



# 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)

### 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 Mussels, White Wine, Garlic and Herbs, Served with Grilled Focaccia ~15

### LOBSTER SPRING ROLLS

Sweet & Spicy Dipping Sauce ~19

### KETTLE CHIPS

Blueberry Mustard, Chipotle Ranch ~8

### ROSEMARY HONEY CHICKEN BITES

Sriracha Aioli ~15 (DF)

## SOUPS & GREENS

### SEAFOOD CHOWDER

Lobster, Haddock, Scallop, Shrimp, Clams, White Wine & Cream ~12

### WILD MUSHROOM BISQUE ~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 SALAD

Baby Spinach, Orange Segments, Toasted Almond, Dill Crème Fraiche ~12 (GF)

## ADD ONS

GRILLED CHICKEN BREAST ~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.



Gluten Free



Dairy Free



Vegan



## CASUAL & HANDHELD

### FISH AND CHIPS

Crispy Fries, House Made Tartar Sauce, 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 Peppers, Arugula ~17

### SMOKED TURKEY CLUB

Aged Cheddar, Garlic Mayo, Lettuce, Tomato, Double Smoked Bacon, Avocado Crema~16

### MEDITERRANIAN FALAFEL

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

## PASTA & GRAINS

### LINGUINI CARBONARA

Double Smoked Bacon, Herbs, Cream, Parmesan, Egg Yolk ~18

### FETTUCCINE

Sun-Dried Tomato Pesto, Garden Vegetables, Fettuccine Noodles, Parmesan Cheese ~18

### CURRIED QUINOA

Roasted Vegetables, Cashew Cream ~16 **VG**

## AVAILABLE AFTER 5 PM

## MAINS

### SALMON

Blackend Salmon Filet, Herb Rice Pilaf, Black Bean, Corn Salsa~30 **GF** **DF**

### SCALLOP

Pan Seared Scallops, Warm Cous Cous Salad, Chimichurri~36

### PRIME RIB

Slow Roasted Herb Crusted Prime Rib, Mashed Potato, Red Wine Jus ~32

Make it a Surf and Turf with a Butter Poached Loster Tail for an Additional ~20

