

THIS

CHICKEN WINGS 1 POUND 14

Fried in a light tempura coating, to keep the crunch:

Buffalo | Ginger Tare | BB BBQ
Salt and Pepper | Honey Garlic | Sweet Chili
Szechuan | Roasted Garlic Parmesan | Super Fire Hot

FRESH CUT POUTINE 12

Double-fried fresh-cut Kennebec French fries, topped in Canadian cheese curds and our house made beef gravy. Finished with chives.

Add stout-braised beef brisket 6
Pulled pork with BB BBQ sauce 6

CEDAR PLANK NACHOS 21

Freshly made corn tortillas topped with mozzarella and edam cheese. Finished with queso fresco, black olives, jalapenos, roasted sweet corn pico de gallo and guajillo chile sauce. Served as a single layer on a large cedar plank, so every chip has cheese. With sour cream and fresh cut salsa.

Add Spiced Chorizo Sausage 6
Chili Braised Beef Brisket 6
Chimmichurri Chicken 6 | Cheese 6

SKILLET SZECHUAN TIGER SHRIMP 15

Large tiger shrimp cooked in sweet and spicy Szechuan butter. Served sizzling hot on a cast iron skillet with warm garlic.

BACON BOURBON BBQ TIGER SHRIMP 14

6 large tiger shrimp wrapped in double-smoked bacon, broiled with herbed garlic butter and our signature Bulleit Bourbon Barbeque (BB BBQ) sauce.

DRY RIB ENDS 12

Hand-cut bone-in pork rib pieces marinated and dredged in sea salt and Szechuan peppercorn tempura flour. Fried crispy, seasoned and served with our house-made BB BBQ.

SALT AND PEPPER CALAMARI 14

Marinated in buttermilk and chili spices, lightly coated in sea salt, Szechuan peppercorns and tempura. Deep fried and served with house-made Tzatziki.

SMOKED SALMON, CRAB & SPINACH DIP 15

Prepared with a mix of cheeses, artichokes, water chestnuts, and fresh herbs. Finished with fried capers and presented in hot cast iron pot. Served with fresh cut corn tortillas. Perfect for sharing.

CRISPY CHICKEN CHUNKS (AKA: OUR CHICKEN FINGERS) 12

Boneless, skinless chicken done in the Japanese "Karaage" style, marinated in fresh ginger, garlic, sweet soy, and sake. Dusted in potato flour and fried. Finished with ginger tare with your choice of maple honey mustard, or our BB BBQ sauce.

QUESO POTATO BOATS 13

Crispy Idaho potato halves, filled with a mix of six cheese queso, topped with crumbled chorizo sausage and chives. Broiled 'til they bubble, and finished with guajillo crème fraiche.

ITALIAN MEATBALL SLIDERS 14

House-made Italian meatballs - a mix of veal and ground chuck, fresh herbs and parmesan, individually stuffed with garlic-marinated buffalo mozzarella. Served on warm garlic-grilled brioche buns with ricotta cheese tapenade, house marinara and finished with Parmigiano Reggiano.

CHICKEN LETTUCE WRAPS 13

Free run chicken with water chestnuts, fresh ginger, garlic and sweet soy. Served warm with Butter lettuce, and finished with toasted cashew and sesame.

THAT

WOR WONTON 18

Homemade broth with pork and shrimp wontons, chow mein noodles, fresh vegetables, tiger shrimp and free run chicken. This is a meal and then some.

MANHATTAN CLAM CHOWDER CUP 5 BOWL 9

SOUP OF THE DAY CUP 4 BOWL 7

FRENCH ONION SOUP 9

With Canadian Gouda.

CAESAR SALAD SMALL 8 LARGE 13

Crisp romaine in a traditional, lemon, garlic and anchovie dressing. Topped with roasted garlic croutons, fresh parmesan and crispy capers.

THAI STYLE CHICKEN SALAD 18

Traditionally prepared with chilled vegetables, buckwheat soba noodles and our house made Thai peanut and ginger dressing on lettuce leaves. Topped with crispy and hot karaage-style chicken. Finished with toasted cashews and peanuts.

SIRLOIN SALAD 19

Fire-grilled AAA center-cut sirloin, rested and sliced, topped with a toasted sesame steak sauce. Presented on seasonal greens in a balsamic and roasted garlic dressing, with mild blue cheese mousse and finished with marinated mushrooms, bacon lardons and queso fresco.

KALE APPLE SALAD 13

Green kale with a smoked pear and cider dressing. with light cayenne candied pecans, sun-dried bing cherries and finished with fresh apple nest.

MIXED GREENS SALAD SIDE 7 LARGE 12

BRAISED BRISKET BEEF DIP 17

Low 'n' slow braised in beer, red wine and herbs. Pulled and finished with Bordelaise. Served on a garlic toasted ciabatta French loaf with caramelized onions, pan drip au jus and your choice of side.

TRIPLE PORK 17

Low 'n' slow braised pork shoulder pulled, placed on double smoked bacon and topped with braised pork belly croutons. Finished with our BB BBQ and handcut slaw. Served on warm sweet onion brioche bun with your choice of side.

CHICKEN SOUVLAKI 17

Free run chicken marinated in Mediterranean spices, fire-grilled and wrapped in a warm pita with cucumber, tomato, Spanish onion, crumbled feta and our house tzatziki with your choice of side.

SHRIMP PO'BOY 16

Sweet large shrimp, in a light corn meal batter. Fried and served on a french baquette with spiced lime & cilantro slaw, remoulade, guajillo, lettuce and tomato. Your choice of side.

SIRLOIN STEAK SANDWICH 19

Fire-grilled and served on garlic toasted ciabatta French bread. Finished with onion rings and your choice of side.

ROAST TURKEY CLUBHOUSE 16

House roasted fresh turkey. Hand carved on put between toasted Texas cut bread with double smoked bacon and sage butter sourdough stuffing, playing the part of the third slice of bread. With lettuce, tomato and smoked onion aioli. Your choice of side.

TACOS 15

Two grilled flour tortillas with lime-cilantro-jalapeno slaw, roasted sweet corn pico de gallo, cilantro and fresh herb chimichurri, guajillo chiles, finished with queso fresco and sour cream.

Choose one of the following :

Crispy Chicken or Crispy Cod & Local Salmon
or Chilli Braised Beef Brisket

AND THEN...

All of our burgers are served on warm brioche bun, with Spanish onion marmalade, sweet and tangy smoked chilli aioli, and the usual suspects. With your choice of handout double-fried Kennebec Potato Chips, Mixed Seasonal Green, or a Cup of Daily Soup. Or substitute Yam Fries, Caesar Salad, or Cup of Chowder for \$2.50. Add house made Pan Drip Gravy for \$3.00.

BREAKERS PUB

THE THEODORE BURGER 23

Our hand-pressed, iron-grilled all beef patty topped with Bordelaise braised beef brisket, caramelized onions, and Canadian cheese curds.

THE BREAKERS BURGER 18

Our hand-pressed, iron-grilled all beef patty topped with Canadian cheddar, double smoked bacon, caramelized onions, and sautéed mushrooms.

CRISPY CHICKEN KARAAGE BURGER 18

Free run chicken marinated in ginger, garlic, orange zest, sweet soy and sake. Fried crispy with potato flour, finished with handcut slaw in a sriracha-smoked jalapeno dressing.

THE COWBOY BURGER 18

Our hand-pressed, iron-grilled all beef patty topped with Canadian cheddar, double smoked bacon, crisp onion rings, and finished with our BB BBQ sauce.

THE COW BAY COD BURGER 15

Local cod deep fried in beer batter, served with remoulade sauce with handcut slaw in a spiced lime and cilantro dressing.

THE ALTERNATIVE (THE VEGETARIAN) 16

House vegetarian patty made with chick peas, black beans, roasted garlic, cashews, almonds and fresh herbs. Finished with fresh cucumber tzatziki.

BEER BATTERED FISH AND CHIPS

Made with local craft beer! Served with double fried, fresh cut Kennebec fries and tarter sauce.

LOCAL COD ONE PIECE 13 TWO PIECES 17

LOCAL HALIBUT ONE PIECE 17 TWO PIECES 24

MAC AND CHEESE SKILLET 14

Elbow pasta in an aged cheddar and five cheese sauce. Topped with Parmigiano Reggiano and bacon lardons, then baked in a cast iron skillet. Served hot to your table.

CHICKEN AND MUSHROOM PENNE 18

Free run chicken, seasonal local mushrooms and bacon lardons, tossed with penne in a garlic and four cheese cream. Topped with parmesan and served with French ciabatta garlic bread.

WEST COAST LASAGNE 24

A true Breakers original. Five layers of fresh pasta layered with seasonal local mushroom duxelles, butter spinach and roasted red pepper, ricotta, mozzarella, edam, and parmesan. Local salmon, halibut, cod, crab and scallops. Topped with a five cheese béchamel, then oven-baked. Served with French ciabatta garlic bread.

SPAGHETTI AND MEATBALLS 18

House made Italian meatballs - a mix of veal and ground chuck, fresh herbs, parmesan, individually stuffed with garlic-marinated buffalo mozzarella. Piled high on a spaghetti nest with a classic Italian marinara. Finished with fresh cut herbs, ricotta cheese tapenade and parmesan. Served with French ciabatta garlic bread.

CHUCKS JAMBALAYA 23

Penne pasta tossed in a spicy rosé sauce with tiger shrimp, free run chicken, chorizo, peppers and mushrooms. Served with French ciabatta garlic bread, available with rice instead of penne pasta.

BREAKERS STIRFRY 19

Your choice of Crispy Ginger Beef or Crispy Ginger free run chicken with peppers, mushrooms and vegetables in our signature sweet and spicy ginger garlic szechuan sauce on top of rice or chow mien. finished with green onions and toasted sesame seeds.

BABY BACKS 24

A full rack of Danish baby back ribs, slow-broiled in our signature BB BBQ sauce. Served with double-fried handcut kennebec fries or roasted garlic and buttermilk mash, and Caesar salad.

**BB BBQ - Our signature Bulleit Bourbon n barbecue sauce.*



THE 5PM 34

A hand cut, 32 day aged AAA Candadian, 10oz Ribeye steak. Fire grilled to your doneness. Served with roasted garlic and buttermilk mash potato, Chorizo and butter braised sweet cabbage, and herb sautéed mushrooms. finished with green peppercorn sauce and a mild blue cheese mousse. As the name hints, this item is only available after 5pm.

Donuts for Grownups

BREAKER'S BEIGNETS 10

New Orleans style French donuts made to order. Dusted with cinnamon and confectioner's sugar, served warm drizzled with Bulleit Bourbon butterscotch.



Specials All Week

Don't forget to check out our Prime Rib Night, every Friday and Saturday. Wing Wednesday, ask your server for what is available!