

## 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. 12.00 <sup>GF</sup>

**Arugula Salad** Arugula, baby greens, roasted sweet potato, Granny Smith apple, fennel, sundried cranberries, spiced pecans, shoyu dashi vinaigrette. 5.25 / 9.25 *NEW!*

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

Add grilled chicken: \$6.50    Add grilled salmon: \$8.00

## 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** Smoked ham, mojo roasted pork, dill pickles, Swiss cheese, mustard, mayonnaise, pressed panini bun. 13.75

**Chicken Quesadilla** Honey chipotle pulled chicken, sweet peppers and onions crisped in a flour tortilla with your choice of side. 15.50

**Steak Sandwich** Grilled 170g centre cut AAA striploin steak, leaf lettuce, sliced tomato, roasted garlic aioli, toasted panini bun. 17.50 *NEW!*

**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

**Beef Burger** Chargrilled AAA hand packed sirloin, chuck and brisket patty, all the trimmings on a toasted ACE brioche bun. Single: 12.50    Double: 16.50

**Veggie Burger** Vegan and gluten free patty. 13.75

**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

**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

# Mains

## Beef Bourguignon

Beef stewed in red wine with smoked bacon, button mushrooms, pearl onions, potatoes and root vegetables, topped with a Yorkshire pudding. 18.50 *NEW!*

## Lamb Burger

House ground lamb burger, rosemary, thyme, garlic, lemon zest, topped with tomato mustard seed chutney and baby arugula. 16.50

## Ravioli

Creamy mozzarella and basil stuffed egg pasta, confit leeks, fennel and sweet peppers, white wine, tomato. 13.75 Add chicken: 4.00

## Pappardelle

Crumbled fennel sausage, rapini, pearl tomatoes, garlic, chilies, white wine, Grana Padano, butter, basil pesto. 15.75

## Chicken Marsala

Supreme of chicken stuffed with shiitake, oyster and cremini mushrooms, served with spun Yukon Gold potatoes, fresh vegetables, Marsala chicken jus. 18.50 *NEW!*

## Rainbow Trout

Pan seared organic Manitoulin Island rainbow trout, caramelized lentils du Puy, thyme, parsley, French beans, tomato mustard seed butter sauce. 23.50

## Spaghetti Squash

Oven baked spaghetti squash served with red wine braised lentils du Puy and topped with ratatouille. 15.00 *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: 13.50 Two Piece: 17.50

## 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. 32.00

# DECK MENU

## Vegetable Samosa

Baked curried potato and vegetable samosa served with tamarind dip. 2.50 ea.

## Sticky Shrimp *NEW!*

Pan seared Oceanwise shrimp, red Thai curry glaze, ginger, carrots, peppers, black sesame, cilantro, chives. 12.00

## Bowl of Red *NEW!*

Beef chili, onions, celery, peppers, beans, garlic toast. 10.00

## Baked Brie *NEW!*

Oven baked Albert's Leap brie cheese, Autumn dried fruit compote, crostini. 12.00

## 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 <sup>GF</sup>

## Calamari

Fried crispy and golden, served with a creamy ponzu dip and lemon. 12.25 <sup>GF</sup>

## Cheesy Garlic Bread

Oven baked loaf stuffed with three cheeses and dripping with herbed garlic butter.  
Half: 6.75 Full: 10.75

## Duck Liver Pâté

House made duck liver pâté, Madeira wine jelly, crostini. 8.50 *NEW!*

## Perogies

Pan fried cheddar and potato perogies, bacon, onions, sour cream. 9.00

## Baby Spring Rolls

Asian vegetables, plum sauce. 8.00

## Edamame

Whole steamed edamame tossed with a touch of sesame oil and togarashi salt. 5.00 <sup>GF</sup>

# Pizzas

12" raised dough. Gluten free crust available.

## Classic Cheese

Tomato sauce and mozzarella cheese. 13.50

## Pepperoni

Tomato sauce, mozzarella, pepperoni. 14.50

## Deluxe

Tomato sauce, mozzarella, pepperoni, mushrooms, onions and green peppers. 15.50

## Mushroom & Smoked Bacon

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

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