

LUNCH

TO START

Truffle Fries (NF)	\$12
fresh cut fries, truffle essence, aged Reggiano Parmesan cheese, roasted garlic aioli	
Charcuterie Board (NF)	\$28
assorted Italian salamis, Lighthall aged Manchego, Fifth Town truffle buffalo cheese, Ontario gouda, Kalamata olives, seasonal preserved fruits, crostinis	
Beet Carpaccio (VG, GF)	\$18
smoked beet trio, maple shallot crème fraîche, chèvre, walnut crumble, citrus vinaigrette, baby arugula	
P.E.I. Mussels (NF)	\$22
steamed mussels, white wine, butter, hint of citrus, grilled buttered naan	
Duck Wings (NF, GF)	\$19
fried duck drumettes, choice of house smoked apple BBQ sauce or garlic Parmesan sauce	
Classic Poutine (NF)	\$14
fresh cut fries, La Belle Province cheese curds, traditional beef gravy	
Sandbanks Fried Chicken (NF, DF)	\$18
Prinzen's chicken thighs, dynamite sauce, marinated cucumbers, daikon radish	
Soup of the Day	
Chef's daily creation; suggested by service staff	

SALADS

Caesar Salad (NF)	\$17
romaine lettuce leaves, kale leaves, housemade Caesar dressing, applewood smoked bacon, Reggiano Parmesan, crispy capers, baked crostinis	
Tropical Salad (VG, GF)	\$19
Ontario mixed greens, Frisée, Island Bees honey, sesame dressing, mangos, carrots, cashews, mint, cilantro	
Add Chicken	\$8

HANDHELDS

Fried Chicken Sandwich (NF)	\$23
breaded chicken breast, everything ciabatta bun, sun dried tomato aioli, goat cheese, mixed greens, fresh cut fries	
Isaiah Tubbs Burger (NF)	\$24
Certified Angus beef, brioche bun, cheddar cheese, applewood smoked bacon, house burger sauce, lettuce, tomatoes, pickles, fresh cut fries	
Veggie Burger (VG, NF)	\$20
garden burger patty, brioche bun, white cheddar, adobo pepper sauce, lettuce, tomatoes, pickles, fresh cut fries	
Beef Dip (NF)	\$27
shaved prime rib, everything ciabatta bun, horseradish aioli, white cheddar, au jus, fresh cut fries	
Substitute:	
Side Caesar Salad	\$4
Side Tropical Salad	\$4
Truffle Fries	\$4

MAINS

Fish n Chips (NF, DF)	\$23
beer battered haddock, Chef's remoulade, creamy coleslaw, fresh cut fries	
Butternut Squash Ravioli (VG, NF)	\$26
butternut squash stuffed ravioli, brown butter and sage sauce, goat cheese, cherry tomatoes, gremolata	
Shrimp Bucatini	\$30
Black Tiger shrimp, lardon, bucatini pasta, pistachio baby arugula pesto, cherry tomatoes	
Grilled Hanger Steak (NF)	\$36
6oz AAA marinated hanger steak, mild salsa verde, fresh cut fries, aioli	



An automatic 20% gratuity will be added to parties of 10 and above.

(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free