

Full menu available 7 am – 2 pm

EASY LIKE SUNDAY MORNING

Blackberry Pancakes	Griddled buttermilk pancakes sprinkled with blackberries and topped with cinnamon butter and Canadian maple syrup	10
Lox & Bagel	Delicate slices of Norwegian smoked lox, caperberries, shaved red onion, English cucumber, toasted bagel and cream cheese	12
Seasonal Sliced Fruits	Fresh sliced seasonal melons, pineapple, grapes and berries along with other seasonal treats as they are available, served with a honey yogurt dip	10

PREMIER SELECTIONS

Prairie Hearty Classic	2 Vita eggs any style, 3 strips maple bacon, 3 English breakfast sausages, home style fried potatoes, 2 slices of toast and 2 buttermilk pancakes	15
Prairie Steak and Eggs 'Benedict'	Sterling Silver New York strip prepared just the way you like it, served over buttery Yukon Gold mashed potatoes and Canadian back bacon topped with a Country Farm poached egg, smothered in rich dijon "gravy" and blessed with essence of white truffle	23
Tall Plains Manitoba Breakfast	2 char broiled house made bison sausages, 2 Vita eggs prepared your way, potato rosti and bannock with blueberry preserve	17
P B & B stuffed French toast	Cinnamon and rum battered thick cut French white bread with creamy peanut butter and ripe banana topped with powdered sugar and fresh strawberries. Served with maple syrup	12
Steak and Eggs	Sterling Silver striploin done to your specification with 2 Vita eggs prepared your way, sliced roma tomato, home style fried potatoes and two slices of toast	18

EGGS BENEDICT

Our Classic	Griddled Canadian back bacon on toasted marble rye or an English muffin smothered in scratch-made hollandaise	12
Florentine	Wilted spinach leaves on toasted marble rye or an English muffin smothered in scratch-made citrus hollandaise	12
Current Style	Norwegian smoked salmon atop fried potato rosti smothered in our scratch-made citrus hollandaise	14
<i>Each eggs benedict is prepared with 2 soft poached Vita fresh eggs and accompanied by home style fried potatoes.</i>		
<i>Substitute fresh fruit salad for potatoes</i>		2.5

OMELETTES

Croque Monsieur	Black Forest ham, plum tomato and the Current's signature four cheese blend	11
French Quarter	Sautéed crimini mushroom, tarragon and gruyere Swiss cheese	11
'Foo Yung Dan' aka Shrimp Omelette	Succulent tiger prawns sautéed in lemon, ginger and butter with green onion, wild organic arugula and mascarpone cheese	12
<i>Each Vita 3 egg omelette is accompanied by home style fried potatoes, two slices of toast and fruit garnish</i>		
<i>Substitute fresh fruit salad for potatoes</i>		2.5

TRADITIONAL FARE

Two Eggs any style	8
Three Eggs any style	9
<i>Add: Canadian back bacon, English breakfast sausage or maple bacon</i>	3
<i>Each of our morning entrées are accompanied by home style fried potatoes, two slices of toast (French white, harvest grain, dark pumpernickel or marble rye) and fruit garnish</i>	
<i>Substitute fresh fruit salad for potatoes</i>	2.5

LUNCH FARE

The Importance of Onion Soup Tawny port blessed caramelized onion broth with hints of rosemary, broiled with four cheeses and marble rye crostini	8
Simple Greens English cucumber wrapped tangled greens dressed with Manitoba honey apple vinaigrette, cherry tomato, toasted almond slices, julienned radish and sweet onion	8
Caesar Salad Crisp romaine leaves with herb baked croutons in a creamy garlic anchovy dressing, crisp pancetta and pandano parmesan pastry twist <i>Add: 4 oz grilled chicken breast, smoked goldeye or poached black tiger prawns (3)</i>	some 7 lots 10 6
Currents' Cobb Salad Sherry vinaigrette dressed tangled greens with crisp bacon, grilled chicken breast, avocado, blue cheese, cherry tomato and boiled Vita egg	16
Pickarel Cheeks Panko breaded crisp fried Manitoba Lakes pickarel cheeks with a lemon caper remoulade	11

Chefs tasting of house prepared CHARCUTERIE, with baguette and house pickled savories <i>(your server has details of today's selections)</i>	16
Chefs tasting of IMPORTED CHEESE with traditional accompaniments	1-3 people 23 4-6 people 39
Assorted In house prepared Sweets and Treats	1-2 people (7 pieces) 10 2-4 people (15 pieces) 19

'Club' Current Style Our signature offering of smoked turkey, crisp bacon, lettuce, roasted sweet pepper, Havarti cheese with sundried tomato spread on French white with soup of today or home cut fries	13
Reuben Shaved Montreal smoked meat, wine sauerkraut and Russian dressing with Swiss cheese served on griddled dark pumpernickel bread with soup of today or home cut fries	14
Riverstone Roasted portabella mushroom, roasted sweet red pepper with artichoke hummus, Spanish onion and sprouts wrapped in a whole wheat tortilla with simple green salad	13
Original Bistro Burger 6 oz Sterling Silver beef patty with four cheeses, caramelized onion, beefsteak tomato, lettuce and chilli mayo on a toasted sesame kaiser bun with soup of today or home cut fries <i>Add bacon</i>	13 1.5
Not So Alfredo Sautéed chicken breast, crimini mushroom and artichoke hearts with Natures Farm™ black pepper linguine in a chardonnay-tarragon cream sauce	16
Kung Pao Stir fried vegetables and toasted cashews tossed with a spicy ginger and black bean garlic sauce over Japanese style udon noodles <i>Add: crispy chili chicken or tiger prawns</i>	11 6
Moroccan Chicken Burger Moroccan spiced Granny's chicken breast with green apple and rhubarb chutney, creamy brie, coriander mayo and arugula on a rustic ciabatta bun with soup of today or home cut fries	14
Steak & Frites 6 oz char-grilled Sterling Silver New York strip steak done to your specification on a garlic buttered baguette with the Current's home cut fries	18
Fish & Chips Wild Manitoba Lakes pickarel lightly battered in Fort Garry Ale with home cut fries and orange-caper remoulade	18

Please inform your server of any dietary challenges.