



Three egg omelet \$18

Omelet with onion, mushroom, tomato, and bell peppers. Served with herb wedge potatoes, toast and a choice of breakfast meat.

Add Cheese \$1

41 Classic breakfast \$18

Two farm fresh eggs made to your liking. Served with herb wedge potatoes, toast and a choice of breakfast meat.

Toast selections:

Sour dough

Multigrain

Rye

English muffin

Gluten free

Protein selections:

Bacon

Caramel bacon

Farmer's sausage

Ham

41 Classic benedict \$22

Caramel bacon topped with rich hollandaise and poached eggs on a toasted english muffin. Served with herb wedge potatoes.

Smoked salmon benedict \$23

Norwegian smoked salmon topped with poached eggs, rich hollandaise, fried capers, and thin sliced red onion on toasted english muffin. Served with herb wedge potatoes.

French toast (Vegetarian) \$18

Thick cut brioche soaked in rich breakfast custard. Mounted with Lord Elgin apricot and orange butter, and a side of maple syrup.

Breakfast poutine \$18

Breakfast herb wedged potatoes, cheese curds, caramel bacon, topped with a fried egg and rich Hollandaise.



Cornflake corn bread (Vegetarian) \$9

Daily baked corn bread, crusted with corn flakes and served warm, topped with vanilla icing and salted brown butter

Steel cut oats (Vegetarian) \$10

Hearty steel cut oats served with brown sugar and sultan raisins

Parfait (Vegetarian) \$10

Creamy greek yogurt laced with fresh berries, organic honey, and baked granola

Avocado on toast (Vegan) \$18

Sliced avocado, baby arugula, heirloom tomato, citrus vinaigrette, thin sliced red onion. Served on sour dough toast.

Cheese quiche (Vegetarian) \$17

House made butter crust baked quiche. Served with baby arugula dressed in a citrus drizzle.

Fruit cup \$11

Seasonal fruit and berries

BEVERAGES

Orange - apple - grapefruit juice \$ 4

Freshly brewed Birchbark coffee \$ 5



Herbal or black tea **PLUCK \$ 5**

Hot chocolate \$ 5

Cappuccino or latte \$ 6



SOUP & SALADS

- Daily soup \$9
- Caesar \$18
Chopped crisp romaine, parmesan flakes, caramel bacon, house croutons, and a hard-boiled egg
- Lady Elgin Salad (Vegetarian) \$18
Mixed arcadian greens topped with sliced red onion, bocconcini pearls, carrot and beet curls with pomegranate seeds. Dressed in passionfruit vinaigrette
- Roasted Beet Salad (Vegetarian) \$18
Sweet roasted beets, sliced red onion, feta, baby arugula, herbs, tossed in lemon pepper vinaigrette
- Doctor's Favourite (Vegetarian) \$21
Hearty bowl of bell peppers, red onion, grilled corn, cucumber, tomato, avocado, black beans, and grated cheddar. Topped with crumbled corn chips and a side of creamy cowboy dressing

LIGHT LUNCH

- Margherita Flat Bread (Vegetarian) \$16
A true classic served on a flatbread. Raw tomato pizza sauce, bocconcini pearls, fresh basil leaves, and olive oil
- Cheese Quiche (Vegetarian) \$17
House made butter crust baked quiche. Served with baby arugula dressed in a citrus drizzle
- Classic Quebec Tourtière \$18
House made butter crust stuffed with Mémère's tortière filling
- Sweet Potato Quesadilla (Vegetarian) \$17
Roasted sweet potato tossed in Memphis spice, corn, black beans, red onion and cheddar cheese
Make it vegan with vegan cheese \$2

SHARABLES

- Golden Palace Eggrolls (Limited Quantities per Day) \$14
Ottawa's favorite eggrolls served with their signature plum sauce. Eight pieces of open-ended pork eggrolls. These delicious eggrolls originated here in our nations capital and are known worldwide
- Nachos (Vegetarian) \$18
Crisp tortilla chips, red onion, green onion, corn, black beans, fresh jalapeno, grated cheddar and classic cheese Sauce. Includes sour cream and salsa
Guacamole \$4 Chicken \$4 Ground Beef \$4
- Truffle Fries (Vegetarian) \$16
Bowl of house cut fries topped with truffle oil, truffle salt, and parmesan flakes served with lemon aioli
- Fries (Vegetarian) \$9
House cut fries, Memphis spice, and herbs
- Poutine \$14
Bowl of house cut fries, Quebec cheese curds, topped with rich gravy
- Fish & chips Half \$15 Full \$21
Haddock dipped in dill beer batter served with house cut fries

BURGERS AND SANDWICHES

- All Burgers and sandwiches come with side fries or garden salad
upgrade to side caesar, poutine or truffle fries \$4
- Forty-One Club \$21
Sour dough toast, caramel bacon, sliced chicken, mixed greens, sliced red onion, sliced tomato, and lemon aioli
- CBLT \$19
Caramel bacon, lettuce, and tomato on sour dough toast, mixed greens, sliced red onion, and lemon aioli
- Grilled Cheese (Vegetarian) \$17
Sourdough bread layered with a three-cheese blend and Memphis spice
- House Burger \$22
Brioche bun, 6 oz ground chuck patty, mixed greens, sliced red onion, sliced tomato, lemon aioli
- Sugar Bush \$25
Brioche bun, 6oz ground chuck patty, sliced cheddar, caramel bacon, mixed greens, sliced red onion, sliced tomato, lemon aioli

For everyone's safety, we remind you of the increased risk of foodborne illness associated with eating raw or undercooked animal food such as eggs, meat, poultry or seafood



SOUP & SALADS

- Daily soup \$9
- Caesar \$18
Chopped crisp romaine, parmesan flakes, caramel bacon, house croutons, and a hard-boiled egg
- Lady Elgin Salad (Vegetarian) \$18
Mixed arcadian greens topped with sliced red onion, bocconcini pearls, carrot and beet curls with pomegranate seeds. Dressed in passionfruit vinaigrette
- Roasted Beet Salad (Vegetarian) \$18
Sweet roasted beets, sliced red onion, feta, baby arugula, herbs, tossed in lemon pepper vinaigrette
- Doctor's Favourite (Vegetarian) \$21
Hearty bowl of bell peppers, red onion, grilled corn, cucumber, tomato, avocado, black beans, and grated cheddar. Topped with crumbled corn chips and a side of creamy cowboy dressing

APPETIZERS

- Famous Golden Palace Eggrolls and signature plum sauce \$14
(Limited quantities per day)
Ottawa's favorite eggrolls. Eight pieces of these unique open-ended eggrolls. These delicious eggrolls originated here in our nation's capital and are known worldwide.
- LE Meatball \$11
House rolled meatball prepared with gluten free bread, braised in tomato gravy and topped with smoked mozzarella
- Classic Quebec Tourtière \$18
House made butter crust stuffed with Mémère's Tortière filling



SHARABLES

- Nachos (Vegetarian) \$18
Crisp tortilla chips, red onion, green onion, corn, black beans, fresh jalapeno, grated cheddar and classic cheese Sauce.
Includes sour cream and salsa
Guacamole \$4 Chicken \$4 Ground Beef \$4
- Truffle Fries (Vegetarian) \$16
Bowl of house cut fries topped with truffle oil, truffle salt, and parmesan flakes served with lemon aioli
- Fries (Vegetarian) \$9
House cut fries, Memphis spice, and chopped herbs
- Poutine (Vegetarian) \$14
Bowl of house cut fries, Quebec cheese curds, topped with rich gravy
- Fish & chips Half \$15 Full \$21
Haddock dipped in dill beer batter served with house cut fries

DESSERT

- LE Crème Brulé \$11
Made in house. Classic Crème Brulé with breakable crust
- Cookies and milk \$11
Brown butter sugar cookie with a chocolate crown cookie, served with a cold glass of milk
- Vanilla Lemon Churro \$12
House made Churro Fries with lemon curd dip



BURGERS AND SANDWICHES

All Burgers and sandwiches come with side fries or garden salad
upgrade to side caesar, poutine or truffle fries \$4

Grilled Cheese (Vegetarian)	\$17
Sourdough bread layered with a three-cheese blend and Memphis spice	
CBLT	\$19
Caramel bacon, lettuce, and tomato on sour dough toast, mixed greens, sliced red onion, and lemon aioli	
Forty-One Club	\$21
Sour dough toast, caramel bacon, sliced chicken, mixed greens, sliced red onion, sliced tomato, and lemon aioli	
House burger	\$22
Brioche bun, 6 oz ground chuck patty, mixed greens, sliced red onion, sliced tomato, lemon aioli	
Sugar Bush	\$25
Brioche bun, 6oz ground chuck patty, sliced cheddar, caramel bacon, mixed greens, sliced red onion, sliced tomato, lemon aioli	

MAINS

Braised Short Rib	\$50
Delicately braised beef short rib dripping with pan Jus on top of rich potato pavé and root vegetables, capped with browned butter.	
Steak Frites	\$59
12 ounces of AAA Angus, New York Striploin, Grilled to your liking and topped with a simple garlic and herb butter. Served with house cut fries and sauteed mushrooms.	
Lime, Nori, and Panko Crusted Salmon	\$44
Brined salmon with savory crust served with sauteed edamame, wilted greens and white beans. Mounted with miso ponzu butter.	
Boursin Stuffed Chicken Breast Supreme	\$40
Boursin cream cheese stuffed chicken breast with Sambuca and tomato cream sauce, served with roasted fingerling potatoes and seasonal vegetable.	
Sticky Apple Pork Rib Eye	\$42
Grilled to perfection and glazed with apple reduction, served with roasted fennel, herb & cheese polenta, topped with apricot orange butter.	

PRIVATE EVENT

If you are looking to book a meeting or event in one of our private dining
spaces email us at salescoordinator@lordelgin.ca or call 613-235-3333