

Matisse Brunch

“CLASSICS”

GOOD START

Oatmeal, Cold Cereal Or House Made Granola With Fresh Berries Or Bananas
 Skim Milk And Your Choice Of Toast, Bagel, Or Muffin. Includes Juice And Coffee 12.95

ALL CANADIAN BREAKFAST, Two Eggs Any Style With Crisp Hash Browns
 Choose Bacon, Ham Steak, Sausage Or Peameal Bacon And Toast, Bagel Or Muffin
 Includes Juice And Coffee 14.95

“SIGNATURES AND SPECIALTIES”

BACON AND CHEDDAR BREAKFAST QUESADILLA
 Served With Salsa, Sour Cream And Sliced Oranges 15.50

BUTTERMILK PANCAKES OR BELGIAN WAFFLES, Apple And Fresh Berry Compote 13.00

MATISSE EGGS BENEDICT
 Choice Of Back Bacon Or Smoked Salmon, Served With Home Fries 15.50
 Crab Cake 19.50

HAND CUT CORNED BEEF HASH,
 Two Poached Eggs, Grain Mustard Hollandaise 15.50

MATISSE STYLE OMELETTES
 Choice Of Two: Peameal, Sausage, Mushrooms, Peppers, Scallions, Cheddar Cheese 13.50
 Overflowing With Wild Mushrooms And Italian Fontina Cheese 15.00
 Asparagus, Goat Cheese And Basil 16.50

“FIT FOR YOU”



BREAKFAST MIXED GRILL (carb conscious)
 6oz Striploin Steak, Bacon And Sausage, Grilled Tomatoes And Eggs Any Style 18.95



CRUNCHY GRILLED FRENCH TOAST (low cholesterol)
 Whole Wheat Bread Dipped In Low Cholesterol Eggs And Crushed Corn Flakes
 Served With Fresh Berries, Bananas, Margarine And Light Country Syrup 14.95

“LUNCH”

CREAM OF WILD MUSHROOM SOUP, Basil Olive Oil Drizzle 6.00

ROASTED CORN AND CLAM SOUP WITH DOUBLE SMOKED BACON 6.00

CAESAR SALAD, Bacon, Focaccia Croutons And Shaved Asiago 8.00

MATISSE SNOW CRAB CAKE, Chipotle Drizzle and Crispy Leeks 15.00

MATISSE CLUB SANDWICH, Grilled Turkey Breast, Tyrolean Bacon, Vine Tomatoes
 Chipotle Mayo on Rye Bread, Fried or Salad 16.00

NEW YORK STEAK AND EGGS
 6oz. Striploin With Two Eggs Any Style, Home Fries And Toast 21.50

MARINATED BREAST OF CHICKEN, Hoisin Glazed On Chinese Greens
 Bean Sprouts, Orange Segments, Sesame Dressing And Toasted Cashews 21.00



VEGETARIAN STIR FRY, Chinese Broccoli, Baby Bok Choy, Water Chestnuts
 Bell Peppers, Pad Thai Sauce, Basmati Rice (Low Cholesterol)
 With chicken 15.00
 18.00

SPAGHETTI AUX FRUITS DE MER, Shrimp, Scallops, Olive Oil, Fresh Ricotta Cheese 22.00

RIGATONI BOLOGNESE, Matisse Style Tomato and Meat Sauce with
 Shaved Parmesan 17.00

HOME MADE CANADIAN ANGUS BURGER With Your Choice Of Three:
 Cheddar, Swiss, Asiago, Bacon, Sautéed Mushrooms Or Onions
 Marinated Red Onion, Mushrooms, Salsa, Hot Peppers 14.00



GRILLED ATLANTIC SALMON, Soy Glazed With Sherry Orange Sauce,
 Baby Bok Choy, Scented Basmati Rice, Tomato, Cucumber and Gary Ginger Salsa
 (Low Fat) 23.00
BARBECUE SHRIMP QUESADILLA, Monterey Jack Cheese and Cajun Mayo 18.00