



Mothers Day Brunch
Sunday May 13, 2018

Appetizers

Chilled Soup 10

Smoked Red Pepper Gazpacho
Balsamic Glaze

Zees Caesar Salad 14

Lemon Balsamic Dressing, Freshly Chopped
Romaine, Grated Parmesan Cheese,
Westphalian Ham Chip,
Rosemary Garlic Croutons

Organic Greens Salad 14

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

Crispy Calamari 15

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

Shared Plates

Zees Perfect Cheese Board 26

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

Lobster Risotto Fritters 21

Fresh Lobster Claw & Knuckle Meat,
Smoked Paprika, Panko Breaded,
Herb & Grainy Mustard Aioli,
Local Organic Micro Greens

Executive Chef
Matt Tattrie

Entrées

Canadian Style Eggs Benedict 19

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

Swedish Style Eggs Benedict 20

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

Banana Bread French Toast 16

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

Mediterranean Vegetable Wrap 16 **(Vegetarian/Vegan)**

Fire Roasted Vegetables, Arugula,
Pesto Drizzle, 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

Shaw Club Salmon Burger 21

Handcrafted 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,
Queso Fresco Cheese, Brioche Bun

Lemon & 5 Pepper Crusted Tilapia 23

Fresh Tilapia Pan Seared,
Seasonal Vegetables, Sweet Potato Frites,
Beurre Noisette, Fried Heirloom Carrots

All Sandwiches and Wraps are Served with Choice
of House Cut Fries, Green Salad, or Soup.
Upgrade to Caesar Salad \$3