

The Bruce Hotel

# MENU

## Bar Bites

### BEEF SLIDERS **26**

West Grey Beef, 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

### FOGO ISLAND SHRIMP ROLLS **26**

Wild Caught Nordic Shrimp, Lemon Aioli on Soft Rolls

### POMME FRITES **18**

with Herb Salt & Truffle Aioli

### OYSTERS

1/2 DOZEN **22** | DOZEN **40**  
fresh shucked with accoutrement

## From The Grill

### 10OZ AAA BEEF STRIPLOIN **56**

West Grey Beef, Ontario

### 7OZ GRASS FED BEEF TENDERLOIN **60**

McIntosh Farm, Ontario

**Steaks accompanied by sauce and sides**

POMME FRITES, POTATO BUTTER OR  
GARDEN SALAD

BORDELAISE JUS, BRANDY &  
PEPPERCORN VELOUTÉ OR CHIMICHURRI

## Small Plates

### STEAK TARTARE **25**

McIntosh Farms Grass-Fed Beef Classically Dressed,  
Egg Yolk, Grilled Sourdough

### LEEK & TRUFFLE VELOUTE **20**

with Celery, Salted Cream & Fresh Summer Truffle

### CAESAR **23**

Romaine, Classic Anchovy Dressing, Bacon Lardon,  
Crouton, Parmesan Cheese, Six Minute Egg

### 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

### STEELHEAD TROUT **46**

Fondant Potatoes, Cured Wild Ikura Roe,  
Herb and Caper Cream

### TAMWORTH PORK **39**

Perth Pork Farms Loin, Crisp belly, Honey, Herbs,  
Parsnip Purée, Chips, Mustard Jus

### 12 HOUR BRAISED SHORT RIB **51**

Dandelion, Apple, Pomme Puree & Cipollini Onion

### McINTOSH FARM DRY AGED DUCK **45**

14-day Aged Duck Breast, Confit Leg, Squash Purée,  
Natural Jus, Coronation Grape Gastrique

### MUSHROOM RISOTTO **37**

Wild and Tame Organic Mushrooms,  
Parmigiano Reggiano, Truffle Aioli

# Dessert Menu

## PARSNIP CAKE WITH CREAM CHEESE FROSTING 21

parsnip cake, sweet cheese frosting, black raisin gel,  
raisin sauce, parsnip chips

## APPLE TARTE TATIN WITH BROWN BUTTER ICE CREAM 21

crabapple gel, brown butter gelato, caramel sauce, almond sablé

## LEMON PAVLOVA WITH BLUEBERRY LAVENDER GEL 18

lemon curd, meringue, lavender gel, blueberries, black cherry sauce

## CHOCOLATE CRÈMEUX WITH GRAND MARNIER ANGLAISE 23

chocolate crèmeux, grand marnier anglaise,  
crème fraîche, buckwheat tuile

## SEASONAL SORBET 13

## LOCAL ARTISANAL CHEESE SELECTION 28

rye lavash, apple chutney

## DIGESTIFS

### AMARO NONINO 11

### CALVADOS 16

### DRAMBUIE 15

### INNISKILLIN ICEWINE 20

### TAWNY PORT 10 YEARS 15

### TAWNY PORT 20 YEARS 21