



Grab the day
by the eggs®

At Eggspectation, we're committed to innovation and achievement, and surpassing your "eggspectations" is what inspires us to be extraordinary. We strive to give you the best possible food quality and service while maintaining a relaxed and pleasant atmosphere. Welcome to what we call "le cirque des œufs," an all-day experience.



A fresh start.

From the Juice Bar

WE FRESH-SQUEEZE OUR ORANGE AND GRAPEFRUIT JUICES ON THE PREMISES EVERY DAY, AND OUR FAMOUS SMOOTHIES ARE BLENDED IN HOUSE WITH REAL FRUIT AND BERRIES FOR A FRESH HOMEMADE TASTE!

PAGÉ, A TROPICAL PARADISE

A perfect blend of banana, strawberry, blueberry, raspberry, mango and pineapple, all blended with our freshly squeezed orange juice. A multi-vitamin blast! 5.25

TROPICAL TEASER

A mango, banana and pineapple blend with fresh orange juice in this taste of the tropics that's packed with vitamin C! 5.25

HONEY BLUE

Blueberry, banana and honey blended with Greek yogurt 0%. It's rich in antioxidants, making it the perfect recovery drink. 5.25

PERFECTLY PINK

Raspberry, strawberry and Greek yogurt 0%, all blended with a splash of cranberry juice and honey for luscious texture and refreshing flavour. 5.25

GO BANANAS

Perfectly ripe banana, strawberry and Greek yogurt 0% with just a touch of honey – a classic blend that's sure to get you going. 5.25

BANANA JAVA

Espresso, chocolate milk, honey and banana – the ideal combination to kick-start your day. Wake up! 5.25

Freshly Squeezed Orange Juice

Small Regular

3.25 3.95

Freshly Squeezed Grapefruit Juice

3.25 3.95

Apple Juice

2.75 3.25

Cranberry Juice

2.75 3.25

Chocolate Milk

2.45

Milk

2.25

Soft Drinks

2.25

Iced Tea

2.25

Tomato Juice

2.45 2.95

Spring Water 500 ml (Acqua Panna®)

2.95

Sparkling Water 500 ml (San Pellegrino®)

2.95

Espresso Bar

AT EGGSPECTION, OUR DRIP COFFEE IS CUSTOM-ROASTED USING HIGH-QUALITY ARABICA BEANS. OUR ESPRESSO COFFEE IS ROASTED IN ITALY AND PREPARED USING A TRADITIONAL ITALIAN ARTISANAL RECIPE. BECAUSE WE BELIEVE IN TRADITION. CAPISCE?

ESPRESSO* 2.55

ESPRESSO* DOPPIO
Double 3.25

AMERICANO* 2.55

ESPRESSO* MACCHIATO
Espresso with a dollop of *crema* 2.95

CAPPUCCINO 3.55

CAPPUCCINO FREDDO
Iced cappuccino 4.25

CAFÉ AU LAIT

Bowl 4.25 Cup 3.55

CAFFÈ MOCHACCINO 3.75

HOT CHOCOLATE
with whipped cream 3.25

HOT TEA OR TISANE 1.55

COFFEE

Premium-quality filtered coffee 1.55

*Decaf espresso is 0.55 extra

Fruit and Yogurt Dishes

FOR A GREAT START TO YOUR DAY OR EVEN AS A SIDE TO SHARE, TRY OUR YOGURT PARFAITS WITH FRESH TROPICAL FRUIT. WHO SAID BEING ACTIVE AND HEALTHY SHOULDN'T BE FUN?

FRUIT PLATE

Salad of selected seasonal fruits. 9.95

GREEK YOGURT 0% WITH HONEY

High in taste, low in guilt: our Greek yogurt with honey is sure to give you a thrill. 6.25

GREEK YOGURT 0% WITH HONEY AND MIXED SEASONAL FRUIT

Add a burst of flavour to your day with some fresh fruit. 8.45

BREAKFAST PARFAIT

A mixture of cooked quinoa, flax and wheat bran sprinkled with cinnamon, with Greek yogurt, fresh fruit, and honey. 8.95



Barista
amore mio!



EGGSPECTATION IS THE ORIGINAL MONTREAL BRUNCH RESTAURANT.
 PEOPLE HAVE BEEN MEETING AND EATING AT EGGSPECTATION RESTAURANTS SINCE 1993!
 For a list of our locations and to find out about our latest promotions, visit grabthedaybytheeggs.com

Great Eggspectations

HUNTING FOR A SURE THING? LOOK NO FURTHER THAN OUR SIGNATURE PLATES. THESE ARE OUR MOST POPULAR DISHES, MADE FROM TIME-TESTED RECIPES THAT ARE EXCLUSIVE TO EGGSPECTATION AND FEATURE OMEGA-3 ENRICHED EGGS.

UNEGGSPECTED

Your traditional steak and eggs favourite!
 A triple-A strip loin steak cooked just the way you like it, two any-style eggs, toast and our homemade Lyonnaise-style potatoes.
6 oz. 16.95 **12 oz.** 23.95

EGGSILARATION

Which came first, the chicken or the egg? Well, you just got both. Tender grilled chicken breast with two any-style eggs, toast, seasonal fruit garnish and our Lyonnaise-style potatoes.
 Yummy! 12.95

YOLK AROUND THE CLOCK

A sliced bagel grilled with a sunny-side-up egg in each hole, topped with bacon and cheddar on one half and Swiss cheese on the other, with our perfectly seasoned Lyonnaise-style potatoes on the side. 11.95

SUGAR SHACK

The classic sugar-shack dish, packed with pure Canadian maple syrup: two scrambled eggs, a *crêpe bretonne*, sliced ham, baked beans and our tasty Lyonnaise-style potatoes. 11.25

BAGEL AND LOX

A toasted Montreal-style bagel with Philadelphia™ cream cheese, smoked wild sockeye salmon, and traditional red onion and caper garnish. This is a dish you'll keep coming back for! 14.95

BRIOCHE BEAUTY

One of our most fabulous creations: hot buttered grilled cinnamon brioche with mixed fruit, topped with a dollop of Greek yogurt 0%, honey and almonds. 11.25

EGGSTRAVAGANZA

Our classic dish: two any-style eggs, two slices of brioche French toast with pure Canadian maple syrup, a choice of ham, bacon or sausages, and our succulent Lyonnaise-style potatoes. 11.95

EGGSUBERANT

An Eggspectation favourite – two any-style eggs, two fluffy pancakes with pure Canadian maple syrup, a choice of ham, bacon or sausages, grilled tomatoes and our delicious Lyonnaise-style potatoes. 11.95

Substitute Lyonnaise-style potatoes with fresh fruit for 2.25, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.25.

Quality ingredients provided by



Benedict & Beyond

THIS IS WHAT WE DO BEST, AND HOW WE MADE OUR NAME.

LOBSTER BENNY

Two perfectly poached eggs accompanied by gently sautéed Nova Scotia lobster on a toasted English muffin and a natural lobster reduction sauce. Served with our Lyonnaise-style potatoes. 18.95

CHICKEN BENEDICT

Two perfectly poached eggs on grilled chicken, Gruyère cheese and a toasted English muffin, topped with our famous hollandaise sauce. Served with our Lyonnaise-style potatoes. 13.95

CLASSIC EGGS BENEDICT

Two perfectly poached eggs, on ham and a toasted English muffin, topped with our famous hollandaise sauce and our Lyonnaise-style potatoes. 10.95

BRAVOCADO

Two perfectly poached eggs served on half an avocado with a lightly spiced tomato sauce and melted Parmesan and cheddar cheeses. Served with our Lyonnaise-style potatoes. 13.95



Our hollandaise sauce is made with real eggs and butter and natural ingredients your grandmother can pronounce! And all of our eggs are enriched with Omega-3.

BENEDICT WITH BENEFITS

For guilt-free enjoyment of a breakfast "Benny." Lightly toasted multigrain bread, sliced tomato, brie cheese, two perfectly poached eggs and pistou sauce. Served with fresh fruit. 12.95

RUSSIAN RHAPSODY

A pair of perfectly poached eggs on our unique pancetta with vodka and ground-pepper Romanoff sauce, served on a toasted English muffin with a helping of Lyonnaise-style potatoes. 13.95

EGGS FLORENTINE

Two perfectly poached eggs, sautéed spinach and Gruyère cheese on a toasted English muffin, topped with our famous hollandaise sauce. Served with our Lyonnaise-style potatoes. 10.95

SMOKED SALMON BENNY

Two perfectly poached eggs on multigrain toast, with smoked wild sockeye salmon and Philadelphia™ cream cheese, topped with our famous hollandaise sauce, and a sprinkle of red onions and capers. Served with fresh fruit. 13.95

MONTREAL STYLE

A lightly toasted English muffin with Dijon mustard, thinly sliced Montreal smoked meat and Swiss cheese, topped with two perfectly poached eggs and our famous hollandaise sauce. Served with fries and a pickle. 11.95

CALIFORNIA DREAMING

Two perfectly poached eggs, smoked wild sockeye salmon, asparagus and sautéed spinach topped with our famous hollandaise sauce and surrounded by multigrain toast. Served with our Lyonnaise-style potatoes. 13.95

Substitute Lyonnaise-style potatoes with fresh fruit for 2.25, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.25.



Everything Over Easy

THERE'S NO MESSIN' WITH PERFECTION. WHEN YOU KNOW WHAT YOU WANT AND WHAT YOU WANT IS EGGS – THIS IS THE PLACE TO BE!

THE ALL-AMERICAN

Fill up with two any-style eggs, our perfectly seasoned Lyonnaise-style potatoes, bacon, sausages, ham, baked beans and toast. 9.95

THE CLASSIC

Two any-style eggs, our savoury Lyonnaise-style potatoes, a choice of bacon, sausages or ham, baked beans and toast. 7.95

THE FRESH START

Get the day going just the way you like with two any-style eggs, served with our delicious Lyonnaise-style potatoes, grilled tomatoes and toast. 7.25

THE MONTREALER

A Montreal favourite with two any-style eggs, smoked meat, french fries, a pickle and toast. 8.95

Substitute Lyonnaise-style potatoes with fresh fruit for 2.25, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.25. Add cheddar or Swiss cheese to your eggs for 1.95.

Our famous Lyonnaise-style

potatoes are freshly sautéed to a golden brown with caramelized onions, butter, fresh herbs, and a few other secret (but all-natural!) ingredients.

We only serve Omega-3 enriched eggs, which contain higher levels of the polyunsaturated fat that's known to lower the risk of heart disease.

Omelettes Eggcetera

WE KNOW THAT ONCE YOU'VE HAD ONE OF OUR PERFECT 3-EGG OMELETTES, YOU'LL BE BACK FOR MANY, MANY MORE. SO WE SUGGEST YOU JUST START AT THE TOP OF THIS LIST AND WORK YOUR WAY DOWN.

LOBSTER OMELETTE

A quarter-pound of gently sautéed Nova Scotia lobster, provolone cheese and green onions, topped with our famous hollandaise sauce and broiled to perfection. Served with our Lyonnaise-style potatoes. 18.95

MIX & MATCH OMELETTE

Filled with bacon, sausage and your choice of Swiss or cheddar cheese. Served with our delicious Lyonnaise-style potatoes. 10.95

VEGGIE OMELETTE

This omelette appeals to everyone with sautéed mushrooms, peppers, spinach, asparagus and caramelized onions. Served with our Lyonnaise-style potatoes. 10.95

CALIFORNIA DREAMIN'

Two perfectly scrambled eggs mixed with diced, sautéed red onions and green peppers on an English muffin. Topped with tomato *conçassé*, goat cheese and our hollandaise sauce. Served with our Lyonnaise-style potatoes. 10.95

MONTREALER OMELETTE

A true local favourite, filled with smoked meat and Swiss cheese, and served with fries and a pickle. 11.45

SOUTHWEST SUNRISE

A special omelette filled with cheddar, Swiss and Gruyère cheeses, sautéed peppers, then topped with strips of freshly sliced avocado, our special salsa and sour cream. Served with our Lyonnaise-style potatoes. 11.45

CHEDDAR OMELETTE

A real delight with cheddar cheese, green onions and sautéed mushrooms. Served with our tasty Lyonnaise-style potatoes. 9.95

WESTERN WAKE UP

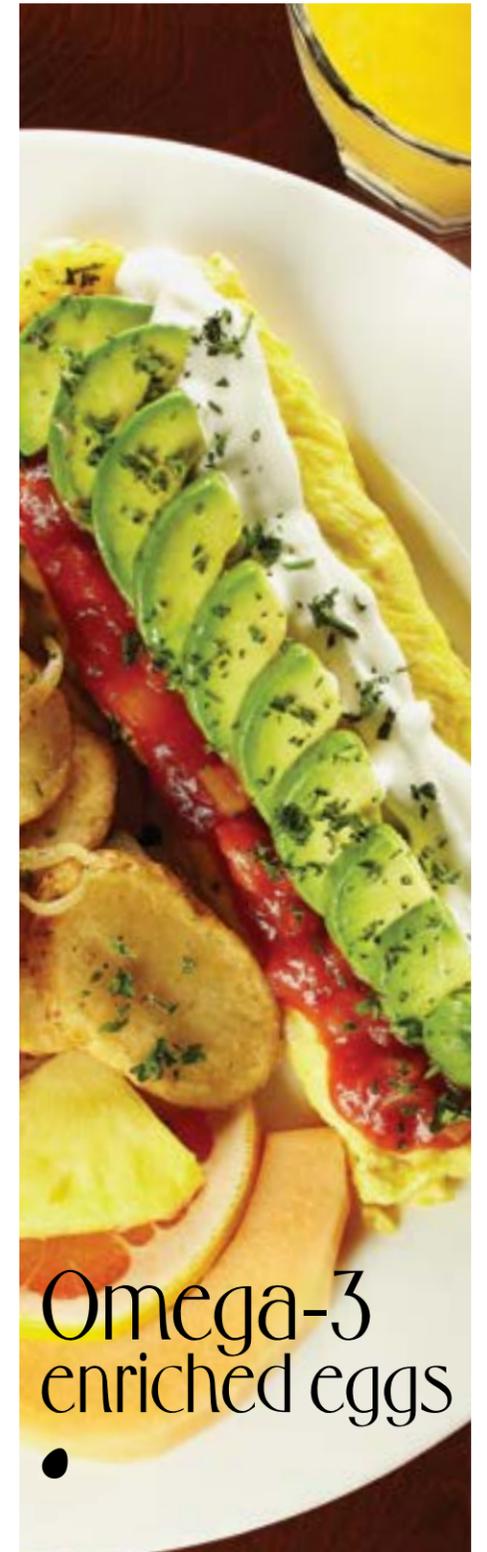
Two perfectly scrambled eggs with ham, sautéed peppers and onions served on multigrain toast, with Lyonnaise-style potatoes and grilled tomatoes. 10.45

MYKONOS OMELETTE

Enjoy a taste of the Mediterranean with cherry tomatoes, traditional Greek feta cheese, diced red onions, oregano and kalamata olives. Served with our Lyonnaise-style potatoes. 10.95

Ask for a low-fat version: one yolk with three whites. It maintains the proper amino acid structure, giving it all the benefits of the protein in eggs, for 1.95.

Add an additional ingredient to your omelette for 1.95. Substitute Lyonnaise-style potatoes with fresh fruit for 2.25, or a healthy mix of quinoa, flax and wheat bran sprinkled with cinnamon for 1.25.



Omega-3 enriched eggs

Gold Morning!

SINFULLY DELICIOUS PANCAKES, FLUFFY FRENCH TOAST OR HOT CRISPY WAFFLES. TREAT YOURSELF! (WE KNOW YOU WANT TO.)

S'MORES FRENCH TOAST

Our amazing brioche, stuffed with Nutella® and marshmallows, takes a campfire favourite and puts it on the breakfast table, then adds pure Canadian maple syrup and a drizzle of chocolate sauce to finish it off! 11.45

PANCAKES PAGÉ

Enjoy our signature fluffy pancakes, served with fresh fruit and crème anglaise for a classic with a refreshing twist. 11.95

BLUEBERRY PANCAKES

Wake up in style with three of our mouth-watering signature fluffy pancakes, filled with fresh blueberries and served with pure Canadian maple syrup. 10.85

CHOCOLATE CHIP PANCAKES

Devilishly delicious, we take three of our signature fluffy pancakes, generously fill them with chocolate chips and serve them with pure Canadian maple syrup. 10.25

BELGIAN WAFFLES PAGÉ

Served with a fresh fruit mix, pure Canadian maple syrup and crème anglaise, this dish is sure to kick your taste buds into overdrive! 11.95

FRENCH TOAST

We are famous for our French toast, baked using our recipe for an amazing artisanal brioche! Enjoy it served with pure Canadian maple syrup. 9.95

STRAWBERRY PANCAKES

A true delight: we take three of our signature fluffy pancakes, top them with delicious sliced strawberries and serve them with pure Canadian maple syrup. 10.85

BANANA WALNUT PANCAKES

Enjoy this creative mix of three of our signature fluffy pancakes, filled with sliced bananas and chopped walnuts, and served with pure Canadian maple syrup. 10.85

HIGH RISE PANCAKES

Kick-start your day with a mighty stack of pancakes with sausages, bacon and potatoes layered between them. Add a sunny-side-up egg on us! 11.95

CLASSIC WAFFLE

Enjoy a traditional Belgian waffle, served hot off the griddle with pure Canadian maple syrup. 8.95

FRENCH TOAST FLAMBÉ

Fire it up! Our brioche French toast, topped with strawberries, bananas and walnuts that have been sautéed in Triple Sec orange liqueur and pure Canadian maple syrup. 12.95

FRENCH TOAST PAGÉ

Our delicious brioche French toast, topped with fresh fruit and crème anglaise. Get ready for a real treat! 11.95

BUTTERMILK PANCAKES

An Eggspectation favourite: three of our signature fluffy pancakes served with pure Canadian maple syrup. Simply delectable! 8.45

BELGIAN WAFFLES WITH STRAWBERRIES

A perennial favourite, our famous Belgian waffles are served with fresh strawberries and pure Canadian maple syrup for a dish you won't soon forget! 10.95

BELGIAN WAFFLES GONE BANANAS

Take a walk on the wild side with our famous Belgian waffles, topped with chocolate sauce and bananas, and served with pure Canadian maple syrup. 10.95

Add extra fruit for 2.00.

Breakfast Bites

NO KNIVES OR FORKS REQUIRED FOR THESE DELECTABLE BREAKFAST SANDWICHES, ALL MADE WITH EGGS ENRICHED WITH OMEGA-3.

EGGSPECTATION BAGEL BREAKFAST SANDWICH

A BLT (Montreal-style bagel, lettuce, tomato) and fried egg sandwich with Swiss cheese, onions, bacon or ham – the perfect breakfast sandwich combo. 9.95

BREAKFAST BURGER

Our homemade brioche bun filled with a bacon, ham, sausage and cheddar cheese omelette, topped with lettuce and tomato. 10.45

EGGCHILADA BREAKFAST WRAP

Our Southwest omelette is wrapped in a fresh flour tortilla with avocado and tomato *conçassé*, then grilled. Served with a side of sour cream. 10.95

À la carte

Fruit Cup 4.95

Choice of Bacon, Ham or Sausages 3.55

Choice of Cheddar, Swiss or Philadelphia™ Cream Cheese 2.45

Choice of Gruyère, Provolone, Greek Feta, Brie or Goat Cheese 2.95

Smoked Salmon 6.55



Mixed Grains (brown rice, black barley, daikon seeds) 3.95

Omega-3 Enriched Egg 1.25

Lyonnais-Style Breakfast Potatoes 2.45

Maple-Kissed Baked Beans 2.45

Half a Grapefruit 1.95

Granola or Cereal 3.95

Toast or Bagel 2.45

Bagel with Philadelphia™ Cream Cheese 4.75

Extra Pancake 2.45

Extra French Toast 3.45

Nutella® 1.95

Quarter-pound Lobster Meat 9.95

So much more
than brunch!

Our expanded menu continues our tradition of superior quality, fresh ingredients and inventive ideas for both lunch and dinner. Enjoy!



Starters and Small Dishes

DELICIOUS, INNOVATIVE STARTERS AND SNACKS FOR EVERY TASTE AND APPETITE.

CHEF'S SOUP

Our chefs have a repertoire of specialty soups. Ask about today's selection. 3.95

HOUSE SALAD

Mixed field greens blended with our unique Eggspectation lemon and extra virgin oil or balsamic vinaigrette. 5.95

CAESAR SALAD

Hearts of romaine, Parmesan cheese and bacon blended with our own flavour-packed twist on the classic Caesar dressing, and garlic crostini on the side. 5.95

BRUSCHETTA

Our version of this classic has fresh chopped tomatoes mixed with garlic and pistou, on five olive-oil-drizzled, grilled ciabatta slices. A splash of balsamic glaze finishes the plate. 6.95

SMOKED WILD SOCKEYE SALMON CROSTINI

Smoked wild sockeye salmon, served with capers, red onions and cucumbers, with Philadelphia™ cream cheese spread on five toasted ciabatta slices. 9.95

BRIE AND WALNUT CROSTINI

Ciabatta slices broiled with brie and drizzled with honey. Garnished with walnuts and fresh apple slices. 7.95

SWEET POTATO FRIES

Get on trend with an order of these sweet treats. 3.95

FRENCH FRIES

Cooked to order. 2.95

CHICKEN QUESADILLA

Our version has an Italian attitude! Grilled chicken is mixed with our house bruschetta tomato mix and cheddar, Gruyère and Swiss cheeses, served in a flour tortilla and cooked till crispy. 11.95

ONION RINGS

Our golden-brown beer-battered, crispy rings. 3.25

CLASSIC POUTINE

Our take on Quebec's classic late-night staple: a mound of fries smothered in cheese curds and our special homemade sauce. 4.95

MONTREAL POUTINE

A mound of fries covered with smoked meat, cheese curds and our special homemade sauce. 6.95

The Right Saladitude

ATTITUDE ISN'T AN INGREDIENT IN ANY OF OUR SALADS, BUT SOMEHOW IT GETS IN THERE. FROM TWISTED TAKES ON OLD CLASSICS TO ORIGINAL COMBOS CREATED TO THRILL AND CHILL, OUR COLOURFUL SALADS ARE FULL OF FLAVOUR.

SCHEHERAZADE SALAD

Ancient grains tossed with apricots, sliced almonds, fresh mint, exotic spices and cinnamon, served with balsamic-glazed chicken. Eat yourself healthy! 14.95

CALIFORNIAN SALAD

Tossed mixed greens, fresh avocado, cherry tomatoes and cucumbers topped with grilled chicken and garlic-sautéed spinach, with a choice of house or balsamic dressing. 14.95

GREEK COUNTRY-STYLE SALAD

Our version of this all-time favourite has tomatoes, cucumber, black olives, peppers, red onions, seared traditional Greek feta cheese and watermelon, tossed with our house vinaigrette made with extra-virgin olive oil and lemon juice. 12.95

CAESAR SALAD

Hearts of romaine, Parmesan cheese and bacon blended with our own flavour-packed twist on the classic Caesar dressing, and garlic crostini on the side. 9.95

HOLLYWOOD COBB SALAD

Our inspired rendition of the L.A. original: grilled chicken, tomato, bacon, avocado, cucumber, goat cheese, hard-boiled egg, romaine lettuce and our own flavour-packed twist on the classic Caesar dressing. 14.95

NIÇOISE SALAD

In our version of a traditional favourite, we omit the potatoes and add fresh lettuce greens. Light tuna, hard-boiled egg, tomatoes, black olives, red onions, romaine lettuce and French green beans are all tossed with our extra virgin olive oil and lemon vinaigrette. 13.95



TROPICAL CHICKEN SALAD

Fresh baby spinach with mango, papaya and grapefruit tossed with our balsamic or house vinaigrette. Topped with honey-mustard grilled chicken and roasted sunflower seeds. 14.95

ASIAN SLAW

A refreshing mix of cabbage, carrots, red onions, green onions, mango and lettuce with crispy noodles and toasted almonds. All tossed with toasted sesame vinaigrette and topped with panko-breaded chicken strips. 14.95

Add chicken to any salad for 4.95.

The Sandwich Board

THERE'S NO MESSING WITH TRADITION HERE – THESE ARE STRAIGHT-UP, HARD-HITTING APPETITE BUSTERS THAT WILL HAVE YOU ASKING FOR A GLASS OF MILK (OR A GLASS OF WINE, DEPENDING ON THE TIME OF DAY).

STEAK SANDWICH

Six-ounce triple-A strip loin steak on a ciabatta bun with sautéed mushrooms, caramelized onions, Swiss cheese and our Dijon-aioli sauce. 17.25

THE ULTIMATE BLT

The ultimate sandwich containing a quarter-pound of crispy bacon, lettuce and sliced tomatoes. Served with mayo on toasted bread. 10.95

GOURMET GRILLED CHEESE

Thickly sliced brioche bread filled with cheddar, Swiss, Gruyère and provolone cheeses, rosemary and maple sautéed apple slices and caramelized onions, and grilled until golden brown. 9.95

CROQUE FRÈRE JACQUES

A panini-style croque monsieur sandwich with grilled ham, tomato *concassé*, Swiss cheese, creamy cheese sauce and Dijon mustard. 11.95

CLUB SANDWICH

Our version of the classic deli sandwich includes grilled chicken, bacon, lettuce and tomatoes on toasted white bread. 12.95

CHICKEN PARMIGIANO

This lightly panko-breaded chicken breast is topped with our famous fresh basil tomato sauce and broiled with provolone cheese on our custom ciabatta bun. 14.95

THE CALIFORNIAN

A delicious grilled chicken panini with brie, rosemary aioli and avocado. 12.95

NOUVEAU DELI

This smoked meat panini with Swiss cheese is our take on the classic Montreal deli sandwich. 11.95

THE TUNA CLASSIC

The perfect sandwich: a tuna melt panini with Swiss cheese and tomato *concassé*. 11.95

All dishes are served with a choice of french fries or mixed field green salad, or substitute with mixed grains or sweet potato fries for 1.25.

Savoury Crepes

A DELICIOUS DASH OF CREAMY CHEESE SAUCE ADDS A PERSONAL TOUCH TO THIS HOMEMADE FRENCH FAVOURITE. A PERFECT CHOICE – MORNING, NOON AND NIGHT! SERVED WITH A MIXED FIELD GREEN SALAD.

VEGGIE DREAM CREPE

This crepe is sure to please everyone, stuffed with sautéed mushrooms, spinach, red onions and asparagus, with cheddar, Swiss and Gruyère cheeses. 11.95

HEAVENLY CREPE

A delicious homemade crepe filled with grilled chicken, sautéed spinach and mushrooms, with cheddar, Swiss and Gruyère cheeses. 11.95

SWISS DELIGHT CREPE

Enjoy old-fashioned ham, sautéed asparagus and mushrooms, and Swiss cheese all wrapped in our tender homemade crepe. 10.95

EGGSPECTIONATION CREPE

Scrambled Omega-3 enriched eggs with sautéed spinach, old-fashioned ham and three kinds of cheese: cheddar, Swiss and Gruyère, all folded into our tender crepe and topped with our famous hollandaise sauce. 10.95



Think
burger.
Mmm!

Eggsecutive Burgers

WE DARE YOU TO PICK YOUR FAVOURITE! ALL OF OUR BURGERS ARE MADE WITH TRIPLE-A SIRLOIN BEEF AND SERVED ON AN ARTISANAL BRIOCHE BUN WITH FRIES OR MIXED FIELD GREEN SALAD.

THE BBQ BURGER

Grilled to perfection, this burger is sure to win you over with slices of crispy bacon and cheddar cheese, smoky BBQ sauce and beer-battered onion rings. 13.95

THE BIG CHEESE

Your choice of cheddar, Swiss, Gruyère, brie or goat cheese, grilled to perfection and served with our aioli sauce, lettuce, tomato and red onions. 11.45

THE BAD BOY

This Eggspectation favourite is grilled to perfection and topped with slices of crispy bacon and slices of cheddar cheese. Served with our special sauce, lettuce, tomato and caramelized onions. 11.95

THE BIG CLASSIC

Our classic burger grilled to perfection and served with our aioli sauce, lettuce, tomato and red onions on an artisanal brioche bun. 10.45

THE MUSHROOM MELT

Enjoy our custom-ground sirloin burger grilled to perfection and served with our thyme-aioli sauce, sautéed mushrooms and melted provolone cheese. 11.95

THE PHILLY BURGER

Our custom-ground sirloin burger grilled to perfection and served on artisanal brioche bun with our aioli sauce, sautéed mushrooms, Philadelphia™ cream cheese and caramelized onions. 13.95

Add a sunny-side-up egg to your burger, it's on us! Substitute french fries, mixed field green salad with mixed grains or sweet potato fries for 1.25.



Grilled to
perfection •

The Main Event

WHETHER YOU'RE LOOKING FOR LUNCH OR DINNER, THESE WORLD-CLASS DISHES ARE PERFECT FOR A ROMANTIC TÊTE-À-TÊTE OR A MEAL WITH THE GANG.

MURGH MAKHANI

Generous chunks of butter chicken in an Indian-spiced tomato sauce served with mixed grain pilaf, naan bread and a side of Asian slaw. 15.95

STEAK FRITES

Strip loin steak with our special seasoning, cooked to your preference and served with fries and herbed garlic butter. 6 oz. 15.95 12 oz. 22.95

CHICKEN PARMIGIANA

A lightly breaded chicken breast broiled with provolone and served with our famous tomato sauce on a bed of linguini. Or for a healthier meal, try it with our specially blended whole grain pilaf served with asparagus. 16.95

Eggstraordinary Pasta

CLASSIC PASTA DISHES WITH AN ADDED TWIST. YOU HAVE TO TRY THEM TO BELIEVE THEM!

PASTA ALLA GIGI

Penne pasta with sautéed pancetta, white wine and mushrooms in a creamy rosé sauce. 13.95

MAC AND CHEESE

A simple twist on an old favourite, penne pasta tossed in a creamy cheese sauce. Served with toasted garlic crostini. 11.95

BACON MAC AND CHEESE

A simple twist on an old favourite, penne pasta tossed in a creamy cheese sauce with chopped crispy bacon and caramelized onions. Served with toasted garlic crostini. 12.95

PASTA AL BASILICO E POMODORO

Penne or linguini tossed with fresh basil and our fresh tomato sauce for a simple, healthy dish. 11.95

LOBSTER MAC AND CHEESE

One of our signatures dishes. Penne pasta tossed in a creamy cheese sauce with tomato *conçassé* and generous chunks of quarter-pound Nova Scotia lobster meat. Served with toasted garlic crostini. 18.95



Pasta for
cheese lovers •



Sweet Conclusions

DREAMY DESSERTS TO TOP THINGS OFF. IF IT MAKES YOU FEEL ANY BETTER, WE CAN BRING YOU TWO FORKS (ONE FOR EACH HAND).

CREPE SUZETTE

Flaming flavour from a flambéed butter and orange brandy sauce. 9.95

CHOCOLATE BANANA CREPE

A *crêpe bretonne* stuffed with Nutella® and banana. Topped with our chocolate sauce. 6.45

STRAWBERRY BLONDE

Flambéed orange brandy sauce on a *crêpe bretonne* filled with caramelized strawberries and a brown sugar kiss. 6.45

CLASSIC CREPE

A favourite the world over, filled with strawberries and banana. Topped with ice cream and chocolate sauce. 7.95

WAFFLE À LA MODE

A light waffle topped with ice cream, banana and chocolate sauce. 6.95

FRUIT PLATTER

A deliciously ripe selection of seasonal fruits and berries. 9.95

SEASONAL FRUIT À LA MODE

Rich, creamy vanilla ice cream and the natural sweetness of fresh fruit. 7.95

SELECTED CAKES AVAILABLE 6.95

Add ice cream to any dish for 1.95.

Sweet
surrender.