

The Bruce Hotel

MENU

Bar Bites

BISON SLIDERS **26**

*Blanbrook's Farm Shoulder, Smoked Pork Belly & Bourbon Jam,
Moo Brew Gunn's Hill Cheese, Garlic Aioli, Petit Brioche*

PFENNING'S ORGANIC GREENS **17**

Garden Greens, Toasted Seed Granola and Shallot Vinaigrette

WARM MARINATED OLIVES **14**

with Citrus, Chili & Smoked Salt

SHRIMP ROLLS **26**

BC Side Striped Shrimp with Crab Butter on Soft Rolls

POMME FRITES **18**

with Chicken Salt & Truffle Aioli

From The Grill

8OZ AAA BEEF RIBEYE **64**

Grey County, Ontario

10OZ AAA BEEF STRIPLOIN **56**

Grey County, Ontario

JAPANESE 6OZ A5 WAGYU

BEEF TENDERLOIN **149**

*Steaks accompanied by sauce
and side*

(Choice Of Sides & Sauce To Accompany)

POMME FRITES, POTATO BUTTER
OR GARDEN SALAD

BORDELAISE JUS, BRANDY &
PEPPERCORN VELOUTÉ OR CHIMICHURRI

Small Plates

PORK HOCK & WAGYU BEEF TERRINE **28**

*Onion & Plum Jam with Pickled Mustard and
Rye Lavash*

LEEK & TRUFFLE VELOUTE **20**

with Celery, Salted Cream & Fresh Summer Truffle

CHARRED NAPA CAESAR **23**

*Organic Cabbage with Anchovy Dressing, Smoked Bacon
Lardons, Pecorino and Dried Sourdough*

FOIE GRAS & CHICKEN LIVER PARFAIT **25**

*with Macerated Strawberries, Grains of
Paradise Seed & Toasted Pain Au Lait*

HOKKAIDO SCALLOPS **29**

Ginger Pear, Smoked Mussels and XO Vermouth

Large Plates

WILD CANADIAN SALMON **46**

*Poached New Potatoes with Cured Wild Ikura and
Sauce Gribiche*

TAMWORTH PORK **39**

*Perth Farm's Loin & Belly with Ontario Rhubarb, Celeriac
& Piquant Mustard Jus*

MCINTOSH FARM DRY AGED DUCK **45**

*14-Day Aged Breast with Confit Leg Sausage, Roasted
Summer Squash and Cassis Jus*

RAPINI CAVATELLI **37**

Basil and Pistachio Pistou, Grana Padano & Lemon Butter