



271 Provencher Blvd | 204.504.4012

Experience. Dining.

---Available Sat & Sun: 10am - 2pm (Holiday Mondays 11-2)---

Brunch Prix Fixe \$20

Welcome Course
Savoury Course
Sweet Course

By Reservation Only

Lunch Prix Fixe \$20

Salads
Appetizers
Pastas
Espresso Bar

-----Available After 5pm-----

Dinner Prix Fixe \$25

Salads
Appetizers
Pasta
Pizza

Add Entrée Meats (3 options w/ sides) \$7
Add Desserts & Espresso Bar \$7

Prix Fixe Explained:

Courses are served in a unique "Family Style" with large portions designed sampling and sharing - Not all options are served automatically, but all are optional depending on package selected. Prices are per person (child rates available).

Each experience includes **Unlimited 2nds!**

Gratuity of 17% is added on groups of 8 or more.
By default, we offer 2 hour seating times. If you require additional time, please let us know at the time of booking.

We have Vegan, Vegetarian and Gluten-Free options!

Pasta..... \$18

add 4 meatballs or chicken +\$4

Creamy Basil Pesto Fettuccine

Tossed with fresh tomatoes & our own pesto sauce - choice of roasted vegetables or chicken

Fettuccine Alfredo

Garlic, cream, & Parmesan; simple perfection - choice of chicken or mushrooms & spinach

Short Cut Pasta Rose

Our flavourful tomato and Alfredo sauce blend makes this dish irresistible, with onions & kale

Tomato Basil Spaghetti

Fresh basil-tomato sauce, eggplant, roasted peppers

Creamy Risotto

Perfectly cooked Arborio rice with a seasonal savoury broth

Pizza.....\$18

12" Handmade crust, house-made base sauces with Asiago cheese blend

Canadiana

Tomato, pepperoni, mushrooms & bacon

Carne

Tomato, Italian deli meats & onion

Wild Mushroom

Alfredo, mushrooms, arugula with a balsamic reduction

Cheese

Tomato sauce & a premium cheese blend

Fig & Prosciutto

Alfredo, figs, prosciutto, walnuts, balsamic poached pears

Pomodoro

Tomato, roasted garlic, oven & sundried tomatoes with basil

Rustico

Rose base, zucchini, eggplant, artichoke, onions & peppers

Includes choice of any salad

Appetizers

Risotto Balls\$8

Panko encrusted seasonal risotto served with a balsamic reduction and house tomato basil sauce

Spinach Dip.....\$10

Creamy spinach, asiago, capers, roasted red pepper garlic dip, & our tortilla chips

Frites | Bleu-tine.....\$6 | \$12

All frites come with basil aioli, Bleu-tine is served with alfredo sauce and bleu cheese, an Italian remake of a classic poutine

Hummus.....\$10

Chickpeas, tahini, garlic, seasonal flavours, served with flatbread made in house

Salads.....\$8

Grilled Caesar

Grilled Romaine topped with capers & buttered bread crumbs (add bacon \$1)

Roasted Beet

Wedges of roasted Manitoba beets, on fresh arugula with a basil-dill Québec chevre dressing,

Kale & Quinoa

Feta cheese, chickpeas, peppers, cucumber, quinoa, kale, red onion, mustard-red wine & apple cider vinaigrette

House Garden

Mixed greens & veggies served with a seasonal dressing

Please let us know in advance if there are any allergies to note

By default, we offer our guests a two hour seating time. If you would like more time, please let us know when you make your reservation.

THANK YOU FOR DINING WITH US!!

Entrees.....\$25

Includes seasonal sides & choice of salad

Pork | Fish | Chicken | Beef*\$32

Entrees are prepared in a variety of changing ways.
Ask your server for today's options

Beverages

San Pellegrino.....	\$3
<i>Orange Grapefruit Lemon Blood Orange Clementina</i>	
Coffee.....	\$2.5
Cappuccino.....	\$3.5
Latté.....	\$4
Mocha	\$4
Gourmet Hot Chocolate.....	\$4
Loose Leaf Tea.....	\$3
Premium Fruit Juices.....	\$3

Dessert Plate.....\$6

Desserts plates are served as a variety on a per person basis.
Each plate comes with a variety of 3 desserts. Ask your server about which in house options we are featuring today!.

Experience. Brunch.

Sat & Sun, 10am - 2pm
and Holiday Mondays

We serve Family Style Brunch every weekend. A sampling of all foods are served and offered with unlimited seconds.

Our first course is a **savoury** plate. This includes eggs, 2 types of meat (one always being BACON), a veg option (fresh or sautéed), and a starch component (our croquettes are a popular and regular option).

The final course is our Sweet plate. This includes a variety of 4 brunch favourites. We take favorites like French toast, pancakes, waffles & crepes, dress them up and serve with compressed fruits (pressure marinated for intensity).

We always make exceptions for allergies and dietary preferences!

Benvenuti!

We are sure by now, you've realized that we do things differently around here.

We are obsessed with the pursuit of the perfect dining experience and want to enrich your day each and every time you visit us!

It is our duty to ask ourselves what each guest will say when they leave Chaise Cafe. What is the story our guest will share with their friends and communities?

We care about your *story* and if you would share it with me, we would love to hear it. Positive stories uplift and give credit when due. Critical feedback gives us the opportunity to improve and to make things right with you.

We will stop at nothing to turn any disappointment into satisfaction. Our purpose is to create incredible dining experiences every time you sit at our table and your feedback helps us to stay on track.

We look forward to serving you,

Shea Ritchie
Shea@ChaiseCafe.com
204.952.9089

Chaise Cafe & Lounge
Experience. Dining.

Book your Group Events with Us!

Ask your server for a tour of our 2nd Floor Private Dining Room & Lounge

We have 4 spaces to host group bookings:

- 2nd Floor Private Dining Room and Lounge (24 max)
- Main Floor Lounge (40 max)
- Main Floor Dining Room (48 max)
- Garden Patio (30 Max)
- Entire Venue (~120)