

lounge favourites

burgers

All burgers are hand made in house and are topped with lettuce, tomato, onion, pickle and garlic aioli. Served with your choice of fries, side green salad or side daily soup.

the bruce burger

½ pound premium ground beef \$11

the quebecer

½ pound premium ground beef topped with a beefeater onion ring, cheese curds & bbq spiked gravy \$15-

bbq pulled pork

bbq pulled pork, aged cheddar and grainy mustard on a hoagie \$14-

wings

one pound, lightly dusted and crispy fried: served with carrot, celery and blue cheese dressing \$11 –
choose - bbq, chipotle, sea salt & black pepper, sweet chili, curry or teriyaki

chicken tenders

breaded chicken strips served with fries and plum sauce \$10 -

teriyaki stir-fry

seasonal vegetables, teriyaki sauce served on rice noodles \$11-

the bacon and cheese classic

our bruce burger topped with strip bacon & cheddar cheese \$13-

the mushroom & blue

½ pound premium ground beef topped with sautéed mushrooms and blue cheese \$15-

fish and chips

two pieces beer battered cod served with fries, house made coleslaw, tartar sauce and lemon \$14-

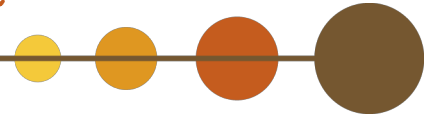
nachos

house fried tortilla chips topped with seasoned beef, fresh tomatoes, lettuce, jalapenos and cheese. served with sour cream & salsa \$11 -

the bruce platter

½ order of nachos, one pound wings, fire grilled flat-bread bruschetta and beef eater onion rings \$24-

the **Bruce**



salads & appetizers

bruce caesar

romaine lettuce, bacon, croutons, asiago & creamy garlic dressing \$7.50

spinach & goat's cheese salad

pecans, mandarin oranges, goat's cheese, honey lemon balsamic vinaigrette \$7.50

add the following to any salad: grilled chicken breast -\$3 or a skewer of 3 tiger shrimp \$5

soup of the day

our chef's daily creation
\$5.50

tempura battered vegetables

crispy battered seasonal veggies with a terryaki glaze \$8-

calamari rustica

sautéed with peppers, onions & rich marinara sauce \$11-

calamari fritto misto

lightly dusted and crispy fried with a lemon, honey balsamic drizzle \$11-

poutine

original

cheese curds and gravy \$8-

smoked meat

cheese curds, montreal smoked meat & gravy \$9-

pulled pork

cheese curds, bbq pulled pork, & bbq spiked gravy \$10-

dinner

garden greens

julienned seasonal vegetables, house vinaigrette \$6.50

warm winter potato salad

served warm with a bacon chipotle dressing \$6.50

cannellini and butter bean soup

"our award winning creation"
with smoked ham \$6.25

bruce mussels

PEI mussels, smoked bacon, scallions, garlic, white wine & cream \$11.50

mussels marinara

PEI mussels, tomato sauce fresh herbs \$11.50

mumbai mussels

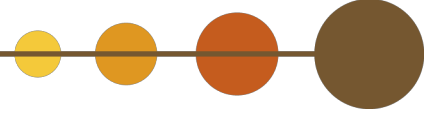
PEI mussels, coconut curry cream Sauce \$11.50

Draught beer; local & microbrew beer starting at \$5.50 / pint

Wine by the glass: starting at \$7 / glass

the **Bruce** Restaurant & Lounge

700 Hespeler Road, Cambridge ON • 519 622 5252 • thebrucerestaurant.com



entrees

filipino chicken adobo

soy, ginger and garlic marinated chicken leg, served with coconut rice, vegetables and adobo sauce \$ 17-

paella

shrimp, mussels, chicken, sausage peppers, onions and saffron rice \$18-

grilled butterfish

with a honey lemon butter glaze, with choice of potato and market vegetables \$17-

the bruce schnitzel

golden fried veal schnitzel topped with a rich hunter's style mushroom sauce: served with mashed potatoes and market vegetables \$18-

vegetarian strudel

sautéed mushrooms, goat's cheese, herbs, phyllo wrapped and baked golden brown \$14-

pork loin chop

bone in, grilled and served with smoked apple jus, choice of potato and market vegetables \$23-

steaks

dry aged 28 days, angus reserve beef, served with pan jus, market vegetables and choice of potato

choose your steak

12 oz. angus reserve rib eye \$ 27-
10 oz. angus reserve striploin \$ 26-
6 oz. angus reserve tenderloin \$ 25-

choose your potato

herb roasted mini red potatoes
creamy mashed potatoes
sweet potato & bacon hash

pasta

spaghetti and meatballs
pomodoro sauce, handmade
jumbo meat balls \$14-

baked sausage & pepper ziti

italian sausage, peppers,
pomodoro sauce &
mozzarella \$ 14-

all pasta can be substituted w/ a gluten free rice noodle

choose your garnish

garlic sautéed tiger shrimp \$ 6-
smoked bacon & goat's cheese \$ 4-
blue cheese crusted \$ 3 -
sautéed mushrooms \$ 2-
sautéed onions \$ 2-

fettuccini carbonara

smoke bacon, caramelized
onions, sautéed mushrooms,
cream sauce \$ 13-

fettuccini primavera

seasonal vegetables and
pomodoro sauce \$ 11-

crab and fontina ziti

crab meat, basil, cream &
fontina topped w/ lemon butter
toasted bread crumbs \$ 17-