

## Salads & Starters



**DAILY SOUP \$5**

**BEET DUO SALAD \$10**

mixed greens, golden and purple beets, candied walnuts, pickled red onions, chevre and dijon vinaigrette

**FEATURED SEASONAL SALAD** See our specials card for current offering

**CRAB CAKES \$12**

Handmade panko crusted crab cakes with mango chili salsa. 3 per order.

**ARANCINI \$10**

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan

**CHEESE PLATE \$11** Assorted cheeses, crackers, dried figs and wine jelly

**POUTINE SPECIAL \$10**

Fresh cut fries, cheese curds and toppings that change weekly. See our Specials Menu for our current offering.

## Lunch Entrees

Served with your choice of one side: fresh cut fries & garlic aioli, side house salad, or soup.

**LAKE ERIE PERCH \$14.95**

Fresh Lake Erie Yellow Perch in our seasoned breading, served with coleslaw, Tartar Sauce and choice of side.

**FRITTATA FEATURE \$10**

Chefs Creation of featured toppings on our light Frittata base changes weekly. See our Specials Menu for our current offering.

**TURKEY & MUSHROOM BURGER \$14**

Grilled turkey & mushroom burger with goat cheese, spinach, tomato, Bermuda onion and herb yogurt sauce.

**BUTTERMILK CHICKEN SANDWICH \$13.50**

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a kaiser

**SIRLOIN BURGER \$13.50**

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle and chipotle aioli

**ANCHO CITRUS SHRIMP BURRITO \$14**

Ancho citrus marinated shrimp, lemongrass scented rice, black beans, avocado, lettuce, pico de gallo and chipotle aioli. Served cold.

**GRILLED VEGETABLES ON FOCACCIA \$14**

Locally grown eggplant, sweet peppers, portobello mushrooms with sundried tomato pesto and provolone cheese.

**GRILLED CHEESE \$11**

Double smoked cheddar, 1 yr old white cheddar and housemade apple-onion jam on multigrain panini bread. *As above with Double Smoked Side Bacon \$13*