



Tait Traditional — \$22

Two eggs, baked beans, braised mushrooms, your choice of bacon or sausage, fried fingerling potatoes, multigrain toast, and seasonal fresh fruit.

Eggs Blackstone — \$27

Poached eggs with bacon jam and roasted tomatoes on a buttermilk biscuit, topped with hollandaise sauce and served with seasonal fresh fruit.

Add Fresh Lobster - MP

Steak & Eggs — \$32

5 oz striploin, two eggs, grilled tomatoes, fried fingerling potatoes, multigrain toast, and seasonal fresh fruit.

Banana Bread French Toast — \$23

Thick-cut banana bread topped with candied pecans, whipped cream, and maple syrup, served with seasonal fresh fruit.

Pancake Stack — \$25

Three pancakes served with two eggs, fried fingerling potatoes, seasonal fresh fruit, maple syrup, and butter.

Yogurt & Berries — \$19

Greek yogurt topped with macerated berries, honey, and chia seeds.

Avocado Toast — \$27

Poached eggs, spinach, avocado, feta, and tomatoes on multigrain toast. Served with fried fingerling potatoes and seasonal fresh fruit.

Add Smoked Salmon — MP | Add Fresh Lobster — MP

Omelet of the Day — \$23

Three-egg omelet featuring chef-selected ingredients, served with fried fingerling potatoes, multigrain toast, and seasonal fresh fruit.

Breakfast Burrito Bowl — \$24

Two eggs served over seasoned rice with chorizo, seasoned black beans, pico de gallo, peppers, mushrooms, and spinach. Served with seasonal fresh fruit.

Add Fresh Lobster — MP



ADD-ONS

3 Slices of Bacon — \$4

3 Breakfast Sausages — \$4

Extra Egg — \$4

Fried Fingerling Potatoes — \$2

Seasonal Fresh Fruit — \$3

House Salad — \$8

MIMOSA

Classic Mimosa	\$12
Orange juice & Mionetto Prosecco	
Pineapple Heat Mimosa	\$12
Pineapple juice, gochujang syrup & Mionetto Prosecco	
Passion Fruit Mimosa	\$12
Passion fruit juice, Grand Marnier soaked hibiscus & Mionetto Prosecco	
Apple Crisp Mimosa	\$12
Prosecco Mionetto, Brandy & apple juice	
Mimosa Cocktail	\$12
Crème de Cassis, vodka & Mionetto Prosecco	
Mimosa Flight	\$42
Pick any 4 or our signature mimosas	



COFFEE

Drip Coffee	\$5
Complimentary refills on drip coffee	
Espresso (Single / Double)	\$4 / \$4.50
Macchiato	\$4.50
Cortado	\$5
Flat white	\$6
Cappuccino	\$6
Americano	\$5
Latte	\$7
Mocha	\$8
Specialty Coffees	1 oz: \$10 2 oz: \$13

NON-COFFEE

Tea	\$5
Orange Pekoe or Tea Monde by Chronicle Coffee	
London Fog	\$7
Chai Latte	\$7
Matcha Latte	\$8
Hot Chocolate	\$6
Juice	\$3
Orange, apple, cranberry, pineapple or tomato	
Milk	\$4
Regular or chocolate	
Soft Drinks	\$4
Sparkling Water	\$5



Drinks available hot or iced (+\$0,75) | EXTRAS: Add flavour +\$0,75 | Milk alternative +\$0,75 | Extra Shot +\$1



WEEKDAY BREAKFAST

MONDAY - FRIDAY | 8 AM - 11 AM



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ADD-ONS

3 Slices of Bacon — \$4

3 Sausages — \$4

Extra Egg — \$4

Extra Toast — \$2

Fruit Cup — \$3

SHAREABLE

Mini Baked Brie \$25

Warm brie, Amaretto-soaked cranberries, candied pecans, hot honey & baguette

Crab Cakes \$20

Crisp, golden, and loaded with crab. Served with our classic remoulade sauce

Clams Casino \$22

A savory baked dip with panko and fresh parmesan. Served with toasted baguette

Fusion Salmon Tartare \$25

Fresh chopped salmon, avocado, fried wonton chips, & mint chutney aioli

Beef Carpaccio \$30

Angus beef, arugula, lemony anchovy dressing & shaved Grana Padano

Oysters Rockefeller (8) \$23

Bouctouche Bay oysters, Bechamel sauce, pancetta, spinach, panko & Grana Padano

Mussels \$25

Mussels cooked in white wine, shallots, garlic, and cream. Served with toasted bread.

SALADS

The Wedge \$20

A crisp iceberg wedge topped with Applewood smoked bacon, onion, tomatoes, and creamy homemade blue cheese dressing

The Tait \$20

Baby spinach and arugula with dried cranberries, grape tomatoes, candied pecans, goat cheese, and basil-balsamic vinaigrette

SOUPS

Braised Beef French Onion Soup \$20

House-made broth, caramelized onions, Angus braised beef ribs, Gruyère & Grana Padano crouton

Tait Signature Seafood Chowder \$30

Calamari, shrimp, scallops, mussels, lobster and smoked bacon

MAIN COURSE

The Grill

Black Angus beef grilled to your perfection. Served with Chesley potatoes & market vegetables

7 oz Filet Mignon \$75

14 oz Ribeye \$80

Enhancements:

- Lobster Tail MP
- Whiskey-soaked onions & mushrooms \$7
- Blue Cheese Sauce \$8
- Blue Cheese Crumble \$8
- Peppercorn Sauce \$5

Sous Vide Duck Breast \$35

Tender duck breast with orange sauce, served with wild rice & market vegetables

Tait Signature Burger \$25

A brioche bun, truffle cheese, bacon jam, and caramelized onions with fingerling potatoes and a Tait salad

Gochujang Glazed Salmon \$45

Atlantic salmon fillet in a sweet and spicy Korean glaze. Served with wild rice & market vegetables

Chicken Supreme \$38

Pan-seared chicken breast with pancetta and mushrooms in thyme jus. Served with Chesley potatoes & market vegetables

Lobster Tail Dinner MP

Two local lobster tails, flame-grilled with brown butter. Served with wild rice & market vegetables

Lobster Gnocchi \$45

A rich Mac-and-cheese-style dish with Alfredo sauce, 3 oz of lobster meat, bacon, Panko, and fresh Parmesan

Gnocchi al Verdure (V) \$30

Gnocchi in a creamy sauce with sundried tomatoes, spinach, mushrooms, fresh local basil by Atta and Parmesan cheese

Seafood Linguini \$40

A medley of mussels, calamari, scallops, lobster and shrimp tossed with white wine, cream sauce & linguini

Chicken Pesto \$35

Grilled tender chicken breast, linguini pasta & cashew pesto

Some dishes can be prepared gluten-free upon request.

SPARKLING

Mionetto Prestige - IT

Glass: \$13 | Bottle: \$60

Piper Heidsieck Brut Champagne - FR

Bottle: \$120

ROSE

Côte des Roses - FR

Glass: \$14 | Bottle: \$53

WHITE WINE

Bolla Pinot Grigio - IT

Glass: \$13 | Bottle: \$55

Atanga Sauvignon Blanc - NZ

Glass: \$13 | Bottle: \$50

ED Chardonnay - AR

Glass: \$12 | Bottle: \$55

Aveleda Vinho Verde - PT

Glass: \$9 | Bottle: \$40

Noaska Impulsion - CA

Bottle: \$48

Villa Maria Sauvignon Blanc - NZ

Bottle: \$65

Fontanafredda Gavi di Gavi - IT

Bottle: \$64

Louis Latour Bourgogne Chardonnay - FR

Bottle: \$70

RED WINE

Trivento Réserve White Malbec - AR

Bottle: \$65

Bouchard Aîné et Fils Pinot Noir - FR

Glass: \$13 | Bottle: \$60

Animus Red Blend - PT

Glass: \$12 | Bottle: \$55

Masi Modello Merlot - IT

Glass: \$11 | Bottle: \$50

Don David Reserve Malbec - AR

Glass: \$13 | Bottle: \$60

Tarapaca Reserva Cabernet Sauvignon - CL

Glass: \$13 | Bottle: \$60

La Mascota Cab Franc - AR

Bottle: \$50

Frescobaldi CastelGiocondo Brunello - IT

Bottle: \$120

Koskil Pinot Noir - AR

Bottle: \$55

Osoyoos Larose - CA

Bottle: \$120

Chapoutier Belleruche Rouge - FR

Bottle: \$55

PORTO

Sandeman Tawny Port - PT

Glass: \$12

Taylor Fladgate Tawny 10 Year - PT

Glass: \$13

BEER**Domestic**

(Coors Light/Keiths/Michelob)

\$8**Import**

(Stella Artois/Corona)

\$9**Local Craft Beer****\$9****CAVOK Draft 16oz/20oz****\$9/\$12****SCOW Cider****\$8****Pumphouse Radler****\$9****ALCOHOL FREE****Spirit Free Cocktail****\$8****Pump House Crafty Radler 0%
or Yip Cider****\$7****Heineken 0%****\$7****TAIT SIGNATURE COCKTAILS****Smoked Old Fashioned****2 oz: \$18****Aperol Spritz Margarita****2 oz: \$18****St. Germain Spritz****2 oz: \$18****Chocolate Espresso Martini****2 oz: \$18****Cranberry Port Spritz****2 oz: \$18****The Paloma****2 oz: \$18****CLASSIC COCKTAILS****Amaretto Sour**

1 oz: \$11 | 2 oz: \$16

Negroni

1 oz: \$11 | 2 oz: \$16

Aperol Spritz

1 oz: \$11 | 2 oz: \$16

Whiskey Sour

1 oz: \$11 | 2 oz: \$16

Martini

1 oz: \$11 | 2 oz: \$16

Old Fashioned

1 oz: \$11 | 2 oz: \$16

Spicy Lime Margarita

1 oz: \$11 | 2 oz: \$16

Premium & Spirits

1 oz: \$11 | 2 oz: \$16

Liqueurs

1 oz: \$9 | 2 oz: \$14

LOUNGE MENU

SAVOURY

Braised Beef Nachos	\$25
Mini Baked Brie	\$25
Crab Cakes	\$20
Mussels	\$25
Oyster Rockefeller	\$23
The Wedge Salad	\$20
The Tait Salad	\$20
Seafood Chowder	\$30
Tait Signature Burger	\$25
Gnocchi al Verdure	\$30
Chicken Pesto	\$35
Seafood Linguini	\$40

SWEET TOOTH

Cheesecake - Flavor of the Day	\$10
Crème brûlée - Flavor of the Day	\$10

DESSERTS

Cheesecake - Flavor of the Day	\$10
Swiss Roll - Flavor of the Day	\$10
Crème Brûlée - Flavor of the Day	\$10
Sticky Toffee Pudding	\$10
Bread Pudding	\$10

Matilda Cake	\$45
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A theatrical and indulgent dessert for those who want to relive the iconic scene... without the punishment.

GLUTEN-FREE

Carrot Cake	\$10
Decadent Chocolate Cake	\$10