


# Salads & Starters

**DAILY SOUP \$6.50**

**BEET DUO SALAD \$12**

mixed greens, golden and purple beets, candied walnuts, pickled red onions, goat cheese and dijon vinaigrette  GF

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

**CRAB CAKES \$12.95**

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 

**FLATBREAD \$10**

With roasted garlic, prosciutto, sweet peppers, tomatoes, parmesan cheese and fresh arugula

**CHEESE PLATE \$14.95** Assorted cheeses, crackers, dried figs and wine jelly 

**CHARCUTERIE PLATE \$14.95**

Prosciutto, Genoa salami, capicola, bocconcini cheese, pepperoncini peppers, olives and grape tomatoes with housemade crostini and fresh baguette.

# Lunch Entrees

**40 CREEK BBQ PORK RIBS \$14.95**

Half rack of tender pork side ribs with 40 Creek BBQ Sauce, served with coleslaw & fresh cut fries.

**ONTARIO RAINBOW TROUT \$16**

Citrus and almond crusted pan seared trout served with warm quinoa salad. GF

**LAKE ERIE PERCH \$14.95**

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

**BLACKENED SALMON \$16.50**

Spiced blackened salmon served on a bed of cold quinoa salad with lightly dressed baby greens. GF

**SHRIMP LINGUINI \$16**

Fresh linguini noodles with tomatoes, portobello mushrooms, spinach, sundried tomato pesto and our Farmer's Rose wine. Served with a warm breadstick.

**FRITTATA FEATURE**

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

**POUTINE SPECIAL**

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

 Vegetarian **GF** Gluten Free

## Sandwiches & Burgers

Served with your choice of one side: fresh cut fries & garlic aioli, side house salad, or soup.  
*Upgrade to Featured Poutine, Featured Salad, or Beet Duo Salad for \$4.00*

### **RIB EYE STEAK SANDWICH \$15**

Premium 6oz dry aged ribeye, sautéed mushrooms, sautéed onions garlic aioli on focaccia

### **BUTTERMILK CHICKEN SANDWICH \$14.50**

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

### **PICKEREL TACOS \$16.50**

Lake Erie Pickerel with a seasoned breading, pico de gallo, jalapenos, shredded red cabbage, chipotle aioli and diced mango.

### **SIRLOIN BURGER \$14**

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

### **PANKO CRUSTED SHRIMP BURGER \$16.50**

Panko crusted shrimp patty on a bun with cilantro lime tartar sauce, avocado and lettuce.

### **GRILLED CHEESE \$12**

Double smoked cheddar, 1 yr old white cheddar and housemade apple-onion jam on multigrain panini bread. 🌿 *As above with Double Smoked Side Bacon \$14*

### **GRILLED VEGETABLE STACK SANDWICH \$15**

Grilled local peppers, eggplant and beets topped with gruyere cheese, fresh arugula and chickpea romesco sauce on a bun. 🌿

## Something Sweet

Our dessert selection is always changing - keeping things fresh and fun! Ask your server about our featured seasonal dessert options.

*\$7 each*

**PARTIES OF 8 GUESTS OR MORE ARE SUBJECT TO A 15% GRATUITY**