

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*