



# BRAXTON'S

ALGONQUIN RESORT / 184 ADOLPHUS STREET /

ST. ANDREWS NB / 506 529 8823

## STARTERS

### OYSTERS~3 per

Market Oysters, Blueberry Mignonette, Horseradish (GF) (DF)

### LOBSTER SPRING ROLLS~19

Sweet & Spicy Dipping Sauce

### SEAFOOD CHOWDER~12

Lobster, Haddock, Scallop, Shrimp, Clams, White Wine & Cream

### CHEESE BOARD~20

Local & Imported Cheese, Fresh Berries, Fig Jam, Crackers, Algonquin Honey

### WILD MUSHROOM BISQUE ~10

### ARTISAN SALAD~12

Mixed Greens, Cranberry, Apple, Chevre, Roasted Shallot & Thyme Vinaigrette (GF)

### CAESAR SALAD~12

Romaine & Kale Mix, Focaccia Crouton, Padano, Caesar Dressing, Smoked Bacon

### HUMMUS~12

Roasted Garlic & Beetroot, Smoked Olives, Pita (VG)

## SIGNATURE ENTREES

### SALMON~30

Crispy Skin, Confit Fingerling Potato, Smoked Tomato Coulis (GF) (DF)

### SCALLOP~36

Pan Seared Fundy Scallops, Chorizo & Scallion Risotto, Sweet Corn Puree (GF)

### LAMB~38

Sous Vide Loin, Moroccan Spiced Cous Cous, Beetroot and Citrus Puree (DF)

### BEEF~34

6oz Tenderloin, Herb & Garlic Mash, Wild Mushroom Ragout (GF) (DF)

### HALIBUT~32

Pan Seared Halibut, Lobster Cassoulet, Celeriac Puree (GF)

### LOBSTER~54

1.5lb Traditional Lobster Supper, Warm Potato Salad, Drawn Butter (GF)

(GF) Gluten Free

(DF) Dairy Free

(VG) Vegan