

Mother's Day

BRUNCH

TOP of the PARK
RESTAURANT

Mother's Day - Brunch Menu

Includes choice of one (1) Starter, one (1) Entrée,
and one (1) Dessert from the options listed below.

\$24.95 (+tax)

STARTERS



Butternut Squash and Sweet Potato Soup
Finished with Spiced Cream Fraiche



Orchard Pomegranate Salad
Maple Candied Walnuts, Apple Cider Vinaigrette, Arugula, Goat Cheese & Pomegranates



Caesar Salad
Romaine, Crispy Bacon, House Croutons, Parmesan, Caesar Dressing



Salt Fish Cake
Pan Seared Salt Fish Cake, Lemon Aioli, Arugula

Open Faced Smoked Salmon Bagel
Smoked Salmon on a Cream Cheese brushed toasted 1/2 Bagel with Shaved Red Onion, Capers & Dill

ENTRÉES



Eggs Benedict
Toasted English Muffin, Pea Meal Bacon, Poached Egg, Hollandaise Sauce, Served with Hashbrowns

Lemon Blueberry Stuffed French Toast
Served with Bacon, Syrup, Butter and finished with a Cream Anglaise Drizzle
**Can Be Made Gluten Free if Requested*

Berry Pancakes
Buttermilk Pancakes topped with Mixed Berry Compote
**Can Be Made Gluten Free if Requested*



Boneless Braised Beef
Mashed Potatoes, Seasonal Veg, Horseradish Jus



Lemon Thyme Chicken
Lemon and Thyme Marinated Chicken Breast, Mashed Potatoes, Asparagus,
Herbed Butter Cream Sauce



Creamy Spinach and Cheese Stuffed Ravioli
Finished with Shaved Parmesan



Signature Dish



Vegetarian Dish



Gluten Free Dish

DESSERT



Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



Black Forest Sundae

Brownie Chocolate Sauce, Cherry Compote, Vanilla Ice Cream, Whipped Cream & Shavings

Blueberry Lemon Shortcake

Sweet Biscuit, Blueberry Lemon Compote, Whipped Cream, Crème Anglaise



Coconut Caramel Panna Cotta

Coconut, Buttermilk Panna Cotta Topped with Caramel, Whipped Cream GF Macaroon

Carrot Cake

Cream Cheese Icing, Walnuts, Whipped Cream, Caramel, Candied Carrot Ribbons



Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

FEATURED WINE

WHITE

Ruffino Pinot Grigio



38.0



7.5

Jackson Triggs (*Pinot Grigio, Sauvignon Blanc, or Chardonnay*)

28.0 (1L)

5.0

RED

Liberado Cabernet Sauvignon Tempranillo

32.0

7.0

Jackson Triggs Red (*Merlot, Shiraz, or Cabernet Sauvignon*)

28.0 (1L)

5.0

AFTER DINNER DRINKS

Irish Coffee

Jameson & Baileys

5.95

Spanish Coffee

Kahlua & Rum

5.95

B52

Baileys, Kahlua, & Grand Marnier

5.95