



Braxton's is named after a renowned Chef George F. Braxton. He is known to be the first African American Chef to lead a kitchen in a luxury restaurant in late 1800's here at Algonquin Resort. The restaurant was named after Braxton to remember his legacy to bring authentic, locally inspired cuisine to forefront.

At Braxton's, we pride ourselves on delivering an exceptional dining experience that blends local flavours with global culinary inspirations. Our mission at Braxton's is "To provide our guests with not just a meal, but a memorable experience that combines innovative cuisine with exceptional service in a warm, welcoming environment. Our goal is to inspire and delight every guest, every time, with the creativity and passion of our culinary and beverage creations"

TO START

SEAFOOD BISQUE 24 SF | D

MIXED SEAFOOD, SOUR CREAM, HERB OIL, GRILLED SOURDOUGH

MARITIME OYSTERS MARKET PRICE SF |

½ DOZEN SHUCKED/ 1 DOZEN SHUCKED

MARKET FRESH CATCH, HOUSE MIGNONETTE, HOT SAUCE, LEMONS

SEARED SCALLOPS 29 SF | N

ROASTED CAULIFLOWER PUREE, SAUCE VERGE, SHALLOTS,
TOMATO, LEMON ZEST, CHIVES, ROASTED HAZELNUT, PANCETTA, HERB OIL

WATERMELON DUCK SALAD 24 SD | N | G

WATERMELON, CRISPY FRIED PULLED DUCK, HOISIN SAUCE, SPRING ONION,
CANDIED CASHEW, RED CHILI, CILANTRO, SESAME SEEDS

PEAR & GOAT CHEESE SALAD 18 (V) | N | D

HERITAGE GREENS, CHERRY TOMATOES, CANDIED WALNUTS,
CUCUMBER, BABY RADISH, PEAR, GOAT CHEESE CRUMBLE, HONEY MUSTARD DRESSING

BABY GEM CAESAR 18 G | D | E

ROMAINE, SOFT BOILED EGG, PARMESAN CHEESE, CROSTINI,
PANCETTA, HOUSE CAESAR DRESSING

MUSSELS 24 SF | D

1. COCONUT MILK, LEMON GRASS, GARLIC, GINGER, THAI RED CHILI, CILANTRO, GRILLED SOURDOUGH
2. CREAMY WHITE WINE FRICASSEE SAUCE: GARLIC, ONION, WINE, CREAM AND BUTTER

CHEESE & CHARCUTERIE BOARD 28 N | G | D

ARTISANAL CHEESES, CURED MEAT SELECTION, CRACKERS, BERRIES, HONEY, PRESERVES, NUTS

MAIN COURSE

ANGUS BEEF BURGER 26 D | G

6OZ CHUCK AND BRISKET BLEND PATTY, BRIOCHE BUN, CARAMELIZED ONION, SMOKED CHEDDAR, LETTUCE, TOMATO, PICKLE, FRIES, TARTAR SAUCE
UPGRADE TO CAESAR SALAD + 3

STEAK DIANE 58 D |

12 OZ CAB RIBEYE, CREAMY MIXED MUSHROOM SAUCE, MASH POTATOES, FRIED ONION, SEASONAL VEGETABLES

LINGUINE BOLOGNESE 39 D | G

GROUND BEEF, PORK, RED WINE, SAN MARZANO TOMATOES, PARMESAN CHEESE

BUTTER CHICKEN MASALA 38 D | N

MARINATED CHICKEN, TOMATO, CASHEW, CREAM, BUTTER, FENUGREEK LEAVES, SPICES, FRAGRANT RICE, NAAN

THAI VEGETABLE RED CURRY 32 SD | SF

THAI RED CURRY, COCONUT MILK, LEMON GRASS, LIME LEAVES, SESAME OIL, TOFU, PEPPERS, BOK CHOY, FRAGRANT JASMINE RICE, PRAWN CRACKERS
ADD CHICKEN +8 OR ADD SHRIMPS +8

TUSCANY SHRIMPS 45 SF | D

SHRIMPS, CHILI, PARSLEY, GARLIC, BUTTER, MASHED POTATOES, GRILLED LEMON

PAN SEARED SALMON 42 D |

LENTIL STEW, PICKLED GINGER, CARROTS, CELERY, PEA, BUTTER, POTATOES

6HRS SLOW BRAISED SHORT RIBS 62 SF | D

MASHED POTATOES, PEAS, CRISPY CRAB MEAT, SHELLFISH BISQUE, VEAL JUS

LOBSTER THERMIDOR 45 SF | D | G

CREAM, MUSHROOMS, MUSTARD, COGNAC, SHALLOTS, PARMESAN, CHEDDAR, SAUTÉED SPINACH, BROCCOLINI

ROASTED SUPREME OF CHICKEN 39 D |

PANCETTA & CONFIT POTATOES, ROMAINE, CITRUS MAPLE GLAZED BABY CARROTS, SAUCE VERGE, MUSHROOM SAUCE

SIDES

GRILLED CHICKEN BREAST 6OZ 12
ROASTED SALMON 3OZ 15
GRILLED SHRIMP 6 PCS 13

BUTTER BAKED POTATOES 11
LOADED BAKED POTATOES 13
FRENCH FRIES 11

CHARRED BROCCOLINI 11
ORANGE CITRUS MAPLE GLAZED BABY CARROTS 11

DESSERT

CHOCOLATE TART 18 GF |

DARK CHOCOLATE, COCONUT, MAPLE, OAT, CHERRY COMPOTE

MATCHA TIRAMISU 16 G | D | E

COFFEE, MATCHA, LADY FINGER BISCUIT, CREAM

KAFFIR LIME CRÈME BRÛLÉE 16 D | E

KAFFIR LIME, CREAM, CANDIED GINGER

ALMOND ORANGE CAKE 16 G | E | N | D

ALMONDS, ORANGE, SALTED CARAMEL ICECREAM, TOFFEE SAUCE

Ⓥ - VEGETARIAN
V - VEGAN

G - GLUTEN

N - NUTS

D - DAIRY

E - EGGS

SF - SHELLFISH

SD - SESAME

PRICES ARE EXCLUSIVE OF TAXES AND GRATUITIES



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BONVOY™

