

BRULE RESTAURANT

Dinner Menu

Monday, Wednesday and Saturday, 5.30 – 7.00pm

Submit your order to the Front Desk by 2 pm

STARTERS

CURRIED BUTTERNUT SOUP

Butternut Squash, Curry, Coconut Milk 9

FISHCAKES

Smoked Trout & Whitefish Fishcakes, Pickled Beets, House Chive and Garlic Mayonnaise 15

PEAR & BLUE SALAD

Ermite Blue Cheese, Maple Candied Walnuts, Balsamic Poached Pears, Arugula, Pear Dressing 15

SMOKED FISH SALAD

Flaked Smoked Fish, Smoked Fish Mousse, Pickled Red Onion, Maple Mustard Dressing, Romain 15

MAINS

QUEBEC DUCK LEG

36 Hour Confit Duck Leg, Pistachio Bread & Butter Pudding, Butter Poached and Grilled Red Cabbage, Red Wine Jus 38

ATLANTIC SALMON

Birch Syrup and Miso Marinated Salmon, Celeriac Purée, Lentils and Spruce Tips, Cranberry Sauce 37

MANITOULIN TROUT

Baked Trout, Almond Caper Salsa, Celeriac Dauphinoise, Poached Beets, Brown Butter 35

WHITE BEAN WELLINGTON

Home Made Puff Pastry, White Bean, Cumin, Pecan and Dried Apricot Filling, Caramelised Onion and Miso Gravy 27

ONTARIO PORK BELLY

10 Hour Slow Cooked Birch Syrup Glazed Pork Belly, Burnt Apple Puree, Peas and Pinto Beans, Pork Jus 28

LENTIL LOAF

Baked Loaf: Lentils, Celery, Red Peppers; Pickled Carrots, Confit Parsnip Puree and Tomato Chutney 22

Mains come with a choice of smashed potatoes or roasted vegetables.

All prices exclude HST and 14% Service Charge.

Space limited to 10 persons per evening.

Please reserve in advance.

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BRULE RESTAURANT

BBQ and Dine at Your Cottage

Monday to Sunday, delivery at 5.30pm

Submit your order to the Front Desk by 2 pm

BBQ Items

Grill on your BBQ at your cottage.

14 oz Canada Prime Rib Steak	42
Salt, Pepper & Garlic Rub 10oz AA Striploin	38
Porketta Rub Pork Chop	24
½ Herbed Chicken	25
Maple and Chilli Marinated Salmon Steak	31
Italian Mild Sausages (2)	24
Roasted Red Chicken Kebabs (2)	22
Beef & Bacon Kebabs (2)	23

*A delicious two course dinner that is ready to cook on the BBQ or in your Kitchen.
Includes 1 Main, 1 Side (Potato Salad or Smashed Potato), Coleslaw, Vegetable
Skewers and Dessert of the Day*

All items priced per person

For the Oven

*These are made by Chef Patrick who is responsible for our breakfast pastries.
Bake in your cottage from frozen for 50 minutes to an hour. Prices below are for
the main dish only – they feed two people. If you wish to add all the BBQ
components as above, these are an additional \$14 per person.*

Tourtiere	31
Chicken Pot Pie	33
Pulled Pork	27

All Prices Exclude 14% Service Charge & HST

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BRULE RESTAURANT

Picnic Lunch Menu

Submit your order to the Front Desk by 2 pm the day before you wish to have your picnic. Charcuterie trays are available with 30 minutes notice 11am to 2pm.

Picnics
(serve two)

THE PADDLER

35

Garlic Roasted Chicken with
Figs and Green Olives

THE GARDENER

33

Chickpea Salad
Wrap

Choice of:

Wild rice, cranberry and toasted almond salad | Quinoa, red pepper and pistachio salad

Each picnic also contains:

Trail Mix
Crackers
Dessert
House-made Mint Lemonade

PINE COVE CHARCUTERIE BOARD

36

Selection of three deli meats | Selection of three fine artisanal cheeses | Dried fruit | Crackers

All Prices Exclude 14% Service Charge & HST

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