



*Holiday Brunch Menu*  
*Saturday and Sunday 11:30-2:30*  
*Offered both Easter and Mother's*  
*Day Weekends*

**Appetizers**

**Chilled Soup 10**

Smoked Red Pepper Gazpacho  
Balsamic Glaze

**Zees" Caesar Salad 14**

Meyer Lemon & Double Smoked Bacon  
Dressing, Freshly Chopped Romaine,  
Grated Parmesan Cheese & Rosemary  
Garlic Croutons

**Organic Greens Salad 14**

Local Greens, Strawberry Peppercorn  
Vinaigrette, Toasted Pecans, Sweet  
Dried Cherries & Crumbled Feta

**Crispy Calamari 13**

Crispy Calamari Hand Tossed in Asian  
Five Spice with Citrus Yuzu Aioli

**Shared Plates**

**Zees Perfect Cheese Board 23**

5 Yr Old Cheddar & St. De Nangis Brie,  
House Made Jam, Chef's Daily Inspired  
Local Cured Meat, Fire Roasted Red  
Peppers, Pommery Mustard, Micro  
Greens, Trio of Crackers, Fresh Berries  
& Crostinis

**Shaw Club Salmon Croquettes 18**

Fresh Atlantic Salmon, Fire Roasted  
Red Peppers, Infused with Lemon Dill  
& Hand Breaded in Panko, Wasabi Aioli

*Executive Chef*

*Matt Tattrie*

*Sous Chef*

*Jayson Driedger*

**Entrées**

**Canadian Style Eggs Benedict 18**

2 Free Run Poached Eggs, Canadian  
Back Bacon on an English Muffin,  
Topped with Fresh Made Hollandaise  
Sauce & Potato Galette

**Swedish Style Eggs Benedict 18**

2 Free Run Poached Eggs, Smoked  
Salmon on an English Muffin,  
Fresh Dill Folded into our House  
Hollandaise Sauce & Potato Galette

**Banana Bread French Toast 15**

House Made Banana Bread Slices  
Dipped in Traditional French Toast  
Batter, Topped with Warm Banana  
Syrup & Fresh Berries

**Mediterranean Vegetable Wrap  
(Vegetarian/Vegan Optional) 15**

Fire Roasted Vegetables, Arugula,  
Pesto Drizzle Rolled into Spinach  
Tortilla

**Slow Cooked Pulled Pork 17**

36 Hour Slow Cooked Pork Shoulder,  
Southern Style BBQ Sauce & Braised  
Apple Cabbage Slaw on a Bianco Roll

**Shaw Salmon Burger 18**

In House Crafted Fresh Atlantic Salmon  
Burger, Breaded in Panko Pickled  
Cucumber & Sauce Gribiche

**Banh Mi Burger 19**

Canadian Farm Raised Ground Pork &  
Beef Tenderloin Blend, Cucumber,  
Carrot, Cilantro, Siracha Aioli & Sesame  
Seed Bun

**Lemon & 5 Pepper Crusted Tilapia 23**

Fresh Tilapia Pan Seared, Seasonal  
Vegetables, Sweet Potato Frites &  
Beurre Noisette, Crispy Carrots

All Sandwiches and Wraps are served with choice  
of House Cut Fries, Green Salad, or Daily Soup.

# **HOBNOB**

restaurant

## **EASTER BRUNCH**

### **APPETIZERS**

#### **CARROT, ORANGE & GINGER VELOUTÉ**

CHILI INFUSED CRÈME FRAÎCHE,  
CILANTRO PESTO,  
TOASTED ALMONDS

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#### **SPINACH & ARUGULA SALAD**

WARM BACON & SHALLOT VINAIGRETTE,  
CANDIED WALNUTS,  
WOOLWICH GOAT CHEESE

### **ENTRÉES**

#### **“EASTER HAM”**

HONEY GLAZED PORK LOIN,  
HERB ROASTED FINGERLING POTATOES,  
BUTTER GLAZED FRENCH BEANS,  
SIMPLE JUS

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#### **SLOW POACHED SALMON**

YUKON GOLD POTATO GALLETTE,  
BRAISED LEEKS,  
POACHED EGG,  
WATERCRESS SALAD,  
WHITE WINE & CHIVE CREAM

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#### **STEAK & EGG**

GRILLED TENDERLOIN OF ONTARIO BEEF,  
PANKO BREADED POACHED EGG,  
MUSHROOM RAGOUT,  
CREAMED SPINACH,  
FONDANT POTATO,  
SIMPLE JUS

### **DESSERTS**

#### **HONEY & THYME SCENTED CRÈME BRÛLÉE**

SERVED WITH FRESH BERRIES

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#### **LEMON, POPPY SEED CAKE**

HOUSE MADE RASPBERRY SORBET,  
MACERATED BERRIES,  
VANILLA CRÈME ANGLAISE

**EXECUTIVE CHEF STEVE SPERLING**

\$60 PER PERSON ++  
(OFFERED 11AM-3PM, SUNDAY APRIL 16, 2017)