

HOBNOB

restaurant

MOTHER'S DAY BRUNCH

\$50 PER PERSON

APPETIZERS

ASPARAGUS SOUP

*Cured Lemon Crème Fraîche,
Cold Press Canola Oil*

~OR~

BABY HEIRLOOM TOMATO & FIOR DI LATTE SALAD

*Extra Virgin Olive Oil, Pickled Shallots,
Arugula & Balsamic*

ENTRÉES

BUTTERMILK FRIED CORNISH HEN & WAFFLE

*Buttermilk, Jalapeno Fried Cornish Hen,
Double Smoked Maple Bacon Marmalade,
Sugary Waffle*

~OR~

BAKED SMOKED SALMON & EGGS PUFF PASTRY

*Puff Pastry Filled with Smoked Atlantic Salmon,
Baby Spinach, Baked Egg,
Served with Fried Fingerlings*

~OR~

STEAK & EGG

*Grilled Strip Loin of Ontario Beef,
Panko Breaded Poached Egg,
Roasted Portabello Mushroom,
Fried Fingerling Potatoes,
Béarnaise & Simple Jus*

DESSERT

CHOCOLATE CRÈME BRÛLÉE

EXECUTIVE CHEF ADAM RAPSEY

SOUS CHEF TIM COX



Mothers Day Brunch
Sunday May 13, 2018

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