

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

8OZ AAA BEEF RIBEYE **64**
West Grey Beef, Ontario

10OZ AAA BEEF STRIPLOIN **56**
West Grey Beef, Ontario

7OZ GRASS FED BEEF TENDERLOIN **60**
McIntosh Farm, Ontario

Steaks accompanied by sauce and side

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

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

STRAWBERRY SHORTCAKE **21**

with Elderflower Chiboust & Ontario Strawberry Gelato

CHOCOLATE BASQUE CHEESECAKE **23**

with Banana Gelato & Brown Butter Anglaise

COCONUT TRES LECHEs **21**

with Soaked Macha Sponge & Passionfruit Jelly

MILK & HONEY ETON MESS **18**

with Salted Pistachio and Bee Pollen

ARTISANAL DAIRY CHEESE SELECTION **28**

with Rye Lavash, Clementine Marmalade

SEASONAL SORBET SELECTION **13**

DIGESTIFS

AMARO NONINO **11**

CALVADOS **16**

DRAMBUIE **15**

INNISKILLIN ICEWINE **20**

TAWNY PORT 10 YEARS **15**

TAWNY PORT 20 YEARS **21**