

Starters

Market Soup

Prepared fresh daily, please inquire with your server. 7.50

Chowder

Shrimp, scallops, calamari, mussels, clams, fresh fish, smoked bacon, leeks, potatoes, white wine, cream, Pernod. 11.25

Bellwether Salad

Mixed greens, clementines, fresh berries, toasted pepitas, sunflower seeds, organic quinoa, grape tomato, radish, ricotta salata, sherry vinaigrette. 9.75

Caesar Salad

Crisp romaine, smoked bacon, butter croutons, Grana Padano, house garlic peppercorn dressing. 9.25

Spring Bruschetta

Grilled rustic Italian loaf, whipped buffalo ricotta, marinated baby tomatoes and Spring vegetables, EVOO. 9.00

Hand Held

PCYC Burger

Hand packed Canadian fresh ground Angus beef, toasted brioche bun, all the trimmings.
Single: 11.00 Double: 15.00

The Yacht Club

House roasted turkey breast, apple wood smoked bacon, vine ripened tomato and leaf lettuce in a triple decker on your choice of toasted bread. 15.00

Beef Hoagie

Slow roasted shaved top sirloin, cremini mushrooms, caramelized onions, Boursin cheese spread, toasted hoagie roll, au jus. 15.50

Tuna Niçoise

House poached Albacore tuna, roasted peppers, olive tapenade, greens, vine ripened tomato, sliced egg, grilled roll. 14.00

Roast Turkey

House roasted turkey breast, cheddar cheese, ripe avocado, fresh greens, sliced tomatoes, toasted organic flax. 13.50

Entrees

Turkey Tournedos

Grilled bacon wrapped Ontario turkey medallions, spun Yukon Gold potatoes, fresh young vegetables, natural jus. 16.00

Pappardelle Prima Vera

Egg noodles tossed with Spring vegetable, fresh basil pesto, white wine, butter and Grana Padano. 14.00

Cobb Salad

Market greens, cheddar & blue cheeses, grape tomato, sweet peppers, ripe avocado hard cooked egg, grilled chicken, Green Goddess. 16.00

Vegetable Parmigiana

Layered eggplant and zucchini, tomato, mozzarella and Grana Padano, garlic toast and your choice of side Market or Caesar salad. 14.50

New York Striploin

Centre cut certified Angus Beef grilled to your liking, café de Paris butter, fresh young vegetable, fingerling potatoes. 24.50

Rainbow Trout

Grilled Manitoulin Island organic trout, crushed fingerling potatoes, Spring vegetable salad, sherry vinegar butter sauce. 21.00