

# **BRUNCH MENU**

#### **APPETIZERS**

Humboldt Squid & Prawns flash fried, lime, sesame chili sauce 21.50

Roasted Garlic & Red Pepper Hummus v crispy chickpeas, olives, feta, warm pita bread 17.5

Mussels Provençal @ shallots, garlic, white wine, fresh roma tomatoes, basil 26

Beef Carpaccio @ arugula, truffle aioli, capers, lemon, shaved parmesan 23

Cajun Cauliflower © cajun spice, lemon, capers, cherry tomatoes, salsa verde 12

House-made Meatballs grass-fed beef, pork, roma tomato sauce, fresh basil, parmesan 19

Seasons Mushrooms (9) crab, shrimp, cream cheese 17

Skyline Platter chef's selection of cheeses & cured meats, onion-fig jam, pecan fruit crisps, gherkins 29.5

Crab Cake O dungeness crab, arugula, lemon tarragon aioli 19.5

## **SOUPS & SALADS**

Manhattan Clam Chowder @ 14

Truffle Mushroom Soup © @ 13

Market Greens © © cherry tomatoes, radishes, carrots, pumpkin seeds, sherry vinaigrette 13.5

Seasons Salad grilled chicken, quinoa, red peppers, romaine, cucumbers, fennel, arugula, oranges, cherry tomatoes, artichokes, avocado, toasted almonds, sherry vinaigrette 27

Beet & Burrata Salad (v) (e) arugula, pistachios, balsamic glaze, sherry vinaigrette 22

Caesar Salad parmesan, capers 15

**Harvest Salad №** GF baby kale, romaine, beets, maple glazed yams, brussels sprouts, candied pecans, apples, goat's cheese, honey Dijon dressing **19.5** 

+ Chicken 8, + Salmon 9.5

#### FOR THE TABLE

Brussels Sprouts © lemon, chili, grana padano 12 Lemon Butter Green Beans © cashews 12

Truffle Parmesan Fries © chipotle aioli 13.5

Roasted Mushrooms (V) (GP) garlic 11

Lobster Tail @ herb butter 23

Charred Asparagus © @ parmesan, lemon 12

### ENTRÉES

Eggs Benedict back bacon, rosemary hash browns, hollandaise sauce 22

Smoked Salmon Benedict of red onion, avocado, capers, potato latkes, hollandaise sauce 25

French Toast fruit compote, fresh berries, bacon, rosemary hash browns 19

Steak & Eggs 6 oz New York striploin, chive scrambled eggs, rosemary hash browns 34

Duck Confit Hash rosemary hash browns, poached eggs, hollandaise sauce 27

Breakfast Bowl © rosemary hash browns, broccolini, braised cabbage, cherry tomatoes, avocado, poached eggs, hollandaise sauce 22.5

Local Cod & Chips © coleslaw, house-made tartar sauce, fries 25

Impossible Burger v romesco, guacamole, fries 22.5

Salmon Burger steelhead filet, rémoulade, coleslaw, fries 22

QE Burger grass-fed beef, cheddar, coleslaw, fries 22

Wild Mushroom Agnolotti (1) pesto cream sauce, arugula, toasted pine nuts, parmesan 26

Seafood Linguine Carbonara bacon, prawns, snapper, scallops, cream sauce 34 (III) gluten free pasta available on request

**Steelhead Salmon ©** <sup>(ii)</sup> prepared medium unless otherwise requested, parmesan fingerling potatoes, seasonal vegetables, lemon caper butter sauce **35** 

10 oz Prime New York Striploin fries, seasonal vegetables 57

+ house-made peppercorn or red wine sauce 3.5

We politely decline modifications to the Brunch Menu, Please inform your server of any allergy concerns

#### **EYE OPENERS**

Classic Mimosa, 11 [502] prosecco, orange or grapefruit juice

Raspberry Mimosa, 11 [502] prosecco, raspberry purée

**Moonwalk, 13.5** I502l pink grapefruit liqueur, Grand Marnier, prosecco

**Sbagliato, 13.5** I502l prosecco, campari, sweet vermouth, orange

Rise & Shine, 13.5 [502] prosecco, tequila, grenadine, orange juice

**Spring Lily, 15.5** <sub>I502l</sub> Lillet Blanc, prosecco, Absolut vodka, pineapple juice

**Bramble, 13.5** [202] Beefeater gin, lemon juice, cassis

**Signature Caesar, 13** [202] Absolut vodka, pickle juice, fresh lime, horseradish

#### PRIME RIB SUNDAY

available from 4:30pm (while quantities last)

Slow Roasted Prime Rib

garlic mashed potatoes, seasonal vegetables, Yorkshire pudding, red wine demi-glace 49



Known as Little Mountain, Queen Elizabeth Park is the highest point of land in the city. Pictured on the cover is "Photo Session", the iconic bronze statues of a family enjoying a day out in the park.





