



Mother's Day Brunch
Sunday May 12, 2019

Appetizers

Carrot & Ginger Soup 10
Crème Fraîche

"Zees" Caesar Salad 14
Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Crisps, Grated Parmesan Cheese, Rosemary Garlic Croutons

Organic Greens Salad 14
Local Heritage Greens, Toasted Pecans, Strawberry & Five Peppercorn Vinaigrette, Sweet Dried Cranberries & Crumbled Feta

Caprese Salad 15
Vine Ripened Tomatoes, Arugula, Basil Oil, Balsamic Reduction, House Made Ricotta Cheese

Herb Flatbread & Dip 14
Grilled Herb Flatbread, Authentic Style Hummus, Fire Blistered Peppers, Local Organic Micro Greens

Crispy Calamari 15
Crispy Calamari Hand Tossed in Asian Five Spice with Citrus Yuzu Aioli

Shared Plate

Truffle Parmesan Fries 14
Hand Cut Fries Tossed in Freshly Grated Parmesan, Parsley & White Truffle Oil Drizzle

Zees Perfect Cheese Board 23
5 Yr Old Cheddar & Chevalier Brie, Chef's Daily Inspired Local Pique Cured Meat, House Made Jam, Roasted Red Peppers, Pommery Mustard, Fresh Grapes & Berries, Micro Greens, Trio of Crackers & Crostinis

Executive Chef
Matt Tattrie

Sous Chefs
Jayson Driedger & Marian Balan

Entrées

Canadian Style Eggs Benedict 19
2 Free Run Poached Eggs, Canadian Back Bacon, 3 Year Ontario Cheddar, English Muffin, Fresh Made Hollandaise, Potato Galette

Swedish Style Eggs Benedict 20
2 Free Run Poached Eggs, Smoked Salmon, English Muffin, Fresh Dill Folded into House Hollandaise & Potato Galette

Banana Bread French Toast 16
House Made Banana Bread Slices Dipped in Traditional French Toast Batter, Warm Banana Syrup & Fresh Berries

Open Faced Smoked Salmon 18
Thinly Sliced Smoked Salmon, Fried Capers, Lemon Dill Sour Cream, Pickled Red Onion, Charred Marble Rye

Summer Vegetable Ragout 17 (Vegan)
Lemon & Lime Marinated Couscous, Peppers, Zucchini, Shallots, Arugula, Fresh Pineapple Salsa

Mediterranean Vegetable Wrap 17 (Vegetarian/Vegan without Cheese)
Fire Roasted Vegetables, Arugula, Feta, Pesto Drizzle Rolled into a Spinach Tortilla

Slow Cooked Pulled Pork 18
36 Hour Slow Cooked Pork Shoulder, Southern Style BBQ Sauce, Lemon Scented Coleslaw, Brioche Bun

92 Picton Turkey Sandwich 18 (Signature Dish)
Herb & Five Peppercorn Brined Turkey Breast, Cranberry Infused Aioli, Local Rocket, Charred Rosemary Focaccia Bread

Shaw Club Salmon Burger 20
In House Crafted Fresh Atlantic Salmon Burger, Breaded in Panko, Pickled Cucumber, Sauce Gribiche, Brioche Bun

The "Mayan" Burger 19
Mexican Seasoned Ground Chuck, Sweet Corn Salsa, Ancho Chili Aioli, Jalapeno Monterey Jack Cheese, Brioche Bun

Carribbean Chicken 23
Pan Seared Lemon Thyme Chicken Suprême, Citrus Vegetable Couscous, Pineapple Salsa

We Offer Gluten Free Burger Buns & Wraps
All Sandwiches are served with choice of Zees Fries, Green Salad, or Daily Soup
Upgrade to Caesar Salad \$3