

BRAXTON'S LOUNGE

ALGONQUIN RESORT / 184 ADOLPHUS STREET /
ST. ANDREWS NB / 506 529 8823

SHAREABLES

- OYSTERS Market Oysters, Blueberry Mignonette, Horseradish ~3 per (GF) (DF)
- SALMON TRIO Smoked & Cured Salmon, Caper Cream Cheese, Lemon Marmalade, Pickled Red Onion ~21
- CAULIFLOWER GRATIN Double Smoked Bacon, Fresh Herbs, Parmesan ~10 (GF)
- CHEESE BOARD Local & Imported Cheese, Fresh Berries, Fig Jam, Crackers, Algonquin Honey ~20
- MUSSELS 1lb Blue Mussel, White Wine, Garlic and Herbs, Served with Grilled Focaccia ~15 (DF)
- ROSEMARY HONEY CHICKEN BITES Sriracha Aioli ~15 (DF)
- LOBSTER SPRING ROLLS Sweet & Spicy Dipping Sauce ~19
- HUMMUS Roasted Garlic & Beetroot, Smoked Olives, Pita ~12 (VG)
- KETTLE CHIPS Blueberry Mustard, Chipotle Ranch ~8

SOUPS & GREENS

- SEAFOOD CHOWDER Lobster, Haddock, Scallop, Shrimp, Clams, White Wine & Cream ~12
- SOUP du JOUR Chef's Daily Creation ~10
- ARTISAN SALAD Mixed Greens, Cranberry, Apple, Chevre, Roasted Shallot & Thyme Vinaigrette ~12 (GF)
- CAESAR SALAD Romaine & Kale Mix, Focaccia Crouton, Padano, Caesar Dressing, Smoked Bacon ~12
- SPINACH CHICKEN SALAD Blackened Chicken, Baby Spinach, Orange Segments, Toasted Almond, Dill Crème Fraiche ~16 (GF)

PASTA & GRAINS

- LINGUINI CARBONARA Double Smoked Bacon, Herbs, Cream, Parmesan, Egg Yolk ~18
- FETTUCCHINE Sun-Dried Tomato Pesto, Garden Vegetables, Fettuccine Noodle, Parmesan Cheese ~18
- CURRIED QUINOA Roasted Vegetables, Cashew Cream ~16 (VG)

CASUAL & HANDHELD

FISH AND CHIPS

Crispy Fries, House Made Tartar, Chipotle Slaw ~16

ALGONQUIN BURGER

Atlantic Beef Patty, Algonquin Signature Sauce, Aged Cheddar, Crispy Bacon, Potato Scallion Bun ~16

LAMB BURGER

House Made Patty, Mint Aioli, Feta Cheese, Roasted Capsicum, Rocket ~17

SMOKED TURKEY CLUB

Aged Cheddar, Garlic Mayo, Lettuce, Tomato, Double Smoked Bacon, Fried Egg ~16

MEDITERRANIAN FALAFEL

Warm Pita, Falafel Bites, Shredded Lettuce, Red Onion, Tomato, Tzatziki Sauce ~14

SIGNATURE ENTREES

available after 5pm

SALMON

Crispy Skin, Confit Fingerling Potato, Smoked Tomato Coulis ~29 **GF** **DF**

SCALLOP

Pan Seared Fundy Scallops, Chorizo & Scallion Risotto, Sweet Corn Puree ~36 **GF**

PORK

Bone in Pork Chop, Roasted Garlic Mash, Fig Compote, Apple Bourbon Jus ~28 **GF** **DF**

LAMB

Braised Shank, Bubble & Squeak, Red Wine Jus ~32 **GF**

BEEF

12oz NY Strip, Parmesan Herb Frites, Brandy Peppercorn Jus ~34 **GF**

ADD ONS

SCALLOPS ~20

BUTTER POACHED LOBSTER TAIL ~15

GRILLED CHICKEN BREAST ~9

SEARED SALMON ~9

SHRIMP SKEWER ~9

The visionary George F. Braxton was head chef at The Algonquin in the late 1800s. One of the first African-American chefs to lead a luxury hotel in Canada, Braxton's approach to cooking celebrated simplicity and fresh regional ingredients. He even prefaced his 1886 cookbook with the modest, "Hoping I may add my mite to what is good and economical in cooking". Braxton's Restaurant & Bar, named in his honour, has been more than a "mite" inspired by Chef Braxton. Our culinary philosophy is based on fresh, local ingredients, dynamic flavours, and the honest joys that an uncomplicated cuisine can provide.

