

# Loondocks

## ***Soup + Salad***

### **Poached Pear + Watercress Salad**

fresh figs, toasted pecans, local aged gouda 14

### **Caesar Salad**

herb croutons, prosciutto crisp, parmigiano reggiano 11

*add grilled chicken breast 6*

*add grilled black tiger shrimp 9*

### **Beet + Warm Goat Cheese Salad**

heirloom beets, candied walnuts, aged balsamic 14

### **Soup du Jour**

daily creation from the chef's kettle 9

### **Soup + Salad**

choose any one salad, served with  
our soup du jour 16

## ***Additions***

Grilled Black Tiger Shrimp 9

Grilled Chicken Breast 6

Angus Beef Tenderloin Tips 9

Arctic Char Filet 15

## ***Tapas + Starters***

### **Red Pepper + Goat Cheese Flatbread**

caramelized onions, cherry tomatoes, pine nuts 13

### **PEI Mussels**

leeks, tomato, lemon saffron cream, french bread 15

### **Ontario Venison Sliders**

sundried tomato chutney, local aged gouda, brioche 18

*add extra slider 6*

### **Crispy Halibut Cakes**

avocado aioli, shaved fennel, micro greens 18

*add extra halibut cake 6*

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## *Main Plates*

### **Chorizo Gnocchi**

fresh herb gnocchi, chorizo cream, parmigiano reggiano 21

*add grilled tiger shrimp or angus beef tips 9*

### **Turkey Avocado on Ciabatta**

aged cheddar, prosciutto, tomato, organic greens, cranberry aioli

served with fries and garden greens 19

### **Yukon Arctic Char Filet**

sweet potato puree, maple merlot reduction,

crispy capers, seasonal vegetables 29

### **Steak Frites**

grilled angus filet mignon, with sauteed mushrooms

fresh demi glace and fries 32

*add grilled black tiger shrimp 9*

## *House-Made Burgers*

*served on a brioche bun, with garden greens and fries*

### **Alberta Angus Beef**

crispy prosciutto, aged cheddar, dijon aioli 19

### **Ontario Venison**

local aged gouda, crispy prosciutto, dijon aioli 22

### **Craft Veggie**

aged cheddar, avocado aioli 17