



*Welcome to our picturesque*

*resort where every meal in*

*the Anchorage is a journey*

*of exquisite flavours and*

*warm hospitality.*



# Breakfast

## M E N U

### *Traditional Breakfasts*

#### **SPORTSMAN'S BREAKFAST | \$15**

2 eggs any style, choice of bacon, peameal, or sausage with home fries and your choice of white, brown or rye toast

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#### **CHEF'S AVOCADO TOAST | \$16**

Avocado, tomato, and onion on a rye bread topped with two soft poached eggs

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#### **THE SKILLET | \$19**

Peameal, bell peppers, tomato, onion, cheddar cheese and home fries topped with our signature hollandaise sauce & one over easy egg

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#### **SPORTO'S EGG'R | \$14**

Fried egg, cheddar cheese, bacon, tomato, and BBQ mayonnaise on a toasted English muffin. Served with home fries

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#### **WESTERN SANDWICH | \$16**

Onion, green pepper, ham, and mayonnaise.  
Served with home fries and your choice of toast

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#### **FARMERS WRAP | \$16**

Green pepper, onion, sausage, cheddar cheese and mayonnaise in a white flour tortilla. Served with home fries

### *Light Fare*

#### **FRUIT BOWL | \$10**

Fresh melons and blueberries

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#### **PARFAIT | \$12**

Vanilla yogurt, blueberry compote and granola

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#### **BAGEL AND CREAM CHEESE | \$5**



## *Omelettes*

*Our 3 farm fresh egg omelettes are served with home fries and your choice of white, brown or rye toast.*

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**CHEDDAR CHEESE | \$14**

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**CHEDDAR AND MUSHROOMS | \$15**

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**WESTERN | \$16**

Onion, green peppers, ham, and cheddar cheese

## *Eggs Benedict*

*All bennies are topped with our signature hollandaise sauce and served with home fries.*

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**THE ANCHOR | \$15**

2 poached eggs and peameal

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**FLORENTINE | \$17**

2 poached eggs, mozzarella, sauteed baby spinach and mushrooms

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**SMOKED SALMON | \$18**

2 poached eggs and smoked salmon

## *Griddle*

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**BUTTERMILK PANCAKE | \$14**

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**CHOCOLATE PANCAKE | \$15**

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**BLUEBERRY PANCAKE | \$15**

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**FRENCH TOAST | \$15**

Cream cheese icing with blueberry compote

## *Extras*

**EGG | \$2    TOAST | \$3    CHEESE | \$3    SAUSAGE | \$5**

**BACON | \$5    PEAMEAL BACON | \$5    AVOCADO | \$5**

**LOCAL MAPLE SYRUP | \$5**



# Summer

## M E N U

### *Starters*

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#### **SOUP | \$8**

Cream of wild forest mushroom soup

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#### **CAESAR SALAD | \$16**

Crisp romaine lettuce tossed in our signature Caesar dressing, crispy pork belly, parmesan, and herbed grilled crostini

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#### **CARAMELIZED PEACH SALAD | \$17**

Spring mix salad, balsamic poppyseed dressing, caramelized peaches, candied pecans, and pickled beets

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#### **CRAB CAKES | \$17**

Golden brown crab cakes served with a habanero aioli

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#### **CRISPY CALAMARI | \$18**

Lightly breaded calamari served with a Cajun and pesto aioli

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#### **DRUNKEN MUSSELS | \$21**

Sauteed in a savory garlic butter, lemon juice, and white wine broth.  
Topped with green onions and served with herbed grilled crostini

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#### **FLATBREAD BRUSCHETTA | \$15**

Basil pesto, diced tomatoes, red onions, garlic, and feta crumble



## *Mains*

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### **BASIL SHRIMP LINGUINI AL OLIO | \$36**

Red onion, sundried tomatoes, baby spinach, basil, garlic, and black tiger shrimps in a white wine olive oil sauce

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### **STREAK FRITES | \$50**

Fire grilled steakhouse cut, prepared to your liking with red or shallot wine demi. Served with truffle and garlic farm frites

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### **PECAN SALMON | \$38**

Pan seared North Atlantic Salmon topped with honey, and spiced pecans. Served with Basmati rice and seasonal vegetables

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### **PICKEREL | \$38**

Lightly dusted and pan seared with a lemon white wine sauce. Served with semi sweet mash potatoes and seasonal vegetables

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### **BLUEBERRY AND BRIE CHICKEN SUPREME | \$32**

Roasted chicken supreme topped with a blueberry port reduction and brie cheese. Served with basmati rice and seasonal vegetables

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### **RACK OF LAMB | \$64**

Roasted half rack of New Zealand Spring lamb finished with a mint red wine reduction. Served with semi sweet mashed potatoes and seasonal vegetables

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### **SUNDRIED TOMATO & SPINACH RISOTTO | \$28**

Flavorful combination of tangy sundried tomatoes, sauteed spinach, garlic, shallots, parmesan, white wine, and vegetable broth

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### **BLACKEN SHRIMPS & SCALLOPS BROCHETTES | \$37**

Fire grilled shrimps and scallops brochettes served on a bed of Basmati rice with mango salsa and a side of asparagus