



Mothers Day Brunch
Sunday May 14, 2017

Appetizers

Chilled Soup 10

Smoked Red Pepper Gazpacho
Balsamic Glaze

Zees Caesar Salad 14

Mayer 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 14

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

Shared Plates

Zees Perfect Cheese Board 24

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

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 a 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 19

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

Banh Mi Burger 18

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

Lemon & 5 Pepper Crusted Tilapia 20

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.
Upgrade to Caesar Salad \$3

HOBNOB

restaurant

MOTHER'S DAY **AT HOBNOB RESTAURANT**

APPETIZERS

CHILLED ASPARAGUS SOUP

FENNEL POLLEN CRÈME FRAÎCHE,
CHIVE OIL

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BABY ROMAINE SALAD

ROASTED GARLIC & BUTTERMILK DRESSING,
CURED LEMON,
DOUBLE SMOKED BACON,
BRIOCHE CROUTONS,
SHAVED PARMESAN

ENTRÉES

FRIED CORNISH HEN

CORN BREAD FRENCH TOAST,
ROASTED FINGERLING POTATOES,
CHILI & MAPLE JUS

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SALMON EGGS BENEDICT

SLOW POACHED ATLANTIC SALMON,
GRILLED ASPARAGUS,
WATERCRESS,
HERBED HOLLANDAISE

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STEAK & EGG

GRILLED TENDERLOIN OF ONTARIO BEEF,
PANKO BREADED POACHED EGG,
MUSHROOM RAGOUT,
ROASTED FINGERLING POTATOES,
TRUFFLE CREAM & 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 TO 3PM, SUNDAY MAY 14TH, 2017)