

TASTES OF OUR TOWN THE BROCK HOUSE

by: Meghan Mills

The Brock House celebrated its 1st anniversary in March of this year and has brought with it some seasoned restaurateurs from sister restaurants Shrimp Cocktail and Hot Rocks. Chris Neshevich and Russ Kent have come together to bring a truly unique experience and taste to Whitby's ever growing restaurant list.

The Brock House has a true Canadian spirit, from its decor to its menu items. The interior is stunning, the food is adventurous and the atmosphere is incredibly warm and friendly. Conveniently located on the north end of the Downtown, once inside, you feel as though you have stepped into a grand chalet in the Muskokas. The big broad beams hoist up a spacious dining room with rustic stone fireplaces, bringing the feeling of the outdoors in. The Brock House considers itself a family restaurant. In fact, it is a restaurant for all occasions as it has two private dining rooms for everything from weddings and anniversaries to business or private functions. With a patio opening soon, there will be even more reasons to come to The Brock House this summer.

The best way to describe the food would be familiar comfort with a confident twist. The menu is unique in that it takes recognizable dishes and spins them into creations you've never seen before that will blow your taste buds away. Think you've had grilled cheese? Not Brock House style. Imagine grilled cheese with duck confit, caramelized onions and brie. What about chicken? The Dancing Chicken is slow roasted over a beer can filled with dark beer, thyme & garlic, with house-made Jack Daniel's bbq sauce. Wow!

We began with one of the specials, the ever popular Canadian original - poutine. The rough cut fries, skins and all, were topped with cheese curd and paired with lobster in a béarnaise sauce. It was lighter than a traditional poutine, and yet was rich and absolutely scrumptious. I can only imagine what their Turkey Dinner poutine with smoked cheddar and cranberries, and the Irish

poutine with shredded lamb, brie and Guinness jus, taste like.

Next to the table was another favourite starter from the menu that we enjoyed so much we took the leftovers home. (Side note: be prepared for leftovers, the portions are very big and absolutely delicious). The Pulled Pork Nachos are mounded with meat, smoked cheddar and mozzarella, roasted red peppers, grilled corn, caramelized onions, fresh scallions, tomato salsa and roasted garlic crème fraîche. These nachos are built layer by layer and the crème fraîche took this dish one step up.

Two entrées were prepared, one from the menu and one from the daily specials. The Prime Rib is a specialty at the Brock House, and it is no surprise why. The cut is thick and cooked to perfection, with a tenderness that is exquisite and melts in your mouth. Secondly, we had the Cajun Tilapia which showcased the chef's sweet tooth and gutsy parings, with a warm spice that truly met up to its name. The rice was sweet and rich and the light tomato sauce was the perfect cool-down to balance the flavours.

The meal was exceptional and the atmosphere a real escape from the usual but best of all, the staff and service at The Brock House was wonderful. Robyn was our server and she was friendly, confident and attentive yet had an ease about her that contributed to a very relaxing evening. We also had the privilege of meeting Head Chef Sean Lemmon. The Whitby native, though young, showed his incredibly mature mastery of food. It is always a treat to meet the mind behind the magic.

We really didn't know what to expect when it came to The Brock House, but one thing is for certain, it was a very, very pleasant surprise – we look forward to going back soon.

The Brock House is located at 918 Brock Street North, Whitby, Ontario. They can be reached at www.thebrockhouse.ca or 905-493-4031 and 905-493-4355.



Lobster Poutine



Pulled Pork Nachos



Prime Rib



Cajun Tilapia



The Brock Bomb – five-layer chocolate cake