



# Brunch

## Brunch selections are served with:

fresh brewed Starbucks coffee or Tazo tea  
fresh orange juice or  
ruby red grapefruit juice  
warm pastries  
sliced seasonal fruit

<b>Harold's Mimosa</b>	5	<b>Mediterranean Burger</b>	23
Sparkling wine and fresh squeezed orange juice		7 oz beef patty, bruschetta, bocconcini cheese, pesto aioli, baby arugula	
<b>French Toast</b>	20	<b>Pacific Salmon</b>	30
Apple cinnamon compote with mascarpone spread and Quebec maple syrup		6 oz grilled wild salmon, lemon cream sauce, green beans, mashed potatoes	
<b>The Canadian Skillet</b>	24	<b>Seafood Linguini</b>	27
Two eggs any style with sautéed onions, crispy home fried potatoes, back bacon and aged cheddar cheese		Scallops, prawns and mussels in a light basil tomato sauce	
<b>House Omelette</b>	24	<b>Crab Cake Burger</b>	24
Choice of three toppings: onions, mushrooms, peppers, tomatoes, ham, cheddar cheese, served with home fried potatoes		Jumbo crab, chipotle aioli, avocado, tomato, frisée, tartar sauce	
<b>Eggs Benedict</b>	25	<b>Grilled Cheese &amp; Bacon Sandwich</b>	22
Two poached eggs with toasted English muffin, back bacon and hollandaise sauce		Dark rye bread, caramelized onions, maple cured bacon, aged white cheddar, Gouda cheese	
<b>Steak &amp; Eggs</b>	29	<b>Harold's Classic Reuben</b>	23
6 oz Angus steak with two eggs, home fried potatoes and grilled tomato		Smoked meat, sauerkraut, Swiss cheese, dill pickle	
<b>Pacific Breakfast</b>	26	<b>Chicken Pot Pie</b>	24
Grilled salmon or jumbo crabcake, eggs any style, hashbrowns, fresh sliced tomato		Fraser Valley chicken, peas, carrots, mushrooms, puff pastry, green salad	
<b>Southwest Wrap</b>	24	<b>Meatloaf</b>	25
Scrambled eggs, avocado, salsa fresco, cheddar cheese and fresh fruit		Homemade meatloaf, caramelized onions, creamy mashed potato, honey-glazed carrots & broccolini	
<b>Teriyaki Rice Bowl</b>	25		
Chicken, bok choy, shiitake mushrooms, peppers, brown or white rice			