



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

Two eggs any style, choice of bacon, ham or sausage, home fries and your choice of white, brown or rye toast.

SKILLET 17

Peameal bacon, green pepper, tomato, onion, cheddar cheese, home fries, finished with your choice of egg.

SPORTO'S EGG'R 14

Fried egg, with cheddar cheese, smoked bacon, tomato, mayo, on a toasted English muffin. Served with seasoned home fries.

BAGEL & LOX 15

Toasted everything bagel, cream cheese, smoked salmon, red onion, topped with crispy capers.

BAGEL & CREAM CHEESE 6

Toasted everything bagel, with cream cheese.

Breakfast Extras

ONE EGG	2	TOAST	3	HOME FRIES	5
CHEESE	3	BACON	5	SAUSAGE	5
		PEAMEAL BACON	5		



Omelettes

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

CHEDDAR CHEESE 14

MUSHROOM & CHEESE 15

WESTERN 16

Onion, green peppers and ham.

*For an additional charge of \$2.00 each add:
cheddar cheese, spinach, green pepper, onion, or ham.*

Benedicts

Two poached eggs, on a toasted English muffin with our house made Hollandaise sauce. Served with seasoned home fries.

THE ANCHOR 19

Lean Canadian peameal bacon.

FLORENTINE 19

On a bed of baby spinach, sauteed mushrooms and mozzarella.

EGGS ROYALE 19

Smoked Atlantic salmon, topped with crispy capers.

Pancakes

Topped with icing sugar and served with maple syrup.

BUTTERMILK 14

CHOCOLATE CHIP 15

BLUEBERRY 16



Summer

M E N U

Starters

SOUP | \$8

Cream of wild forest mushroom soup

CAESAR SALAD | \$16

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

CARAMELIZED PEACH SALAD | \$17

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

CRAB CAKES | \$17

Golden brown crab cakes served with a habanero aioli

CRISPY CALAMARI | \$18

Lightly breaded calamari served with a Cajun and pesto aioli

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

FLATBREAD BRUSCHETTA | \$15

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



Mains

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

STEAK FRITES | \$50

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

PECAN SALMON | \$38

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

PICKEREL | \$38

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

BLUEBERRY & BRIE CHICKEN SUPREME | \$32

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

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

SUNDRIED TOMATO & SPINACH RISOTTO | \$28

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

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