

# 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 Diavola

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