECTION OF CHEESES & CURED MEATS

19

BBQ

Sit back, relax and we will deliver to your cottage a delicious two course dinner that is ready to cook on the BBQ

MAINS

Include Coleslaw, Bread and Desert

9OZ STEAK WITH HERBS

(ask which cut we have available)

35

9OZ 100% BEEF BURGER WITH AGED CHEDDAR

31

HERBED 6OZ FILLET OF ATLANTIC SALMON

32

SUCCULENT ONTARIO PORK CHOP

30

+

SIDES

SMASHED
POTATO

|
or
|

POTATO
SALAD

+

DESSERT OF THE DAY

BRÛLÉ RESTAURANT

at Pine Cove

DINNER

- APPETISERS -

YESTERDAY'S SOUP

Because it tastes better the next day; ask about what we have available today

7

PEAR AND BLUE

Classic combination of toasted walnuts, pears, Ermite blue cheese, served on green leaves – brought together by a pear dressing

13

SMOKED FISH

Trout or Whitefish smoked by Tarini's in Sudbury on green leaves with a dill mustard dressing

12

GRANDMA'S PATÉ

Made to the chef's grandmother's recipe, a rich combination of bacon, pork shoulder and liver, served with chutney and toasted brioche

12

- MAINS -

FISH

4oz fillet of baked Manitoulin rainbow trout, almond and caper salsa, slow poached beets, and trout fishcake – finished with a brown butter

27

PORK

Seven hour roasted Quebec belly and pan-fried cider brined Ontario tenderloin, served with pickled apples, burnt apple sauce, sweet potato puree and shredded white cabbage

27

HEN

Slowly roasted Cornish hen (to ensure succulence), accompanied by a bread, hazelnut and apple stuffing; finished with a gravy cooked from the bones – served with steamed broccoli

31

BEEF

10oz AAA striploin grilled to your liking, accompanied by sautéed mushrooms, criolla sauce and arugula salad

39

DUCK

Confit leg and pan fried breast, served with roasted Noëlville rhubarb and rhubarb puree; accompanied by barbequed red cabbage

33

VEGETABLE

Tart of onions baked upside down with herbs from our garden and a touch of dark maple syrup; finished with goats cheese and a balsamic dressing

25

MOUSSAKA

Roasted zucchini and eggplant, topped with our home-made tomato sauce and béchamel

25

- SIDES -

(Included with your main)

SMASHED
POTATO

|
or
|

FRIES

|
or
|

ROASTED
CARROTS
& PARSNIPS

- DESSERTS -

ask your server for tonight's options

9

For dinner and BBQ, please order at the front desk by 2pm

Prices do not include HST or Gratuity