

The Restaurant

AT LOUGHEED HOUSE

Brunch

Starters

Baked Crab Dip, a mixture of Crab, cream cheese, roasted red peppers, chives topped with white cheddar and gruyere baked to perfection, served with toasted naan bread 13\$

Cheese Board, an arrangement of aged Gouda, Blue cheese and soft Brie, candied pecans, breads, oil & vinegar and garnished with fresh berries 15\$

Roasted Beet Salad, roasted red beets, candied pecans, crumbled blue cheese, served on spring mix with vinaigrette 13\$ Add Prawns or grilled Chicken for 5\$

Mains

Belgian Waffles, Crispy waffles served with country style bacon topped with whip cream, fresh blueberries and maple syrup 18\$

Egg Benedict, poached eggs and local farm ham with hollandaise on an English muffin served with hash browns and mixed greens 16\$

Oscar Benedict, poached eggs with seared beef tenderloin on an English muffin topped with Crab and hollandaise, served with hash brown and mixed greens 21\$

Cream Cheese and Banana Stuffed French toast, French toast stuffed with a nutty cream cheese frosting and bananas served with country style bacon, fruit and maple syrup 18\$

Mixed Berry French Toast, French toast with mixed berry compote with whip cream, country style bacon and maple syrup 17\$

Quiche, Crispy prosciutto, aged Gouda, broccoli florets, confit tomatoes, accompanied with mix green salad 15\$

Desserts

Apple or Saskatoon Pie 8.50\$

Chocolate Brownie 8.50\$

Dessert Feature \$8.00