

# easy like sunday morning

**NEW!**  
**PREMIERE A LA CARTE**  
**SUNDAY BRUNCH**  
**10 AM – 2 PM**

## GREAT WAYS TO START!

Bakers Basket of fruit Danish, croissant,  
muffins and bagels

Enough for 2 (5 pieces) - \$7

Up to 4 (9 pieces) - \$12

Shucked Deep Bay Oysters simply served with lemon  
\$2.75 per piece

Foie Gras Torchon, Sauternes Gelee, Brioche  
\$6 per oz.

Poached Tiger Prawns with spicy Cocktail sauce  
\$24 per dozen

Bothwell Cheese sampler platter – 4 varieties of the  
prairie cheese producer's finest with Almonds, Pine  
nuts and trio crackers

Enough for 2 - \$11    Up to 4 - \$20

## DELIGHTFULLY DECADENT

Assorted In house prepared Sweets and Treats

Enough for 2 (7 pieces) - \$9

Up to 4 (15 pieces) - \$18

Each day we like to feature an exotic cheese,  
please ask (market price)

The Current's full in house prepared Dessert Menu  
is also available

## PRINCIPLE PLATES

### Prairie Steak and Eggs 'Benedict'

6 ounces of Sterling Silver Beef Tenderloin 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 a rich Dijon "gravy"  
blessed with Essence of White Truffle \$24

### Lobster Crepe Arrabella

Butter poached East Coast Lobster enveloped  
in a delicate Chive and Chervil crepe,  
Arrabella Sauvignon Blanc Sabayon, Asparagus Spears  
and Ruby Red Grapefruit \$21

### Tall Plains Manitoba Breakfast

Pan seared House made Bison sausages (3), 2 Vita eggs  
prepared your way, Potato Rosti and grilled  
Rosemary garlic buttered flatbread \$17

### French Toast Roulade

Vita egg battered French white bread with sweetened  
Philadelphia Cream Cheese, Strawberry Compote and  
Mango-Banana Salsa, Canadian Maple Syrup  
and Whipped cream \$14

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### Current's Cobb Salad

Smoked Manitoba Goldeye, crisp Gnocchi 'croutons',  
delicately poached quail egg with Avocado,  
Roquefort blue cheese, chopped Maple Bacon and Butter  
leaves dressed with Champagne vinaigrette \$18

### California Summer Salmon'wich'

Grilled Atlantic Salmon filet with shaved crisp Pancetta,  
Basil leaves and Avocado with Greenland Garden Beefsteak  
Tomatoes on a crusty sourdough bun  
with Creamy Caesar salad \$19

### Braised Lamb

Ruby Port wine and Juniper braised New Zealand Lamb  
Shank, Rosemary-Lemon Gremolata, puree of Yukon Gold  
Potato and Roasted Root Vegetables \$25