



Continental Breakfast

Coffee, tea or juice
Croissant, Danish, or muffin
Cereal or oatmeal
Apple, orange, or banana

Traditional Two-Egg Breakfast

Two Canadian Grade 'A' eggs any style, served with your choice of
bacon, sausage, or Black Forest ham, and toast.

Vegetarian Omelette

Mushrooms, roasted peppers, asparagus, onions, aged white cheddar,
and toast.

The Dunfield Breakfast Sandwich

Fried egg grilled Black Forest ham, sliced tomato, and mild Ontario
cheddar cheese on a toasted English muffin.

Banana Buttermilk Pancakes

Three buttermilk pancakes topped with fresh banana slices and
caramel sauce.

Add fresh berries if desired.



Daily Features

Soup of The Day

Lunch

Lobster and Brie Grilled Cheese

Served on multigrain bread with a side of coleslaw.

Allergy Alert: Gluten, Dairy

Open Faced Roasted Turkey Sandwich

Served on toasted sourdough with mashed potatoes, stuffing, gravy, crispy onions, and cranberry sauce.

Allergy Alert: Gluten, Dairy, Garlic

Crispy Prosciutto Salad

Baby arugula, apples, pears, and goat cheese in a balsamic dressing.

Allergy Alert: Gluten, Dairy, Garlic

Dinner

Irish Lamb Stew

Served with root vegetables and potatoes

Allergy Alert: Garlic, Gluten, Alcohol

Rigatoni Pasta with Chicken and Broccoli

Tossed in a white wine sauce with spinach pesto.

Allergy Alert: Gluten, Dairy, Garlic, Alcohol

Miso Marinated Atlantic Salmon

Served with shiitake mushrooms, sweet soy sauce, daily vegetables, and potatoes.

Allergy Alert: Gluten, Garlic



Retirement Residence

A La Carte Lunch

Soup of the Day or Chicken Noodle

Salads

The Dunfield Salad

Fresh tossed greens, radicchio, sliced Ontario apples, chopped candied pecans, dried cranberries, red peppers, balsamic vinaigrette, topped with blue cheese.

Crispy Chicken Salad

Mixed greens with corn, tomato, feta, peppers, and tortilla strips in a chipotle yogurt dressing.

Caesar Salad

Romaine hearts, herbed croutons, shredded Asiago, garlic Caesar dressing, lemon wedge.

Mediterranean Salad

Crisp romaine lettuce, grape tomatoes, English cucumber, Kalamata olives, diced bell peppers, red onions, Greek feta, oregano vinaigrette.

Avocado Salad

Avocado, crisp romaine lettuce, boiled egg, sundried cranberries, toasted walnuts, crumbled goat cheese, white balsamic dressing.

Add Grilled chicken or Atlantic salmon



A La Carte Lunch

Vegetarian Omelette

Two Canadian Grade 'A' eggs with mushrooms, peppers, onions and asparagus, aged white cheddar, and brown toast on the side.

Sandwiches: All come with a side of fries and slaw

Toasted Lobster Sandwich

Mayo lobster, flake surimi, and Brie cheese on multigrain toast.

Tuna, Chicken or Egg Salad Sandwich

Your choice, topped with lettuce and tomato on whole wheat bread.

Double Decker Grilled Cheddar Sandwich

Aged Ontario cheddar on toasted whole wheat.

Add bacon or caramelized onions.

The Dunfield All-Beef Angus Hamburger

All-Angus beef on a toasted brioche bun with aged cheddar, bacon, beer mustard seed garlic aioli, lettuce, tomato, and fries.

Desserts: Please ask your server about today's selection.



Retirement Residence

A La Carte Dinner

Soup of the Day or Chicken Noodle

Salads

The Dunfield Salad

Fresh tossed greens, radicchio, sliced Ontario apples, chopped candied pecans, dried cranberries, red peppers, balsamic vinaigrette, topped with blue cheese.

Crispy Chicken Salad

Mixed greens with corn, tomato, feta, peppers, and tortilla strips in a chipotle yogurt dressing.

Caesar Salad

Romaine hearts, herbed croutons, shredded Asiago, garlic Caesar dressing, lemon wedge.

Mediterranean Salad

Crisp romaine lettuce, grape tomatoes, English cucumber, Kalamata olives, diced bell peppers, red onions, Greek feta, oregano vinaigrette.

Avocado Salad

Avocado, crisp romaine lettuce, boiled egg, sundried cranberries, toasted walnuts, crumbled goat cheese, white balsamic dressing.

Add Grilled chicken or Atlantic salmon



Retirement Residence

A La Carte Dinner

Pasta:

Spaghetti Bolognese

Fresh tomato sauce, ground Angus beef, garlic, fresh basil, and olive oil.

Entrees:

Atlantic Salmon: Poached, Seared or Grilled

Served with mashed potatoes, edamame beans, shiitake mushrooms, and miso butter sauce.

4 Grilled New Zealand Lamb Chops

Free-range lamb served with rosemary demi-glace and mint sauce, with daily vegetables and starch.

6oz Black Angus Beef Tenderloin

Topped with blue cheese and peppercorn sauce. Served with mashed potatoes and daily vegetables.

Chicken Marsala

Served with mushrooms, Marsala wine and cream, daily vegetables, and starch.

Pan-Seared Calf's Liver

Served with shallots, bacon, white wine, parsley, mashed potatoes, and vegetables.

The Dunfield All-Beef Angus Hamburger

All-Angus beef on a toasted brioche bun with aged cheddar, bacon, beer mustard seed garlic aioli, lettuce, tomato, and fries.

Desserts: Please ask your server about today's selection.

ALBERT'S BISTRO

LUNCH & DINNER

CRISPY WINGS - ½ LB / 1LB

Served with buttermilk ranch, crudités, and your choice of honey garlic or BBQ lime sauce.

Allergy Alert: Garlic

VEGETABLE SPRING ROLLS

Three crispy rolls served with plum sauce and an Asian salad with hoisin dressing.

Allergy Alert: Garlic, Gluten

CHÈVRE SALAD

Warm goat cheese on toasted baguette with mixed baby greens and tomato vinaigrette.

Allergy Alert: Alert: Garlic, Gluten

MOULES - P.E.I MUSSELS - ½ LB / 1LB

Steamed with coconut cream, tomato, fennel, white wine, mushrooms, shallots, and lime. Served with garlic bread.

Allergy Alert: Garlic, Gluten, Alcohol, Shellfish

STEAK SANDWICH

6 oz striploin with horseradish beer mustard aioli, arugula, shoestring onions, served with salad and frites.

Allergy Alert: Garlic, Gluten, Dairy, Alcohol

ALBERT'S BURGER

All-Angus beef patty on a toasted brioche bun with aged cheddar, bacon, beer mustard seed garlic aioli, lettuce, tomato, and fries.

Allergy Alert: Garlic, Gluten, Dairy

ALBERT'S BEST CLUB SANDWICH

Layered with sliced turkey, Black Forest ham, bacon, fried egg, cheddar, lettuce, tomato, and mayo. Served with fries.

Allergy Alert: Gluten, Dairy

2 FISH TACOS

Flour tortillas filled with crispy battered cod, slaw, crema, avocado, tomato salsa, cilantro, and lime.

Allergy Alert: Dairy, Gluten, Garlic, Seafood

PASTA CARBONARA

Ziti pasta with bacon, peas, eggs, cream, garlic, and Parmesan cheese.

Allergy Alert: Garlic, Gluten, Dairy



Retirement Residence

Wine	3oz	6oz	1/2L	Bottle
House Selections				
Chardonnay, Fantini, Italy	4.25	8.50	22.00	31.00
Sangiovese, Fantini, Italy	4.25	8.50	22.00	31.00
World White				
Pinot Grigio, Fantini, Italy	4.25	8.50	22.00	31.00
Sauvignon Blanc, Torrent Bay, New Zealand	5.50	11.00	28.00	40.00
Pinot Grigio, Rocca Delle Macie, Straccali 2023, Italy	4.75	9.50	24.00	36.00
Chardonnay, Wakefield 2022, Australia	4.75	9.50	24.00	36.00
World Red				
Cabernet Sauvignon, Montes, Chile	4.75	9.50	24.00	36.00
Merlot, L'Um Lungarotti, Italy	5.50	11.00	28.00	40.00
Chianti, Rocca Delle Macie Straccali, Italy	4.25	8.50	22.00	31.00
Shiraz, Wakefield, Australia	4.75	9.50	24.00	36.00
Pinot Noir, Montes, Chile	4.75	9.50	24.00	36.00
Merlot, Jackson Triggs, Niagara				30.00
Rosé				
Fantini Calalenta Rose, Italy Abruzzo	5.50	11.00	28.00	40.00
Sparkling				
Piccolo Troken, Henkell, Germany				9.00 (200ml Piccolo)
Prosecco, Villa Sandi, Treviso, Italy				37.00

If you would prefer to bring your own wine to dinner, a \$10.00 corkage fee will be applied to your bill for this service. This policy applies only to wine, but not to spirits or beer. Regulations require that the wine must be commercially made and have the original winery seal when presented to an employee. If any wine is left over at the end of the meal, you may request this bottle be resealed and the resident can bring any remaining wine back to their suite. Due to AGCO Regulations, we are unable to hold any unfinished wine.

Prices Do Not Include HST Where Applicable



Retirement Residence

Beer & Cider

Domestic	7.00	Import & Premium	8.00
Coors Light, Alexander Keith's India Pale Ale		Steam Whistle, Heineken, Guinness Pub Draught, Corona Strongbow Cider	

Spirits (10oz)

House			Premium	
Vodka	Smirnoff	7.00	Grey Goose	10.00
Gin	Bombay Sapphire	7.00	Tanqueray Ten	10.00
Rye	Crown Royal	7.00		
Scotch	Famous Grouse	8.00	Single Malt	Glenfiddich 10.00
Rum			Bourbon	Makers Mark 10.00
	Captain Morgan White	7.00		
Cognac	Hennessey VS	10.50		

Dunfield Features (1.50oz)

Classic Bloody Mary	
Vodka, Lemon Juice, Tomato Juice, Worcestershire, Salt, Pepper, Tabasco, Celery	10.00
Dry Martini	
Gin or Vodka, Dry Vermouth, Olive, or Lemon Peel	10.00
Tequila Sunrise	
Tequila, Orange Juice, Grenadine	9.50
Gin & Tonic	
Gin, Tonic Water, Lime Wedge	9.50
Classic Caesar	
Vodka, Clamato Juice, Worcestershire, Lime, Salt, Pepper, Tabasco, Celery	10.00