

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. 11.75 

Baja Salad Greens, avocado, sweet peppers, tomato, pepitas & sunflower seeds, goat's cheese, grilled corn, crispy tortillas, honey lime vinaigrette. Sm: 5.75 Lg: 9.75 *NEW!*

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

Greek Salad Cucumbers, tomatoes, sweet peppers, Bermuda onion, kalamata olives, feta cheese, sundried tomato vinaigrette. 9.75 *NEW!*

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 Pressed panini stuffed with shaved mojo roasted pork, smoked ham, sliced dill pickles, yellow mustard, mayo and Swiss cheese. 13.75 *NEW!*

Chicken Quesadilla

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

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

The Beef Burger Chargrilled hand packed AAA Canadian sirloin chuck & brisket, all the trimmings on a toasted brioche burger bun. Single: 12.50 Double: 16.50

Veggie Burger Vegan and gluten free veggie patty. 13.75

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

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!*

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

Baby Back Ribs Dry rubbed Ontario pork back ribs, 40 Creek BBQ sauce, brown sugar baked beans, picnic coleslaw and french fries. Half: 18.00 Full: 27.00

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 Grilled organic Manitoulin Island rainbow trout, fingerling potatoes, grilled corn succotash, smoked bacon, parsley, chives, 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

Perogies

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

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 ^{GF}

Calamari

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

Cheesy Garlic Bread

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

DECK MENU

Roasted Pumpkin Hummus *NEW!*

Toasted pepitas, sunflower seeds, crispy sage, sumac, EVOO, baby naan. 9.00

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. 13.50

Pepperoni

Tomato sauce, mozzarella, pepperoni. 14.50

Deluxe

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

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