

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 9.95

Onion Rings 9.95

Vegetable Tempura **V**

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

Fire Roasted Chicken Wings

hot or bourbon glaze
8pc 13.95 12pc 17.95

Beef Carpaccio

capers, arugula, lemon truffle aioli, extra virgin olive oil & shaved Grana Padano 17.95

Steak Bites

sweet Dijon bbq dip, horseradish aioli 16.95

Crab Cakes

chipotle lime aioli 14.95

Ahi Tuna Tataki

fresh chilies, edamame & soy garlic lime vinaigrette 15.95

Escargot Stuffed Mushrooms

drenched in garlic & parsley butter with Asiago cheese 11.95

Chili Garlic Prawns

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

Lobster, Scallop & Gorgonzola Dip

with mushrooms, served with focaccia crostini 16.95

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 2.95

Prime Beef Dip

slow roasted prime rib on a french baguette with horseradish & au jus 18.95

Steak Sandwich

7 oz top sirloin, tomatoes, arugula, crispy onions 24.95

Chicken Avocado BLT

grilled chicken, double smoked bacon, arugula, tomatoes & basil aioli on a rustic ciabatta 17.95

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 **V**

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

Blackened Haddock Burger

house-made tartar sauce, pickled onions & slaw 17.95

Gluten-free bun available, add 1.50

V Vegetarian menu item.

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

SALADS

Avocado Super Bowl **V** **GC**

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 **GC**

iceberg wedge, crumbled bacon & blue cheese dressing 10.95

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 **GC** 19.95 Steak 21.95

Tuna Salad

seared rare ahi tuna, arugula & quinoa, miso dressing, wasabi-avocado purée 19.95

Soy protein option available upon request

LUNCH FAVOURITES

Tomato Basil Linguine **V**

capers, fresh chilies, lightly smoked tomato sauce 17.95
Add chicken for 5.95 Add prawns 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 26.95

Slow Baked Salmon **GC**

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 **GC** 7 oz 27.95

Teriyaki Top Sirloin 7 oz 29.95

Filet Mignon

with a red wine reduction 6 oz 37.95

Smoked Rib Eye **GC**

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

New York Striploin **GC** 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*