

Breakfast

7:30 a.m. - 11:30 a.m.

Real Food, Real Good...

We take great pride in the quality of our ingredients and cooking preparation. All meals and baking are made with care on the premises every day using locally sourced and very few commercial food products and while all of our recipes have been time-tested, it is possible they may not suit every taste. Please advise us if you have any food allergies or if anything is not to your liking while you are here and we will do whatever we can to satisfy you.

Senator Breakfast

Bacon and Eggs with Challah Toast,
Maple Cider Baked Beans and Home Fries
Tea or Coffee with Organic Milk

11.95

Fruits and Juices

Freshly Squeezed Orange or Grapefruit Juice	4.25
Fresh Pressed Spirit Tree Apple Cider	4.00
Tomato Juice	3.00
Cranberry Juice	3.00
Sliced Banana and Yoghurt	5.00
Seasonal Berries and Yoghurt	8.25
Fresh Fruit Salad	8.50

Fruit Smoothie

Milk, Yoghurt, Juice, Berries, Banana	7.00
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Cereals and Breads

Steel Cut Irish Oatmeal	6.95
<i>served with Organic Milk and Honey</i>	
Almonds and Raisins	add 2.00
Homemade Granola	8.50
<i>served with Milk and Berries</i>	
Homemade Muffin	3.00
Homemade Loaves	3.50
Organic Peanut Butter and Toast	3.00
Cinnamon Toast	3.00
Montreal Bagel	2.75
Bagel with Cream Cheese	5.50
Cold Cereal with Milk	4.75

Eggs and Scrambles

All egg dishes made with Farm Fresh OMEGA 3 eggs and served with Home Fries, maple baked beans and toast

Berkshire Bacon and Eggs	13.95
Peameal Bacon and Eggs	12.95
Ham and Eggs	12.95
Breakfast Sausage and Eggs	11.95
Chorizo and Eggs	12.95
Eggs and Onions (3 Eggs)	11.95
Salami and Eggs (3 Eggs)	12.95
Smoked Salmon and Eggs (3 Eggs)	14.95
Egg White Substitution	2.00

Hours

BREAKFAST Mon to Fri 7:30am to 11:30am
BRUNCH Saturday & Sunday 8:00am to 2:30pm
LUNCH Mon 11:30am to 2:30pm & Tues to Fri 11:30am to 4:30pm
DINNER Tues to Sat 4:30pm to 9:00pm

Open-Faced Omelettes

Served all day 13.95

3 Farm Fresh Omega 3 Eggs served with Homemade Chili Sauce,
Home Fries and Toast

Senator Omelette
Sautéed Mushrooms, Peppers and Onions

House Smoked Salmon Omelette
Brie Cheese and Fresh Herbs

Farmer's Omelette
Home Fries, Fried Onions and Comte Cheese

Senator Favourites

Eggs Benedict 13.95

2 Poached Eggs on Peameal Bacon with
Hollandaise on a Homemade Biscuit served
with Salad or Home Fries

Salmon Eggs Benedict 15.95

2 Poached Eggs, House Smoked Salmon with
Hollandaise on a Homemade Biscuit served with
Salad or Home Fries

Benedict Popeye 13.95

2 Poached Eggs, Sautéed Spinach with Hollandaise on
a Homemade Biscuit served with Salad or Home Fries

Huevos Rancheros (served all day) 14.95

2 Eggs any style, Chorizo, Black Beans, Tomato, Salsa,
Avocado, and Homemade Cornbread

Smoked Salmon Platter (served all day) 16.95

House-Smoked Atlantic Salmon, Cream Cheese,
Tomatoes, Red Onion, Cucumber and a Montreal Bagel

Yoghurt Surprise (served all day) 12.95

A serving of Fresh Fruit, Yoghurt, Granola and Organic
Honey

Steak and Eggs (served all day) 17.95

A 6 oz Sirloin served with 2 Eggs any style,
Home Fries and Toast

Senator Pancakes

Made from scratch batters; served with 100% pure Ontario Maple
Syrup and Homemade Compote

Three Buttermilk Pancakes 12.95

Nantucket Blueberry Pancakes 13.95

Caramelized Banana Pancakes 13.95

Fluffy French Toast 13.95

Challah Dipped in Vanilla Egg Batter

Daily Homemade Soup 6.95

All Soups made Fresh Daily on Premises
from Homemade Stock.

Senator Salads

Homemade Dressings made with Virgin Olive Oil

Caesar 10.95

with Homemade Croutons
with Blackened Chicken

Salad Nicoise 14.95

with Solid White Tuna

Cobb Salad 14.95

Sliced Chicken Breast, Egg, Cucumber, Blue Cheese,
Avocado, Tomatoes and Bacon on Greens

Greek Salad 11.95

Feta Cheese, Onions, Cucumber, Tomatoes and
Kalamata Olives on Greens

with Roasted Chicken 14.95

Grain Bowl 14.95

Seasonal Selection of Market Greens,
Grains and Fresh Vegetables

Grilled Cheese Sandwiches

9.95

Choice of Canadian Cheddar or Swiss served
with Coleslaw

Additional Toppings

Ham, Tomatoes, Bacon, Sautéed Mushrooms or Onions

2.00 Each

Sandwiches

On our Selection of Freshly Baked Breads and Daily Garnish,

Handful of Fries or Green Salad add 2.00

Roasted Western (served all day) 10.95

Roasted Red Onions and Peppers, Black Forest Ham
scrambled with Omega 3 Eggs on Whole Wheat Toast.

Senator Club House 12.95

Fresh Roasted Chicken Breast, with Sliced Tomatoes,
Lettuce and Bacon on Challah; served with Cole Slaw

A Classic Turkey 12.95

Fresh Roasted Turkey Breast, Swiss Cheese, Lettuce and
Tomato with Cranberry Mayonnaise on Seven Grain Bread

Peameal B.L.T. 11.95

The St. Lawrence Market Special served all week with
Ripe Tomatoes and Honeycup Mustard on a Crusty Roll

Cuban Sandwich 12.95

Smoked Ham, Pork and Genoa Salami, pressed with
Swiss Cheese, Dill Pickles and Mustard, served on
Crusty White Bread

Tuna Nicoise 11.95

Solid White Tuna Salad with Sliced Egg, Lettuce and
Tomatoes on Whole Wheat

Sandwiches on Gluten Free add 1.50

Lunch

From 11:30 a.m.

Senator Classics

Fish And Chips 15.95

Beer Battered Cod served with Cole Slaw, Tartar Sauce
and Hand Cut Fries

Crab Cakes 15.95

Creamy Mixed Seafood, Deep Fried and served with
Tartar Sauce and Guacamole

Macaroni And Cheese 13.95

A Mixture of Aged Cheddar, Premium Cheeses and Pasta,
Topped with Bread Crumbs and Parmesan; served with
a Side Salad

Homemade Meatloaf 14.95

Our own Blend of Meats and seasonings served with
Mashed Potatoes and Mushroom Gravy

Liver and Onions 17.95

Sauteed Provimi Calves Liver served with
choice of Potato and Daily Vegetable

Cold Drinks

Bottled Water 3.00

Soda 3.00

Coca Cola Bottle 3.00

Vernors Ginger Ale 2.50

Iced Coffee 3.50

Iced Latte 4.50

Iced Tea 3.50

San Pellegrino Sodas 2.75

Housemade Lemonade 3.50

Mint Limeade (seasonal) 3.50

Fresh OJ/Grapefruit 4.25

Dad's Root Beer 2.75

Root Beer Float 4.75

Sheldon Creek Dairy Milk 3.50

Sheldon Creek Dairy Chocolate Milk 4.00

Loganberry 3.50

Milk Shakes (Vanilla, Chocolate, Strawberry) 7.00

Senator Burger

13.50 (8 oz)

Cumbrae Farm Beef served with Tomato,
Caramelized Onions, Lettuce and Homemade
Corn Relish on a Sesame Seed Egg Bun

Served with a handful of Fries or Salad

Toppings

Cheddar Cheese, Swiss Cheese, Blue Cheese,
Sautéed Mushrooms, Bacon, Guacamole

2.00 Each

Sides

Rose's Preserves 2.00 Mushrooms 3.00

Maple Baked Beans 3.00 Home Fries 4.50

Yoghurt 3.50 Peameal Bacon 4.75

Sliced Tomatoes 4.00 Homemade Gravy 3.00

Bacon 4.75 Hand Cut Fries 4.50

Ham 4.75 Cole Slaw 4.00

Sausage 4.75 Kosher Dill Pickle 2.00

Chorizo 4.75 Maple Syrup 3.00

Sauteed Onions 2.50 Gluten Free Bread 3.00

All Day Breakfast

Bacon and Eggs with Challah Toast,
Maple Cider Baked Beans and Home Fries
Tea or Coffee with Organic Milk

13.95

Hot Coffees and Teas (Organic)

Dark City Brew 3.25

Dark City Decaf 3.25

Espresso 3.00

Decaf Espresso 3.00

Macchiato 3.00

Cortado 3.50

Cappuccino 4.00

Latte 4.50

Americano 3.25

Mocha 4.50

Chai Latte 4.50

Sheldon Creek Dairy Hot Chocolate 4.50

Mulled Cider (in season) 4.00

Tea - Orange Pekoe 3.00

Ginger Mint Tea 3.50

Herbal Tea 3.50

Specialty Teas 3.50

Tea Selections: Green, White, Mint,
Jasmine, Chamomile, Earl Grey

Desserts

Seasonally Available

Chocolate Cake 7.95

Carrot Cake 7.95

Pecan Pie 7.95

Banana Split 7.95

Lemon Tart 5.95

Sticky Toffee Pudding 7.95

Homemade Apple Crumble 7.95

Strawberry Shortcake 7.95

Ice Cream Sundae 5.95

Affogato 5.95

Fresh Fruit Salad 8.50

A La Mode add 2.00



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