
THE
CIVIC

**Experience Elevated
Canadian Cuisine**

BY EXECUTIVE CHEF RICHARD SINGH

Chef Richard Singh brings nearly fifteen years of global hospitality experience to his role as Executive Chef at The Broadview Hotel, instilling his fresh approach towards creating memorable dining experiences with an expert focus on culinary offerings.

Graduating in 2005 from Le Cordon Bleu Culinary Arts Institute in Ottawa, Chef Singh established his esteemed career working at some of the world's highest-regarded restaurants, including Michelin-starred restaurants Noma in Copenhagen, Alinea in Chicago, The Fat Duck in England and Per Se in New York. Chef Singh returned to Toronto in 2014, working with The Chase Hospitality Group and the Shangri-La Hotel before joining The Broadview Hotel in March 2019.

Chef Singh was drawn to The Broadview Hotel for its colourful history as a Toronto landmark which has been an integral part of the city's east end since 1891. Chef Singh's approach is reflected in the hotel's menus, including The Civic Restaurant, The Broadview Bistro + Bar and The Rooftop. Guests of The Broadview Hotel can expect unique culinary experiences centred around modern finesse and elegance, embracing the growing regions of Ontario with a focus on seasonal flavours and ingredients.

Welcome to The Civic Restaurant.

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APPETIZERS

Bread and Butter (N) | \$6
house-baked tomato focaccia,
pesto butter, served warm

Wedge Salad (GF, VG) | \$12
crispy chickpeas, tomato, jingle bell
peppers, fenugreek sprouts, green
goddess dressing

Civic Caesar (GF*, P) | \$14
baby gem, baguette, white anchovy,
bacon, shaved parmesan

English Pea Soup (GF*, VG*) | \$12
brie, salmon roe, rye
served warm or chilled

Burrata (N, GF*, V) | \$18 half \$32 whole
pistachio, gremolata, figs,
extra virgin olive oil, focaccia

Freshly Shucked Oysters (GF) |
\$18 half dozen \$32 dozen
traditional sauces, horseradish, lemon

Lightly Cooked Scallops (GF) | \$20
as main course \$36
charred asparagus, green garlic,
buttermilk

Chickpea Fritter (GF, VG) | \$15
mint, olives, sunflower-garlic sauce



MAINS

Whole Roasted Branzino (GF) | \$28
sea salt baked potatoes, parsley,
chimichurri

10oz Grilled Striploin (GF*) | \$34
creamed mustard greens, cornbread,
"B2" jus

Slow Cooked Lamb Shank | \$30
couscous, pomegranate, turnip,
vadouvan jus

Herb Roasted Steelhead Trout
(GF, N) | \$26
shallot, fennel, potato dauphine, yellow and
green beans, almonds, caper brown butter

Hand-Cut Tagliatelle (V) | \$22
charred rapini, hen egg yolk,
garlic-parmesan cream

Cast Iron Half Chicken (GF) | \$28
rosemary and thyme crust, fingerling potato,
watermelon radish, piquillo pepper jus

The Civic Burger (GF*) | \$22
8oz dry-aged patty, bacon jam, yellow
cheddar, smoked aioli, frisée

Roasted Cauliflower Steak (GF, VG) | \$24
toasted almonds, golden raisins, tahini,
parsley puree



SIDES

\$9 each

Truffle Fries (GF, VG*)
aged parmesan

Heirloom Tomato (GF, VG)
balsamic, extra virgin olive oil, basil

English Peas (GF, VG*)
goat cheese, mint

Forest Mushrooms (GF, VG)
pickled shallot, baby arugula

Crisp Potatoes (GF, VG)
chili, garlic

Roasted Asparagus (GF, V)
Hollandaise

Curly Kale (GF, VG*)
parmesan, chili flake