



Breakfast Menu

The following entrée's are accompanied by your choice of toast -white, multigrain, 95% whole wheat, or rye, & either shredded pan fried hash browns, fresh fruit cup, or tomato slices.



Sirloin Delight



The Basics



Hunger Platter



The Pan Omelet

Sirloin Delight

6 oz of juicy Canadian top sirloin, 2 eggs done your way \$12.29

The Basics

2 fresh eggs, choice either bacon, breakfast sausage, maple sugar ham, or kielbasa \$7.95

Hunger Platter

Sure to satisfy your hunger, this platter offers a square foot of food, 2 eggs, bacon, sausage, perogies & sour cream \$11.49

The Pan Omelet

Your choice of two filling sautéed, with 3 fresh whipped eggs, topped with melted cheese. Fillings: sweet bell peppers, fresh mushrooms, onions, tomatoes, bacon, ham, breakfast sausage, garlic sausage, kielbasa, hot peppers, feta cheese, chicken, and extra cheese \$10.19 Extra fillings are .99 each

If you want you can trade your side & up grade to 3 perogies and sour cream for \$2.50

Early Bird Special

Two Eggs, & your choice of either bacon, grilled sausage, smoked ham, or garlic sausage \$4.47

Served Monday-Friday from 8am-11am

Komfort Kitchen Catering
For all your special occasions





Breakfast Menu



Komfort Kitchen Classic Breakfast Features

Belgian Waffles

Three golden Belgian waffles, topped with whipped cream or freshly made warm cinnamon and brown sugar apples, or field strawberries in light syrup \$9.59

Kaiser Breakfast

A warm Kaiser stuffed with 2 fried eggs, bacon, sausage, or shaved ham, and either cheddar, mozzarella, Swiss, or jalapeno havarti cheese, served with either fresh fruit or fresh sliced tomatoes \$ 8.97

Morning Muffin Plate

A toasted English muffin, filled with 2 fried eggs, and cheese, served with either fresh fruit or fresh tomato slices \$5.99, add meat \$7.59

Fresh Fruit Parfait

Alternate layers of crunchy granola, fresh fruit, & vanilla yogurt, delish! Caution contains nuts and may be healthy! \$4.99

Sticky Bun

A sweet dough rolled together with cinnamon, brown sugar, and butter, grilled and garnished with icing and butter \$4.19

Juniors

One egg, one piece of toast, pan fries, and one piece of breakfast meat \$3.89

Quiche du Jour

Ask about our daily baked quiche flavor, a wedge of this, sided with hash browns, and a fresh fruit cup \$8 Limited quantities.



On the Side

1 slice of toast \$1.29

2 slices of toast \$2.59

1 waffle \$2.69

Jumbo muffin \$2.79

Muffin & coffee \$3.99

Fruit Cup \$1.99 Fruit bowl \$2.99

1 egg \$.98

2 eggs & toast \$3.69

1 waffle & topping \$3.95

Toast & coffee \$4.24

Shredded pan fries \$2.49

Side of breakfast meat \$2.99



Lunch Menu

Monday-Friday 8am-4pm
Saturday-9am-2pm
Sunday-10am-2pm
Closed Sundays July & August

www.Komfortkitchen.com

Komfort Sandwiches & Burgers

Meals are served with one of the following; hand cut fries, & coleslaw, mashed potatoes, onion rings, & slaw, soup du jour, garden or Caesar salad



Chef Burger

A blend of seasonings, mixed with 7 oz of locally produced, fresh lean ground beef, cooked over an open flame to treat your taste buds! Garnished with tomato, lettuce, sweet onion, and house dressing 10.25

Change it up! Bacon & Cheese 12, Mushroom & Swiss 11.5, Peppercorn & Mozza 11, Extra toppings add 1.5, Double it up 3 per patty

Canty's Burger

Our own burger done up the way Canty likes it! This burger includes bacon, cheddar, onion rings, pickles & mayo, 12.50

Komfort Lunch

Our seasoned all beef, 7oz patty flame grilled, then stacked with sautéed onions and gravy straight from the pan, served with a dinner roll 10, double the meat 13

Sirloin Steak Sandwich

A juicy 6oz sirloin steak, grilled to your taste. Served on garlic toast with sautéed onions and mushrooms 13

Hot Beef Sandwich

Inside round cut roasted on location. Shaved, stacked on a grilled rye bread, Smothered in a rich pan gravy. We don't fake anything here 10.5



Chicken & Bacon Kaiser

A tender grilled chicken breast topped with strips of bacon and melted cheddar cheese. Served on a warm Kaiser with lettuce, tomato, sweet onion, and house dressing 10.75

Peppered Chicken Grill

A tender piece of chicken breast rubbed with cracked black peppercorns and topped with jalapeno Monterey jack cheese. Served on a whole wheat Kaiser with house dressing, lettuce, tomato, and sweet onion 10.5

Parmesan Mushroom Chicken

A tender piece of grilled chicken breast topped with sautéed fresh mushrooms and a crispy parmesan chip. Tucked into a warm Kaiser 11

Komfort Klubhouse

This warm sandwich contains, lettuce, tomato, bacon, smoked ham, diced chicken, and cheddar all tucked in between 3 slices of toast, your choice 12

Bad Ass Chicken

A breast coated in our seasoned flour, crispy fried, placed on a warm roasted garlic ciabatta bun. Garnished with lettuce, jalapeno Monterey Jack cheese, banana peppers, blue ranch dressing, and a touch of Franks hot. 11.50

Chicken Parmesan

A crispy chicken breast, coated with from scratch basil marinara sauce, melted parmesan, and mozzarella cheeses. Thrown inside a toasted roasted garlic ciabatta loaf 11.75



More Lunch Choices

Meals are served with one of the following; hand cut fries, & coleslaw, mashed potatoes, onion rings, & slaw, soup du jour, garden or Caesar salad

Atlantic Grilled Salmon

6 oz of tender salmon, marinated, then grilled till done. Sided by lemon, dill & olive mayo 11

Pulled Pork Sandwich

Our in house seasoned pork leg slow roasted, gently pulled apart and marinated in our sweet & sour BBQ sauce. This tender pork is then tucked inside a warm Kaiser & served with roasted garlic aioli 10.50

Signature Rueben

A popular choice! Shaved Montreal style corned beef heated with sauerkraut & julienne onion. Placed on top of a thick slice of grilled rye & served open faced with melted Swiss 10.75

Chicken Tenders

Pieces of chicken breast breaded & fried golden. Choice of dipping sauces; honey dill, sweet & sour, BBQ, Frank's, or garlic aioli 11

Tempura Battered Cod

Cod loin strips that are battered to order on your request, served with our from scratch tartar sauce
2 pieces 10 3 pieces 13.5

The Great Western

An old favorite! Two eggs whipped with green onion & diced smoked ham. Fried & folded between your choice of fresh baked bread 9

Roasted Deli Club

This bad boy has 7 oz of shaved ham & corned beef, twisted together on the griddle with our honey garlic vinaigrette. Melted Swiss cheese, sweet onion, and crisp lettuce finish off inside a warm herb & garlic foccacia bun 10.5

Atlantic Morsels

4 pieces of salmon, tempura battered and fried golden, served with our dill olive oil mayo 11

Wraps

Chicken Club Wrap

Melted cheddar on a warm whole wheat tortilla, stuffed with lettuce, tomato, red onion, chicken, & bacon 10.5

Veggie Wrap

A healthy lunch selection! Enjoy mushrooms, onions, peppers, spinach, tomatoes, fresh greens, & feta cheese wrapped up together with our house dressing in a whole wheat wrap 10.5

Salads

All salads come with a wedge of herb & garlic foccacia bread Half salad 9



Grilled Chicken Caesar

Classic Caesar salad made with romaine lettuce, seasoned croutons, & parmesan cheese. Topped with sliced grilled chicken 11

Mandarin Chicken Salad

Mixed greens tossed with sweet peppers, onions, tomatoes, cucumber, toasted almonds, and Mandarin orange segments. Finished off with slices of grilled chicken and our honey poppy seed vinaigrette 12

Smokin Spinach Salad

Fresh spinach & baby portabella's topped with chopped egg, strawberries & red onion. Mixed with our warm creamy bacon dressing or our strawberry vinaigrette. Finished with shredded smoked gouda Seasonal 11

Honey Pecan Chicken

Tender strips of honey butter marinated chicken breast tangled with fresh greens, dried cranberries, toasted pecans, cherry tomatoes, and honey balsamic reduction 13



More Lunch Choices

Poutine

The Original-Hand cut golden russet fries, cheese curds, & pan gravy, simply delicious 7

Pulled Pork-succulent tender S&S - BBQ pork leg placed on top of our original poutine, it will knock your socks off 11

Hunter's Style-Roast beef shaved & sliced thin, mixed with sautéed mushrooms, onions, and julienne pickles, on golden fries with cheese curds & pan gravy 12

Kids Lunch Menu

Choose from a
Mini burger
Grilled cheese,
Two chicken fingers
Ham & cheese sandwich
One piece of fish
Served with wedges, side salad,
or mashed. Comes with a small
pop, juice, or milk 5

Beverages

Coffee or Tea 1.88

Hot Chocolate 2

Fountain Drinks

-Pepsi, Diet Pepsi, 7-Up, Mug Root
Beer, & Orange Crush
Kids 1.5 Medium 2.15

Large 3(bottomless with meal)
Juice

100% Orange, 100% Apple, Ruby Red
Kids 1.6, Medium 2.1, Large 2.9

Tomato Juice 1.9

Milk & Chocolate Milk

Kids 1.6. Medium 2, Large 3

On the Side

Hand Cut Fries
Half 2.75 Full 4

Perogies (6) 7
w bacon & onions 9

Chicken Breast 4

Burger patty 3.5

Beef Sandwich 5

Ham & Cheese 4.5

BLT 5

Corned Beef 5

Burger 6

Gravy Small .7 Large 1

Onion Rings 4

Garden Salad
Large 8
Half 6
Side 3

Caesar Salad
Large 9
Half 7
Side 3

Guacamole
2oz 1.75
4oz 3

Toasted Kaiser roll w butter 2.25

Soup made fresh daily 4

One Chicken Finger 2

Dipping sauce 1

Desserts

Crème Brulee- a harmonious blend of egg yolks, cream, vanilla, & sugar finished with a torched sugar crust 4

Chocolate Flan Tart-dark chocolate, cream & egg, baked into a short dough crust 3.75

Pie from Scratch-ask your server about today's choices 3



Komfort Kitchen Nights

Appetizers

Hummus & Chips

Hand made chickpea puree with cilantro, garlic, lemon & pita chips. \$ 6

The Triple Threat

Sweet dates stuffed with almonds & wrapped with salty bacon, served along side fresh baby greens & a sour maple balsamic reduction. \$ 8

Prawns Cocktail

This classic dish presents 6 shrimp poached in a court bouillon, hung from the rim with a sweet and spicy roast red pepper dip. \$ 9

Bruchetta

Ripe tomato diced with fresh basil, red onion, garlic & olive oil. Served atop crusty baguette pieces with fresh grated parmesan. \$ 6

Jalapeno Fritters

Fresh jalapenos, bacon, cheddar, garlic & cream cheese come together to make these spicy morsels. \$ 7

Sirloin Fingers

Skewers of tender beef sautéed and served with a trio of sauces; Wasabi mayo, beet relish, sesame hoi sin. \$ 9

55 Plus Menu

Entrees come with hot fresh vegetables and choice of; creamy mashed, wild rice and quinoa pilaf, FF or butter & dill baby potato. * Not included with the pasta or salad meals.

Battered Cod Tails

2 pieces of tempura battered fish, served with hand made tarter sauce and fresh cut lemon. \$11

Spanikopita Chicken

Fresh spinach, feta and lemon zest fill this breast. Topped with a layer of Phyllo and oven roasted. \$12

Hamburger Steak

A local lean ground beef patty cooked on the grill, covered with mushrooms & onions in red wine. Pan gravy to finish. \$11

Pork Loin Roast

Slow roasted Local MB pork, cut to order and plated with pan gravy. \$10

Cordon Bleu

Smoked ham and Swiss Gruyere stuffed inside a breast, house breaded then baked golden. \$12

Rotini Pomodoro Rose

House made tomato, basil marinara sauce, tossed with el dente rotini pasta and heavy cream. Served with Foccacia bread. \$10

Mandarin Chicken

Tossed salad full of vegetables topped with Mandarin orange segments, toasted almonds and bell peppers, served with our honey poppy seed vinaigrette & focaccia. \$10

Senior Special

Take any of the entrees mentioned above, add a coffee or tea and a butter or pecan tart.

\$12.95

Soups

Burgundy French Onion

Rich flavors of caramelized onion, red wine, beets & beef stock simmered together. Seasoned toast round & Swiss cheese accompany this bowl in the oven to finish. \$6

Roasted Carrot and Ginger

Slow roasted carrots combined with fresh ginger, dill, vegetable stock & cream. \$5

SWEETS

Crème Brulee

Fresh cream, egg yolks, vanilla & sugar are married to create this simply rich dessert. Garnished with fresh berries. \$5

Bourbon Pecan Pie

Hand stretched pie crust filled to the rim with a rich gooey pecan filling. Served with a Bourbon butter glaze. \$5

Cheesecake

Rich creamy filling with a graham crust, choose from; Strawberry, S'mores, Hot Fudge, Caramel Cream or Plain. \$6

Chocolate Tart

Melted dark chocolate, cream, egg yolk & a touch of sugar fill this short dough crust. Garnished with fresh berries. \$5

Banana Cream

A layer of chocolate ganache, covered with fresh banana slices, flavored pastry cream & a whipped topping. \$5

Komfort Kitchen Nights

Starter Salad Bar

Greens such as fresh spinach, field mix & Romaine can be combined with any number of healthy options you choose. Mix and match a new salad every time. A selection of dressings and oil & vinegars will compliment your salad. Also to be found are a selection of pickles, a roasted corn and black bean salad, a brussel sprout slaw & fresh fruit cocktail. Gazpacho, a blend of fresh tomato, bell peppers, cucumber, zucchini, onions & garlic

Add to Entre \$5

Adults \$12

Seniors \$10

Chef Inspired Entrees

Our from scratch entrees include dinner rolls, fresh hot vegetable medley and choice of one starch; creamy mashed, wild rice & quinoa pilaf, hand cut fries or steamed baby reds with butter.

Downtown Specials

Featured daily, two cuts showcasing Manitoba products. A beef strip loin roast & a pork loin roast. Slow roasted daily with our signature dry rub, fresh thyme and onions. Carved to order and plated with pan gravy.

Beef Strip Loin Roast

Queen Cut (6oz)	\$16
King Cut (8 oz)	\$20
Beef up your portion	\$1.50/ ounce

Pork Loin Roast

Queen Cut (6oz)	\$14
King Cut (8oz)	\$17
Pork it up!	\$1/ounce

Old School Bleu

Classic flavors of smoked ham and creamy sharp Swiss cheese fill a chicken breast. Crumb coated and roasted to perfection.

\$15 Available Gluten free.

Spanakopita

Olive oil sautéed fresh spinach, creamy feta and lemon zest fill this breast of chicken. Baked with a Phyllo top crust.

\$16

Tempura Cod Tails

Battered to order and fried golden. Served hot and juicy with our tartar sauce. 2pcs \$14 3 pcs \$17

Prize Perogies *

5 golden fried, cheddar potato stuffed perogies, coated with carbonara sauce. Topped with a fried egg and shaved green onions. \$13

Striploin Steak

Certified Angus 8 oz cut grilled the way you like. Plated with a compound butter; blue cheese, roasted garlic or shitake mushroom & thyme. \$20

B-Town Ribeye

This 1 pound bone-in certified Angus bad boy steak gets our dry rub and is grilled to your liking.

Arrives complete with potato strings & a choice of compound butter; blue cheese, roasted garlic or mushroom & thyme. \$34

Pistachio Crusted Salmon

Seasoned ground nuts coat the top of this Atlantic catch. Griddled just until cooked to ensure moist flaky fish. Garnished with baby greens and a tarragon & fresh ginger sauce. \$19

Fettuccini Carbonara *

Golden bacon, garlic, parsley, cream & Parmigiano Reggiano create this great sauce to go with our hand made pasta noodles.

All tangled together and plated with a wedge of herb & garlic focaccia. \$16

Rotini Pomodoro Rose *

A from scratch aromatic tomato & basil marinara sauce with a touch of cream coats this el dente pasta dish. Garnished with grated fresh parmesan, basil & focaccia. \$12

Add grilled chicken \$15

* Hot vegetables & starch not included with pasta dishes.

Add Prawn skewer (6) to any dish. \$4

Beverages

		Beers	House wine
Coffee or Tea	\$2	Domestic	\$3.75
Herbal Tea	\$2	MGD, Bud Lite, Miller	NakedGrape; Shiraz or Pinot Grigio Glass \$5
lemon, cranberry, mint, green, earl grey.		chill (lime)	1/2 Lt \$14 1 Lt
Pepsi products	\$3	Micro Brewery Beer	\$22
refills included		Half Pints	\$4.75
Iced Tea refills	\$3	St. James pale ale,	Bottled wine available, ask your server for selection and pricing.
Milk med \$2 Irg	\$3	Bulldog amber ale, Little scrapper I.P.A	

There will be no substitutions for these Chef inspired & prepared meals.