

Dinner

SOUPS, STARTERS & SNACKS

Daily Soup 8

Ask your server for details

Ontario Peach & Corn Gazpacho **V GF** 14

Popcorn, Pickled Peach, Micro Radish

Poached Shrimp Cocktail **GF** 16

Seafood Sauce, Lemons

Grilled Spanish Octopus **GF** 16

Sweet Potato, Pickled Chilies, Furikake, Cilantro, Spicy Mayo

Organic PEI Mussels 17

White Wine, Garlic, Fine Herbs, Grilled Bread

Crispy Brussels **V GF** 12

Medjool Dates, Sesame Seeds, Lemongrass Vinaigrette, Crispy Coconut

Smoked Beef Croquettes 15

House Smoked Brisket, Manchego Cheese, Watermelon Radish, Pickled Chilies, Horseradish Aioli

Blistered Shishito Peppers **V GF** 12

Refried Black Beans, Cilantro, Lime Crema, Smoked Cotija Cheese, Crispy Tortilla

Guac & Chips **V GF** 12

Pasilla Guacamole, Crispy Tortilla Chips, Garlic Scape Salsa Fresca

Olives & Mixed Nuts **V GF** 8

Marinated Olives, Sweet and Spicy Nuts

Truffle Fries **V GF** 13

Parmesan Reggiano, Herbs, Truffle Aioli

Sweet Potato Fries **V GF** 12

Chipotle Aioli

KFC-Korean Fried Cauliflower **V** 15

Buttermilk Ranch, Gochujang Sauce, Scallions, Sesame Seeds

Crispy Chicken Wings 18

One Pound of Breaded Wings, Crudités, Blue Cheese Dip

CHOICE OF SMOKEY BBQ, KOREAN BBQ, OR FRANK'S HOT SAUCE

Chicken Fingers 17

Hand Cut Fries, Plum Sauce (Five Pieces)

SALADS

Cobb Salad **GF** 18

Chopped Romaine, Cherry Tomatoes, Red Onions, Cucumbers, Boiled Eggs, Bacon Bits, Blue Cheese, Avocado, Ranch Dressing

Caprese Salad **V GF** 20

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Olive Oil, Sea Salt, Micro Basil

Quinoa Kale & Strawberry Salad **V GF** 19

Rainbow Quinoa, Goats Cheese, Baby Kale, Mint, Cucumbers, Avocado, Sunflower Seeds, Lemon Poppy Seed Dressing

Plum & Burrata Salad **V GF** 22

Baby Arugula, Endive, Ontario Plums, Red Onions, Candied Pecans, Rosé Vinaigrette

Classic Caesar Salad Small 10 Large 15

Romaine Hearts, Brioche Croutons, Bacon Bits, Grana Padano, House Dressing

Garden Greens Salad **V GF** Small 9 Large 13

Organic Greens, Seasonal Garnish, Balsamic Vinaigrette or Champagne Vinaigrette

Enhance Your Salad

Grilled Free-Range Chicken Breast (5oz) 8 | Crispy Tofu 6 | Grilled Atlantic Salmon (5oz) 12 | Grilled Shrimp (Three Pieces) 10

PASTAS & BOWLS

Sausage Casareccia 24

House Made Pasta, Tuscan Kale, Local Sausage, Burrata, Cherry Tomatoes, Lemon and Herb Breadcrumbs, Parmesan

Shrimp & Linguine Fra Divola 25

Cured Pork, Shrimp, Spicy San Marzano, Basil, Crispy Chilis

Summer Corn Risotto **V GF** 23

Corn and Mascarpone Puree, Ontario Asparagus, English Peas, Peas Shoots, Cherry Tomatoes, Baby Spinach

Buddha Bowl **V GF** 24

Organic Brown Rice, Chickpeas, Cucumbers, Cherry Tomatoes, Feta, Zucchini, Avocado, Za'atar, Lemon, Green Goddess Dressing, Sorel

Spicy Tuna Bowl **GF** 27

Organic Brown Rice, Ahi Tuna, Avocado, Cucumbers, Radishes, Cilantro, Scallions, Sesame Seeds, Soy Ginger, Spicy Aioli

Crispy Jerk Chicken Bowl 25

Organic Brown Rice, Purple Cabbage Slaw, Grilled Pineapple, Plantain Chips, Lime Crema, Green Onion

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

DINNER ENTRÉES

Black Angus Striploin 10oz **GF** 46

Potato Gratin, Baby Carrots, Confit Leek Butter, Onion Jus

Canadian Angus Beef Tenderloin 6 oz **GF** 40

Potato Gratin, Baby Carrots, Confit Leek Butter, Onion Jus

Grilled Berkshire Pork Chop **GF** 42

Parmesan Polenta, Morel Mushrooms, Asparagus, Grilled Peach, Smoked Pork Jus

Pan Seared BC Halibut 44

Lemongrass Dashi, Potatoes, English Peas, Radishes, Swiss Chard, Pickled Honey Mushroom, Cilantro, Chili Oil

Pan Seared Rainbow Trout **GF** 34

Smoked Sweet Potato, Persian Cucumber Salad, Avocado, Lentils, Wilted Arugula, 'Nduja Sherry Vinaigrette

Maple Roasted Chicken Supreme 34

Herb Spaetzle, Roasted Beets, Savoy Cabbage, Pickled Beets, Pan Jus

Ontario Rack of Lamb 49

Farro, Garlic Scapes, Patty Pans, Roasted Fennel, Apricot Jus

Spicy Ma Pao Tofu **V** 28

Shiitake Mushroom, Soft Tofu, Fermented Black Beans, Scallions, Cilantro, Organic Brown Rice, Sesame Bok Choy

SANDWICHES

Traditional Clubhouse Sandwich 18

Choice of Bread, House Smoked Turkey, Black Pepper Bacon, Lettuce, Tomato, Mayonnaise

Lobster Roll 25

Poached Atlantic Lobster, Celery, Shallots, Crème Fraiche, Mayo, Brioche Bun

Steak Sandwich 23

4oz Angus Beef Tenderloin Filet, Provolone Cheese, Charred Onions, Preserved Peppers, Horseradish Aioli, Baby Arugula, Blackbird Bakery Bun

Lambton Classic Burger 17

6oz Fresh Ground Griddled Patty, Cheddar Cheese, Pickles, Lettuce, Secret Sauce, Potato Bun

ADD A SECOND PATTY +5

Lambton Veggie Burger **V** 17

House Made Beet and Black Bean Burger, Cheddar Cheese, Pickles, Lettuce, Secret Sauce, Potato Bun

Falafel Pita **V** 19

House Made Chickpea Falafel, Pita Bread, Hummus, Tomatoes, Cucumbers, Red Onions, Pickles, Tahini Sauce

Sandwiches Include Choice of One Side:

Hand Cut Fries | Classic Caesar | Organic Greens with Seasonal Garnish |
Sweet Potato Fries with Chipotle Aioli +2

SATURDAY & SUNDAY ROAST DINNER

Prime Rib - 9oz 44

Yorkshire Pudding, Seasonal Vegetables, Roasted Potatoes, Au Jus

Jack Barrow - 6oz Sliced English Cut 35

Open-Faced on Rye Bread, Au Jus, Sliced Tomatoes, Hand Cut Fries