

Soups and Salads

Market Soup Prepared fresh daily and served with a warm roll. 7.50

Chowdah! Our creamy East coast chowder full of shrimp, scallops, calamari, clams, mussels, fresh fish, smoked bacon, leeks and potatoes. 10.95 

Bellwether Salad Market greens, roasted butternuts, spiced pecans, dried apricots and cranberries, pomegranate, sunflower and pumpkin seeds, crumbled goat cheese, sherry vinaigrette. 9.95 *NEW!*

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

Add grilled chicken: \$5.95 Add grilled salmon: \$7.50

Sandwiches

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

Jerk Chicken Grilled Jamaican Jerk marinated breast of chicken, lettuce, tomato, mango pineapple relish on a toasted bun. 14.50

Beef Brisket Beer, brown sugar and cider vinegar braised brisket, smoked Gouda horseradish cheese sauce, crispy onions, butter toasted Bianco roll. 14.95 *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. 13.95

The Yacht Club House roasted turkey breast, crisp apple wood smoked bacon, leaf lettuce and tomato in a triple decker on your choice of bread. 14.75

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. 14.75

Burgers

Gluten free buns available upon request.

The Beef Burger Hand packed AAA Canadian beef seasoned with summer spices, chargrilled and served on a toasted ACE Bakery bun with all the trimmings. 12.75

Veggie Burger Vegan and gluten free veggie patty on a toasted ACE Bakery bun with all the trimmings. 12.95

Lamb Burger House ground lamb burger with fresh herbs and garlic, toasted ACE Bakery bun, grape tomato, arugula, goat's cheese, balsamic glaze. 14.95 *NEW!*

Mains

Steak & Ale Pie Canadian beef slow braised in amber ale with smoked bacon and mushrooms baked under a pastry dome and served with your choice of side. 16.95

Penne Milano Roasted cauliflower and sweet peppers, arugula, reduced tomatoes, pulled herb roasted chicken and penne noodles tossed with a cauliflower, sweet onion and celery root cream. 15.95

Bison Meatloaf Farm raised Alberta bison meatloaf, spun Yukon Gold potatoes, vegetables in season and a fresh tomato mustard seed jam. 15.50 *NEW!*

Chicken Marsala Grain fed supreme of chicken stuffed with oyster mushrooms and fresh herbs, served with fresh vegetables, spun Yukon Gold potatoes and marsala wine jus. 17.95 ^{GF}

Rainbow Trout Grilled organic Manitoulin Island rainbow trout, sweet potato, fingerling and root vegetable hash with roasted brussels, smoked bacon, tomato jam. 21.95 ^{GF}

Shepherd's Pie Mince lamb in a rich red wine & worcester gravy with peas and carrots oven baked under white cheddar parmesan mashed potatoes. Served with your choice of market or Caesar salad. 15.25 *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: 12.75 Two Piece: 16.75

New York Steak 10oz AAA centre cut New York Striploin grilled to your liking and served with fresh vegetables, roasted fingerling potatoes and a Madagascar green peppercorn sauce. 28.95

DECK MENU

Jalapeno Ravioli

Breaded ravioli filled with mozzarella, ricotta and spicy jalapeno peppers. 7.95 *NEW!*

Cheesy Garlic Bread

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

Half: 5.95 Full: 9.95

NOLA BBQ Shrimp

Seared Cajun spiced shrimp, buttery lobster bbq sauce, baby herbed biscuit. 10.95 *NEW!*

Trout & Salmon Rillettes

Smoked organic trout & salmon, mascarpone, dill, chives, toasted crostini. 8.95 *NEW!*

Baked Camembert

Oven baked for two, brandied fig preserves, Aleppo chili flake, honey, toasted crostini.

13.95 *NEW!*

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. 13.50 ^{GF}

Calamari

Fried crispy and golden, served with a creamy ponzu dip and lemon. 11.50 ^{GF}

Perogies

Pan fried cheddar and potato perogies, bacon, onions, sour cream. 8.95

DECK MENU

Chicken Quesadilla

Honey chipotle pulled chicken, sweet peppers and onions crisped in a flour tortilla with your choice of side. 14.95

Spinach & Artichoke Dip

Creamy spinach, artichoke heart, waterchestnuts, Italian cheeses served warm with crispy tortilla chips. 8.95 *NEW!*

Spring Rolls

Five baby spring rolls filled with Asian vegetables fried golden and served with plum sauce. 7.95

Edamame

Whole steamed edamame tossed with a touch of sesame oil and togarashi salt. 4.25 ^{GF}

Pizzas

12" raised dough. Gluten free crust available.

Classic Cheese

Tomato sauce and mozzarella cheese. 12.95

Pepperoni

Tomato sauce, mozzarella, pepperoni. 13.95

Deluxe

Tomato sauce, mozzarella, pepperoni, mushrooms, onions and green peppers. 14.95

Mushroom & Smoked Bacon

Pesto sauce, mozzarella, oyster, shiitake and cremini mushrooms, smoked bacon. 14.95