

THE BRUCE MENU

ENTREES

ENTREES AVAILABLE UNTIL 9PM

Fish & Chips MARKET PRICE

Beer Battered Atlantic Halibut, Crispy Fries, Grilled Lemon, Wasabi Slaw, Caper Gherkin Tartar Sauce

Ontario Pork Schnitzel 34

Caramelized Leek and Aged Cheddar Colcannon, Heirloom Carrots, Bacon Mustard Jus

Braised Beef Short Rib 38

Bourguignon Braise, Buttermilk Mashed Potatoes, Heirloom Carrots, Red Wine Jus

Herb Roasted Chicken Breast 35

Woolwich Goats Cheese Spun Potatoes, Broccoli Rabe, Apple Calvados Jus (GF)

Spaghetti (V) 28

Bruce Fresh Spaghetti, Wild Mushrooms, Gorgonzola, Arugula, Sundried Tomato, Toasted Hazelnuts

Linguini del Mare 32

Bruce Fresh Squid Ink Linguine, PEI Mussels, Pacific White Shrimp, Calamari, Parmigiano Reggiano, Parsley, Crispy Capers

HANDHELDS

CHOICE OF FRIES, LOCAL GREENS OR SOUP

Wagyu Burger 29

8oz Ontario Wagyu Patty, Triple Cream Brie, Caramelized Onion Bacon Jam, Truffle Aioli, Lettuce

The Bruce Smash Burger 23/27/31

SGL/DBL/TPL

Ontario Chuck Brisket Patties, American Cheddar, Mustard Aioli, Lettuce, Pickle, Onion

Craft House Grilled Cheese (V) 22

Brown Butter Caramelized Pear, Triple Cream Brie, Aged Cheddar, Goats Cheese, Sourdough, Wild Blueberry Ketchup

Fried Chicken Arepa 23

Buttermilk Fried Chicken, Corn Arepa, Queso, Black Bean Spread, Avocado, Chili Tomato Salsa

The Bruce-bano 24

Mojo Marinated Confit Pork, Smoked Ham, Gruyere Cheese, Pickles, Mustard, Butter Pressed

PIZZA 20

PIZZAS AVAILABLE UNTIL 9PM

Hand Stretched, Neapolitan-Style Stone Fired Pizza

Margherita (V)

Fresh Mozzarella, Basil, Fire Roasted Tomato Sauce

Brooklyn 99

Brooklyn Pepperoni, Mozzarella, Fire Roasted Tomato Sauce

The Rock

Smoked Ham, Pineapple, Mozzarella, Fire Roasted Tomato Sauce

Goomba Roomba (V)

Award Winner, Wild Mushrooms, Black Garlic Porcini Base, Gorgonzola, Fig, Arugula

Rick and Morty

Creamy Basil Pesto, Parmigiano Reggiano, Shaved Artisan Morty-della, Fresh Mozzarella, Pickle Rick

Gluten Free Cauliflower Crust Available +3
Additional Toppings +2

AUTOMATIC 18% GRATUITY APPLIED
TO GROUPS OF 6 OR MORE

the Bruce
CRAFT HOUSE
Local Beer Local Food

THEBRUCE@CAMBRIDGEHOTEL.CA
519-622-5252

THE BRUCE MENU

SOUPS & SALADS

Soup of the day 12
 Chef Curated/Locally Sourced Ingredients

Bruce Greens (V) (GF) 14
 Heritage Greens, Fall Citrus, Craft House Honey Labneh, Seed Crumb, Radish, Pickled Red Onion, Maple Vidal Vinaigrette
 Add chicken or shrimp+12

The Windermere Caesar 14
 Romaine, Endive, Radicchio, Double Garlic Dressing, White Anchovy, Bacon Lardons, Shaved Parmigiano Reggiano, Baguette Croutons
 Add chicken or shrimp+12

SUSHI

SUSHI AVAILABLE 12PM-8PM

Spicy Tuna 20
 Ahi Yellowfin Tuna, Tempura Shrimp, Tempura Crunch, Cucumber, Spicy Mayo

The Bruce Roll 22
 Tempura Shrimp, Cucumber, Avocado, Cream Cheese, Tempura Fried, Unagi Sauce

C.A.T Roll (V) 16
 Cucumber, Avocado, Tempura Crunch, Spicy Mayo

Philly Willy 18
 Tempura Shrimp, Cream Cheese, Cucumber

APPETIZERS

OG Poutine 18
 Crispy Fries, House Poutine Sauce, Scallion

Braised Shortrib Poutine 26
 Poutine, Crispy Fries, House Poutine Sauce, Scallion, Truffle Aioli

Bao-Chicken-Bao-Bao 21
 Korean Fried Chicken, Spicy Mayo, Marinated Vegetable Slaw, Black Bean Sauce, Scallion

The Bambu Tuna Wakame Bowl 28
 Sesame Crusted Ahi Tuna, Wakame Salad, Marinated Rice, Tomato, Avocado, Cucumber, Heritage Lettuce, Sesame Soy Vinaigrette, Crispy Wontons

Calamari (GF) 18
 Cornmeal Dredge, Grilled Lemon, Caper Gherkin Tartar Sauce

Mussels 18
 PEI Mussels, Fresh Cream, Fennel, Celery, White Wine, Grilled Baguette

Bruce Nachos (GF) 26
 House Fried Tortillas, Cajun Chicken Breast, Pico di Gallo, Black Beans, Cheddar, Monterey Jack, Queso, Crème Fraiche, Guacamole

Chicken Wings (GF) 19
 Naked Fried, Crudite, Buttermilk Ranch Sauces: Peanut Butter Hot Sauce, Cajun, Buffalo, Bourbon Garlic Maple Pecan, Sea Salt & Pepper, House BBQ

TACOS 22\$

Comes With House-Fried Chips. Pico, Bruce Hot Sauce

WHP Smashburger Tacos
 Ontario Chuck Brisket Patties, American Cheddar, Mustard Aioli, Pickle, Lettuce, Onion

Halibut Tacos
 Beer Battered Atlantic Halibut, Wasabi Slaw, Wasabi Aioli, Pickled Ginger, Aji Furikake

Halloumi Tacos (V)
 Marinated Halloumi, Chili Mango Salsa, Chipotle Slaw, Scallion

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