



## WEEKEND BRUNCH MENU

Saturday and Sunday 11am - 4pm

### BUTTERMILK PANCAKE STACK

Four buttermilk pancakes with strawberry cream cheese sauce. Served with hash browns and bacon or sausage. 14.00

### BANANA BREAD FRENCH TOAST

Topped with maple spiked berries, Cape Breton maple syrup and whipped cream. Served with hash browns and bacon or sausage. 14.00

### BERRY BRULE WAFFLES

Belgian waffles topped with shaved white chocolate and seasonal berries. Served with hash browns and bacon or sausage. 14.00

### SPANISH OMELET

Three-egg omelet with roasted potatoes, chives and onions. Served with hash browns and bacon or sausage. 14.00

### EGGS BENNY

Two poached eggs served on a toasted English muffin, topped with shaved ham, hollandaise sauce and shredded gouda cheese. Served with hash browns and fresh fruit salad. 14.00

### KIJU'S HOUSE GRANOLA

A combination of oats, flax, sunflower seeds, shredded coconut, slivered almonds, cashews, pecans, pistachios, raisins, apricots, sundried blueberries, cherries, honey and brown sugar. Served with yogurt and melon wedges. 14.00

### BREAKFAST CLUB

Toasted porridge bread topped with fried eggs, cheddar cheese, bacon, lettuce, tomato and parmesan aioli. Served with hash browns and melon wedges. 15.00

### BIG WEEKEND BREAKFAST

Bacon, sausage, two eggs (*any style*), hash browns, toast and fruit salad. 15.00

\*Smaller portion for 12.00

### STEAK AND SPUDS

Charbroiled certified Angus strip, served with pan fried potato hash, eggs and toast. 16.00

### FISHCAKES, EGGS AND BEANS

Pan fried fishcakes, eggs, house baked beans and green tomato chow. 16.00

### KID'S BREAKFAST

Choice of French toast, pancake or waffle served with hash browns. 9.00

### EXTRAS

Sausage links 3pcs - 4.25

Crisp bacon 3pcs - 4.25

Cape Breton maple syrup 2oz - 4.00

Toast 2 slices (*white, whole wheat, porridge*) - 3.25

Hash browns - 4.00

Fresh fruit and seasonal berries - 6.25

Chilled fruit juices (*apple, orange, cranberry, tomato*) - 2.50



Breakfast Club



### **Seasonal Soup**

Please ask your server about the soup of the day.

**Small 4.25 | Large 7.00**

### **Crispy Chicken Wings**

Crispy chicken wings served with carrot and celery sticks.

**1/2lb 9.00 | 1lb 15.00**

### **Signature Garden Salad**

Artisan greens topped with shaved carrot, cucumber, Bermuda onion, bell peppers and tomatoes. Served with our signature strawberry maple balsamic dressing.

**Small 6.50 | Large 10.50**

### **Caesar Salad**

Crisp romaine tossed with bacon, Asiago and garlic croutons. Finished in our creamy house dressing.

**Small 7.50 | Large 11.50**

### **Rosemary Beef & Greens**

Grilled striploin and artisan greens with charred peppers and grape tomatoes, finished with our raspberry lime vinaigrette and a few flurries of goat cheese snow.

**16.50**

### **Kicked Up Clubhouse**

Our Version of the Classic Clubhouse. Grilled marinated chicken breast, heirloom tomato, parmesan aioli, double smoked bacon, crisp baby greens, and avocado served on porridge bread  
Choice of fries or soup or house salad.

**16**

### **Gouda Onion Crunch Burger**

A charbroiled 8oz Angus beef burger topped with an onion ring, Vidalia onion soubise, shredded gouda and bacon crumble.

Choice of fries or soup or house salad.

**16**

### **The Aloha Burger**

A charbroiled 8oz Angus beef burger topped with grilled pineapple, double smoked bacon, mango relish and white cheddar.

Choice of fries or soup or house salad.

**16**



### **Fish N Chips**

**1 Piece | 2 Pieces**

Big Spruce battered haddock loins fried golden brown and served with crisp fries and our creamy lemon tartar sauce.

**13 | 16**

### **Linguine Chicken Alfredo**

Linguine pasta and grilled chicken breast in a classic Alfredo sauce with grilled garlic bread.

**17**

### **Lentil Coconut Curry Risotto**

De Puy lentils, coconut, tomato, cilantro and fragrant curry spices, served with crisp pappadums.

**20**

### **Pan Seared Nova Scotia Haddock Fillet**

A sweet haddock fillet drenched in our house seasoning and pan fried golden brown. Topped with a beurre blanc.

**24**

### **Shore Dinner**

Butter glazed island lobster served with grilled corn on the cob, roasted baby potato salad, mango coleslaw and steamed blue mussels.

**Market Price**

### **The Angus Strip**

Charbroiled Certified Angus Beef strip loin served with shiitake mushroom jus and fried tobacco onions.

**6oz 22 | 12oz 30**