

BRULE RESTAURANT

Dinner Menu

Return your order to your breakfast basket or submit your order to the Front Desk by 2 pm



Notes

Kids Menu

- MAC & CHEESE 14
- CHICKEN FINGERS & FRIES 14
- 6oz STRIPLOIN & FRIES 19



Gluten Free



Vegan

*We will do our best to accommodate requests. Dessert can be ordered after your meal.

STARTERS

- FRENCH ONION SOUP** 12
Rich beef & red wine broth, covered in crostini's & provolone
- SMALL FRESH SALAD** 11
Mixed local greens, seasonal vegetables, house Italian dressing
- FISH CAKE** 16
Smoked trout, Atlantic salmon, topped with an apple salad, tobiko, nori
- SWEET & SPICY CAULIFLOWER** 14
Roasted cauliflower dipped in dairy free butter, maple syrup, chili flakes, togarashi seasoning
- TRUFFLE PARM FRIES** 12
Truffle oil, reggiano parmesan or maldon smoked salt
- CAPRESE FLATBREAD** 16
Confit & fresh cherry tomatoes, basil leaves, buffalo mozzarella, garlic infused olive oil, balsamic reduction baked on flatbread topped with fresh greens
- PICKEREL BANNOCK TACO** 16
Seared pickerel on fried Bannock, pickled carrot, radish, jalapeno, cilantro tartar sauce

MAINS

- DUCK CONFIT** 37
Butter poached new potatoes, lemon roasted spring vegetables
- MANITOULIN TROUT CAESAR** 34
Pan seared trout fillet, bacon infused grilled romaine, yogurt base dressing, croutons, fried capers, parmesan crisps
- WILD MUSHROOM RISOTTO** 34
Oyster porcini & shitake mushrooms, garlic, shallots, vegan creme cheese
- STEAK FRITS** 46
10oz center cut tenderloin, steak cut fries, creamy peppercorn sauce, seasonal vegetables
- PANCETTA & WHITE CLAM PAPPARDELLE** 29
House made fresh pasta, sundried tomato pesto, feta cheese, pancetta & clams
- BRAISED BISON SHORTRIB** 42
Hoisin ginger braised bone in short rib, gremolata, Canadian wild rice & rice berry pilaf
- TOMAHAWK CHOP** 41
Chorizo & caramelized onion stuffed 8oz porkchop, smoked apple puree, cheesy mashed potatoes, seasonal vegetables

All Prices Exclude 14% Service Charge & HST

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BBQ Menu

Please submit your order to the Front Desk by 2pm. All mains come with a choice of one side.



*We will do our best to accommodate requests.

MAINS

10oz AA STRIPLOIN 	28	<input type="radio"/>
Salt, pepper & garlic rub		
FULL RACK OF RIBS 	26	<input type="radio"/>
Fully cooked, house made BBQ sauce on side		
½ HERBED CHICKEN 	20	<input type="radio"/>
ITALIAN MILD SAUSAGES(2) 	15	<input type="radio"/>
HOT ITALIAN VEGAN SAUSAGES (2)  	15	<input type="radio"/>
CHICKEN KEBABS (2) 	16	<input type="radio"/>
BEEF & BACON KABOBS(2) 	18	<input type="radio"/>
SHRIMP KEBABS (2) 	16	<input type="radio"/>

SALADS

WILD RICE & QUINOA  	9	<input type="radio"/>
With roasted red pepper, apples, red onion, apple cider orange vinaigrette		
FRESH GREEN SALAD  	9	<input type="radio"/>
Mixed local greens, seasonal vegetables, house Italian dressing		
SPICY CREAMY SLAW  	8	<input type="radio"/>
Cabbage, carrots, red onions, siracha, vegonaise dressing		
PICKLE RANCH POTATO SALAD 	9	<input type="radio"/>
Potato, egg, red onion, celery, dill pickle		
CLASSIC CAESAR	9	<input type="radio"/>
Romaine, bacon, parmesan, croutons, yogurt base dressing		



DRINKS

POP	2	<input type="radio"/>
Coke, Pepsi, diet Pepsi, ginger ale, orange crush		
MINT LEMONADE	3	<input type="radio"/>
House made mint lemonade		
SWEET TEA	3	<input type="radio"/>
House made sweetened tea		

SIDES

CHEESY MASHED POTATOES	5	<input type="radio"/>
Asiago & parmesan		
BAKED POTATO	5	<input type="radio"/>
Sour crème & chive		
SEASONAL VEGETABLE MEDLEY	5	<input type="radio"/>
Seasoned & ready to grill		

DESSERTS

COWBOY COOKIE	5	<input type="radio"/>
3 chocolate chip oatmeal cookies		
DA BOMB BROWNIE  	5	<input type="radio"/>
CAKE OF THE DAY	8	<input type="radio"/>
PIE OF THE DAY	8	<input type="radio"/>

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BRULE RESTAURANT

Lunch & Picnic Menu








Please submit your order to the Front Desk by 2 pm the day BEFORE your picnic. *Charcuterie items listed can be ready with 1 hour notice until 5pm daily

SANDWICHES & WRAPS



All sandwiches or wraps can be made on a gluten free wrap – add \$2*

TUNA & APPLE WRAP	9	<input type="radio"/>
Tuna & apple salad, shredded carrot, fresh leafy greens, spicy citrus aioli, celery, provolone cheese		
VEGGIE PÂTÉ WRAP 	9	<input type="radio"/>
Shredded carrot, fresh leafy greens, cucumber, tahini spread, pâté made with potato, carrot, chickpeas, nutritional yeast, onion, sunflower seeds		
CLASSIC HAM & CHEESE	8	<input type="radio"/>
Shaved honey ham, cheddar cheese, fresh leafy greens on baguette, mustard on the side		
SMOKED DUCK BREAST PASTRAMI	12	<input type="radio"/>
Provolone, spicy mustard, thin sliced duck pastrami on baguette		

SALADS

WILD RICE & QUINOA  	9	<input type="radio"/>
NEED DESCRIPTION		
FRESH GREEN SALAD  	9	<input type="radio"/>
Mixed greens & seasonal vegetables with house Italian dressing		
SPICY CREAMY SLAW  	8	<input type="radio"/>
Cabbage, carrots, red onions, siracha, vegonaïse dressing		
PICKLE RANCH POTATO SALAD 	9	<input type="radio"/>
Potato, egg, red onion, celery, dill pickle		
CLASSIC CAESAR	9	<input type="radio"/>
Romaine, bacon, parmesan, croutons, yogurt base dressing		

DESSERTS

COWBOY COOKIE	5	<input type="radio"/>
3 chocolate chip oatmeal cookies		
DA BOMB BROWNIE  	5	<input type="radio"/>
CAKE OF THE DAY	8	<input type="radio"/>
PIE OF THE DAY	8	<input type="radio"/>

DRINKS

POP	2	<input type="radio"/>
Coke, Pepsi, diet Pepsi, ginger ale, orange crush		
MINT LEMONADE	3	<input type="radio"/>
House made mint lemonade		
SWEET TEA	3	<input type="radio"/>
House made sweetened tea		

CHARCUTERIE

CHARCUTERIE BOARD	32	<input type="radio"/>
Cured meats, artisanal cheeses, dried fruit, crostini, pickled vegetables		
BAGUETTE & BRIE	17	<input type="radio"/>
Baguette, apricot compote, double cream brie		
ARTICHOKE & SPINACH DIP LOAF	26	<input type="radio"/>
Belgian loaf ready to bake, filled with artichoke, spinach, cream cheese, topped with mozzarella & fresh herb		
CHEESE & FRUIT BOARD	30	<input type="radio"/>
Artisanal cheeses, seasonal fruits		

 **Gluten Free**
 **Vegan**

*All sandwiches & wraps can be made with gluten free wraps or bread