

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. 10.95 ^{GF}

Greek Salad Fresh cucumbers, vine ripened tomatoes, sweet peppers, red onion, Kalamata olives, feta cheese, sundried tomato vinaigrette. 9.95 *NEW!*

Baja Salad Fresh greens in a baked tortilla bowl with avocado, grilled corn, tomatoes, sweet peppers, organic quinoa, ricotta salata, cumin lime honey vinaigrette. 9.95 *NEW!*

Caesar Salad Romaine lettuce, smoked bacon, butter croutons and Grana Padano tossed with our house peppercorn garlic dressing. 9.75

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.

Skirt Steak Tacos Grilled chipotle spiked skirt steak, cilantro cabbage slaw, grilled corn tomato and onion pico, lime crema. 14.25 *NEW!*

Crispy Chicken Buttermilk fried chicken breast, house made bread and butter pickles, leaf lettuce, Creole mustard aioli on a toasted B&W sesame seed bun. 14.50

Beef Hoagie Shaved slow roasted AAA top sirloin, butter toasted sourdough hoagie roll, caramelized onions, cremini mushrooms, boursin cheese spread, au jus. 15.25

Nathan's Hotdog Nathan's Famous all beef hotdog dressed with diced roma tomatoes, Spanish onion and sliced dill pickles on a toasted roll. 9.95 *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 applewood 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 

Turkey Burger Fresh Ontario ground turkey patty studded with jalapeno peppers, dried cranberries and fresh herbs, topped with sliced avocado, tomato and leaf lettuce. 13.95 


Mains

Scotch Pie


Double crust minced meat pie served on Yukon Gold potato mash with Guinness gravy, buttered peas and mushrooms. One pie: 12.95 Two pies: 16.95 

Ravioli Caprese Creamy mozzarella stuffed egg pasta, roma tomato, fennel, leeks, sweet peppers, white wine basil sauce. 13.95 Add grilled chicken or Italian sausage: 4.00

Baby Back Ribs

Dry rubbed Ontario back ribs finished on the grill with Forty Creek BBQ sauce and served with picnic coleslaw and hot french fries. Half rack: 16.95 Full Rack: 25.95 

Rainbow Trout

Grilled organic Manitoulin Island Rainbow Trout, pan roasted fingerling potatoes, roasted corn, zucchini, red onion and watercress salad, smoked tomato vinaigrette. 21.95 

Jerk Chicken

Grilled Jamaican jerk marinated grain fed half chicken with rice and peas, grilled peaches and cream corn on the cob and coleslaw. 16.95  

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

Vegetable Samosas

Curried potatoes, carrots, peas and onions in a crisp wrapper with a date and tamarind chutney dip. 5.25

Cheesy Garlic Bread

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

Half: 5.95 Full: 9.95


Coconut Shrimp

Sweet white shrimp hand breaded in shredded coconut fried crisp with zesty ginger chili plum dip. 7.50


Smoked Mozzarella Agnolotti

Golden fried herb and breadcrumb crusted ravioli stuffed with smoked mozzarella, marinara for dipping. 7.95

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. 12.95 

Calamari

Fried crispy and golden, served with a creamy ponzu dip and lemon. 11.50 

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


Guac and Chips

Our house made guacamole with fresh tortilla chips. 

8.75

Edamame

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

4.25 

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

Marco Pollo

Forty Creek BBQ sauce, pulled chicken, sweet peppers and onions. 14.95