



brunch

Harold's Mimosa	4
Sparkling wine and fresh squeezed orange juice	
French Toast	18
Apple cinnamon compote with mascarpone spread and Quebec maple syrup	
The Canadian Skillet	22
Two eggs any style with sautéed onions, crispy home fried potatoes, back bacon and aged cheddar cheese	
House Omelette	22
Choice of three toppings: onion, mushrooms, peppers, tomatoes, ham, Cheddar cheese, home fried potatoes or fresh fruit salad	
Eggs Benedict	23
Poached eggs with toasted English muffin, back bacon and hollandaise sauce	
Steak & Eggs	25
6 oz Angus steak with two eggs, home fried potatoes and grilled tomato	
Pacific Breakfast	24
Grilled wild BC salmon with two eggs any style, home fried potatoes and fresh sliced tomato	

Brunch selections are served with:

fresh brewed Starbucks coffee or Tazo tea
freshly squeezed orange juice or
ruby red grapefruit juice
warm pastries
platter of seasonal fruit

Brie & Chicken Ciabatta	21
Mango chutney, lettuce and mayo with fresh cut fries	
Teriyaki Rice Bowl	23
Chicken, bok choy, shiitake mushrooms, peppers, brown or white rice	
Shanghai Noodles	23
Chicken, sweet peppers, medium spicy coconut peanut sauce	
Pacific Salmon	27
7 oz grilled wild salmon, maple butter sauce, green beans, mashed potatoes	
Harold's Meat Loaf	23
Angus beef, fried Spanish onions and rich gravy	
Seafood Linguini	24
Scallops, prawns and mussels in a light basil tomato sauce	
Crab Cake Burger	22
Pacific crab, chipotle aioli, avocado, tomato, frisée, tartar sauce	

