

Soups and Salads

Market Soup Prepared fresh daily and served with warm petite baguette. 7.50

Chowdah! Our creamy East coast chowder full of shrimp, scallops, calamari, clams, mussels, fresh fish, smoked bacon, leeks and potatoes. 11.25 ^{GF}

Bellwether Market greens, clementines, fresh berries, toasted pepitas & sunflower seeds, radish, organic quinoa, ricotta salata, herb sherry vinaigrette. Sm: 5.75 Lg: 9.75 **NEW!** ^{GF}

Caesar Salad Romaine lettuce, smoked bacon, butter croutons and Grana Padano tossed with our house peppercorn garlic dressing. Sm: 5.25 Lg: 9.25

Add grilled chicken: \$5.95 Add grilled salmon: \$7.95

Sandwiches

Served with your choice of French Fries, Market or Caesar salad. Gluten free sandwich rolls or sliced white bread available upon request.

El Cubano Pressed panini stuffed with shaved mojo roasted pork, smoked ham, sliced dill pickles, yellow mustard, mayo and Swiss cheese. 13.50 **NEW!**

Chicken Quesadilla

Honey chipotle pulled chicken, sweet peppers and onions crisped in a flour tortilla with your choice of side. 15.25

Beef Hoagie Slow roasted shaved top sirloin, cremini mushrooms, caramelized onions, Boursin cheese spread, toasted hoagie roll. 15.75

Tuna Melt Lightly dressed olive oil and lemon poached Oceanwise albacore tuna loin, gherkins, celery, red onion, chives and Swiss cheese butter toasted on your choice of bread. 14.50

The Yacht Club House roasted turkey breast, crisp applewood smoked bacon, leaf lettuce and tomato in a triple decker on your choice of bread. 15.75

California Wrap Fresh greens, Monterey Jack cheese, ripe avocado, Green Goddess dressing, crisp bacon, tomato, herb grilled chicken breast in a warm garlic and herb tortilla. 15.50

Burgers

All burgers served on ACE Bakery buns with all the fixings and your choice of side. Gluten free buns available on request.

The Beef Burger Chargrilled hand packed AAA Canadian sirloin, chuck & brisket.

Single: 12.50 Double: 16.50

Veggie Burger Vegan and gluten free veggie patty. 13.25

Turkey Burger House turkey patty studded with jalapeno peppers, dried cranberries and fresh herbs, topped with sliced avocado, tomato and leaf lettuce. 13.75

Mains

Green Curry Chicken Boneless grain fed chicken, mild green coconut curry, cilantro, lime leaf, sweet peppers & onions, basmati rice, naan bread. Extra heat upon request! 17.25 *NEW!*

Ravioli Caprese Egg pasta ravioli stuffed with creamy mozzarella and basil served with confit leek, fennel, tomato and sweet peppers. 13.75 Add grilled chicken: 4.00

Tripolina Pasta Crumbled fennel sausage, garlic, chilies, rapini, pearl tomatoes, white wine, Grana Padano, butter, basil pesto. 15.75 *NEW!*

Bison Meatloaf Farm raised Alberta bison meatloaf, spun Yukon Gold potatoes, vegetables in season, Madagascar green peppercorn sauce. 16.75

Turkey Tournedos Grilled bacon wrapped Ontario turkey medallions, spun Yukon Gold potatoes, fresh young vegetables, cranberries, natural jus. 16.50 ^{GF} *NEW!*

Rainbow Trout Grilled organic Manitoulin Island rainbow trout, shaved warm Spring vegetable salad, crushed fingerling potatoes, tomato chutney butter sauce. 23.50

Eggplant Parmigiana Layered eggplant and zucchini, tomato, mozzarella and Grana Padano, garlic toast and your choice of side Market or Caesar salad. 14.75 *NEW!*

Fish and Chips Oceanwise haddock fried golden in Old Credit Amber beer batter served with hot fries, house tartar sauce, coleslaw and lemon. One piece: 13.25 Two Piece: 17.25

New York Steak

10oz CAB centre cut New York Striploin grilled to your liking and served with fresh vegetables, roasted fingerling potatoes and a Madagascar green peppercorn sauce. 31.25

DECK MENU

Lamb Kofta

Spiced ground lamb kebabs, tomato chick pea cucumber salad, toum sauce. 8.50 *NEW!*

Cheesy Garlic Bread

Oven baked loaf stuffed with three cheeses and dripping with herbed garlic butter.

Half: 6.75 Full: 10.75

Coconut Shrimp

House breaded coconut shrimp, zesty orange ginger dipping sauce. 9.25

Grilled Kalbi *NEW!*

Korean short ribs, doenjang, gochujang, shoyu, garlic, scallion, sesame. 14.25

Arancini *NEW!*

Mushroom and asparagus arancini, marinara sauce, shaved Grana Padano. 8.00

Chicken Wings

Crisp jumbo wings served with carrot and celery sticks, blue cheese dip and your choice of sauce: BBQ, medium, hot, XXX, honey garlic, lemon pepper, dry garlic or honey Thai Sriracha. 14.50 ^{GF}

Calamari

Fried crispy and golden, served with a creamy ponzu dip and lemon. 12.25 ^{GF}

Spinach & Artichoke Dip

Creamy spinach, artichoke heart, waterchestnuts, Italian cheeses served warm with crispy tortilla chips. 9.25

Spring Rolls

Five baby spring rolls filled with Asian vegetables fried golden and served with plum sauce. 8.00

Edamame

Whole steamed edamame tossed with a touch of sesame oil and togarashi salt.

5.00 ^{GF}

Pizzas

12" raised dough. Gluten free crust available.

Classic Cheese

Tomato sauce and mozzarella cheese.

13.25

Pepperoni

Tomato sauce, mozzarella, pepperoni.

14.25

Deluxe

Tomato sauce, mozzarella, pepperoni, mushrooms, onions and green peppers.

15.25

Spicy Perogie *NEW!*

Sour cream, spiced potato, scallion, smoked bacon, three cheese blend. 15.00

Mushroom & Smoked Bacon

Pesto sauce, mozzarella, oyster, shiitake and cremini mushrooms, smoked bacon. 15.50

DECK MENU