

NSCS DISCOVERY

MAHON PARK | JERICHO PARK

NSCS Discovery is a part of the North Shore Culinary School tuition-free program. The food you are about to enjoy is prepared by our students. To learn more, visit www.nscsdiscovery.com



BREAKFAST SERVED UNTIL 2pm.

THE CLASSIC 5.95
two eggs any style, bacon or sausages served with hash browns and a homemade biscuit.

THE PARK'S 10.95
three eggs any style, bacon & sausages, hash browns, homemade biscuit and two pancakes.

THE CHUCK WAGON 10.95
two scrambled eggs, bacon & sausages, hash browns, homemade biscuit and hearty baked beans.

THE BENNY 10.95
black forest ham benedict with two poached eggs on a homemade biscuit topped with freshly prepared hollandaise and a side of hash browns.

VEGGIE BENNY 10.95
spinach benedict with two poached eggs on a homemade biscuit topped with freshly prepared hollandaise and a side of hash browns.

CORN BEEF HASH 10.95
homemade corn beef veggies mashed and hashed topped with two poached eggs and freshly prepared hollandaise, with a side of hash browns (20 minutes cooking time).

POPEYE & HIS GOAT 10.95
three-egg omelette stuffed with spinach, sliced tomatoes and goat cheese, served with hash browns and a homemade biscuit.

THE BIG STACK 9.95
three large buttermilk pancakes with lemon zest and apple sauce served with your choice of bacon or sausages.


FLUFFY WAFFLE 10.95
buttermilk waffle with lemon zest and apple sauce served with two eggs any style and your choice of bacon or sausages.

THE DENVER 7.95
two breakfast burritos stuffed with scrambled eggs and bacon, served with homemade salsa, hash browns, and biscuit.

CINNAMON BUN 2.95
homemade cinnamon bun topped with sweet caramel.

ADD EXTRA BACON [2.50], SAUSAGES [2.50], HASH BROWNS [1.50], BISCUIT [2.25] OR EGG [1.50] TO ANY BREAKFAST ITEM!

DRINKS

	COFFEE	1.90
	TEA	1.90
	JUICE	2.38
	MISC. COFFEE	SGL 1.90 DBL 2.85
	HOT CHOCOLATE	SGL 1.90 DBL 2.85
	SOFT DRINK	1.79
	SPARKLING WATER (1L)	4.75

LUNCH STARTS AT 12pm.

THE REUBEN 9.95
rye bread corned beef sandwich with sauerkraut, swiss cheese, and hot russian dressing.

CLASSIC BURGER 9.95
chuck beef patty with ketchup, mustard, mayo, lettuce, tomato, and pickled beets, carrots & onions served on a pretzel bun.

CHEDDAR & BACON BURGER 10.95
canadian cheddar and crispy bacon on a chuck beef patty with mayo, ketchup, mustard, lettuce, tomato, and pickled beets, carrots & onions served on a pretzel bun.

MUSHROOM SWISS BURGER 10.95
sautéed mushrooms and swiss cheese on a chuck beef patty with mayo, ketchup, mustard, lettuce, tomato, and pickled beets, carrots & onions served on a pretzel bun.

HERB CRUSTED SALMON BURGER 11.95
wild salmon seared, crusted with assorted herbs served on a pretzel bun with lettuce, tomato, and onions.

VEGGIE BURGER 9.95
barley-based patty with mayo, ketchup, mustard, lettuce, tomato, and pickled beets, carrots & onions served on a pretzel bun.

CHICKEN SCHNITZEL CLUB 10.95
breaded chicken breast with lemon mayo, ketchup, mustard, lettuce, tomato, and pickled beets, carrots & onions served on a pretzel bun.

CHIPS AND SALSA 5.95
corn chips with roasted tomato salsa.

CHICKEN WINGS 1lb 8.95 | 2lb 14.95
choose from roasted garlic & honey, buffalo hot sauce, lemon & pepper.

NACHOS 12.95
corn chips, blend cheese, diced tomato, green peppers and jalapeños. add beef (2.50), chicken (2.50), avocado (2.25) or salsa (2.00)

ALL OUR SANDWICHES & BURGERS ARE SERVED WITH YOUR CHOICE OF HAND-CUT SEASONED FRIES OR MIXED GREEN SALADS.

ALL BEEF PATTIES ARE 100% CHUCK BEEF, HAND-PRESSED WITH NO BINDERS OR ADDITIVES.

SOUP & SALAD

DAILY SOUP 5.95
please ask your server about our daily soup special.

MIXED GREENS SALAD \$4.25 L 6.95
mixed greens served with house vinaigrette dressing.

SPINACH & GOAT CHEESE SALAD \$6.95 L 8.95
fresh baby spinach leaves, crumbled goat cheese, candied pecans, and seasonal fruits.

CLASSIC CAESAR SALAD \$6.95 L 8.95
romaine lettuce with roasted garlic & oil vinaigrette topped with crispy croutons and parmesan cheese.



North Shore Culinary School would like to thank you for supporting a great cause. We want to carry on giving these opportunities to talented youths and transitional adults. Your help is invaluable. To learn more about our program and find out about how you can help, please visit our website:

www.northshoreculinaryschool.ca