

FRESHLY SQUEEZED

Grapefruit Soda

fresh grapefruit juice, grapefruit simple syrup, soda 4.75

Lemonade

house-made with fresh squeezed lemons 4.75

STARTERS

Feature Soup 8.95

French Onion Soup 10.95

Onion Rings 9.95

Vegetable Tempura

broccolini, carrot, asparagus, wasabi aioli & citrus soy 9.95

Fire Roasted Chicken Wings

hot or bourbon glaze
8pc 14.50 12pc 17.95

Beef Carpaccio

capers, arugula, lemon truffle aioli, extra virgin olive oil & shaved Grana Padano 18.95

Steak Bites

sweet Dijon bbq dip, horseradish aioli 16.95

Crab Cakes

chipotle lime aioli 15.95

Ahi Tuna Tataki

fresh chilies, edamame & soy garlic lime vinaigrette 16.95

Escargot Stuffed Mushrooms

drenched in garlic & parsley butter with Asiago cheese 11.95

Chili Garlic Shrimp

sautéed shrimp, white wine & brandy, warm ciabatta, caramelized lemon 14.95

Lobster, Scallop & Gorgonzola Dip

with mushrooms, served with focaccia crostini 17.95

SANDWICHES

All of our sandwiches are served with a choice of fries, caesar salad or artisan greens. Substitute sweet potato fries, onion rings or soup for 3.50

Prime Beef Dip

slow roasted prime rib on a french baguette with horseradish & au jus 19.95

Steak Sandwich

7 oz top sirloin, tomatoes, arugula, crispy onions 23.95

Chicken Avocado BLT

grilled chicken, double smoked bacon, arugula, tomatoes & basil aioli on a rustic ciabatta 16.95

Nashville Chicken Sandwich

buttermilk fried chicken, smoked cheddar, sweet & spicy hot sauce, quick dill pickles 16.95

Lunch Combo

½ Chicken Avocado BLT **or** ½ Prime Beef Dip, with choice of one side 14.95

BURGERS

Our beef & veggie burgers come topped with the classic “LTO” - lettuce, tomato & onion. Served on a toasted brioche bun with a choice of fries, caesar salad or artisan greens.

Classic Burger

100% Canadian fresh ground chuck, tomato jam & Dijon mayo 15.95

The Chop Burger

100% Canadian fresh ground chuck, smoked white cheddar, bacon, tomato jam & Dijon mayo 18.95

Grilled Veggie Burger


smoked white cheddar, sautéed mushrooms, stewed red peppers, arugula & basil aioli 16.95

Blackened Haddock Burger

house-made tartar sauce, pickled onions & slaw 18.95

Gluten-free bun available, add 1.50

 Vegetarian menu item.

 Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

SALADS

Avocado Super Bowl

served warm, with fresh vegetables, quinoa, baby kale, apple lemon vinaigrette, crispy chickpeas, candied pumpkin seeds
Chicken 19.95 Salmon 21.95 Vegan upon request

Blue Cheese Wedge Salad


iceberg wedge, crumbled bacon & blue cheese dressing 11.95

Chicken Caesar Salad

house-baked focaccia croutons, crumbled bacon, Grana Padano 17.95

Chop Salad

bacon, medium boiled eggs, herbed goat cheese, avocado, basil, tomatoes, red wine vinaigrette

Chicken  19.95 Steak 22.95

Tuna Salad

seared rare ahi tuna, arugula & quinoa, miso dressing, wasabi-avocado purée 21.95

Soy protein option available upon request

LUNCH FAVOURITES

Tomato Basil Linguine

capers, fresh chilies, lightly smoked tomato sauce 17.95
Add chicken for 6.50 Add shrimp for 9.95 Vegan upon request

Prime Rib & Frites

lunch size with horseradish & au jus 7 oz 23.95

Oven Roasted Chicken

free-run chicken with basil lemon pan jus, wild rice pilaf, seasonal vegetables 25.95

Slow Baked Salmon

butternut squash purée & arugula pesto, herb quinoa, seasonal vegetables 32.95

Maple Bourbon Haddock

blackened & seared in maple bourbon butter, wild rice pilaf, seasonal vegetables 27.95

STEAKS

All of our steak entrées include a choice of mashed potatoes, wild rice pilaf, baked potato, fries or fresh seasonal vegetables.

Top Sirloin  7 oz 28.95

Teriyaki Top Sirloin 7 oz 30.95

Filet Mignon

petite filet with a red wine reduction 6 oz 37.95

Smoked Rib Eye

house-smoked with alder, apple & hickory 14 oz 44.95

New York Striploin  12 oz 37.95

We select from **PREMIUM CUTS** to ensure **SUPERIOR MARBLING**



• Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

Stephen Clark, *Executive Chef*