

Loondocks

Tapas + Starters

Soup du Jour

daily creation from the chef's kettle 11

Apple + Arugula Salad

strawberries, feta, spiced pine nuts, maple dijon vinaigrette 14

Caesar Salad

herb croutons, prosciutto crisp, parmigiano reggiano 13
add grilled chicken breast 8

Beet + Warm Goat Cheese Salad

heirloom beets, candied walnuts, aged balsamic 15

Gorgonzola + Wild Blueberry Arancini

forest mushrooms, dijon aioli, micro greens 16
add extra arancini 8

Baked Brie

cranberry chutney, toasted almonds
crisps and crustini 18

Ontario Venison Sliders

wild boar bacon, aged cheddar, truffle aioli 18
add extra slider 9

Nova Scotia Snow Crab Cakes

house made cakes, with orange + basil aioli
shaved fennel + micro greens 22
add extra crab cake 11

Additions + Sides

herb frites + truffle aioli 12

grilled black tiger shrimp 11

grilled chicken breast 8

angus beef tenderloin tips 12

Loondocks

Main Plates

Chorizo Gnocchi

chorizo cream, red peppers, kale, parmigiano reggiano 26

add angus beef tips 12

add grilled black tiger shrimp 11

Grilled Chicken + Brie on Ciabatta

with arugula + cranberry chutney, served with

fries + garden greens 21

Loondocks Angus Burger

crispy prosciutto, aged cheddar + dijon aioli on toasted brioche

served with garden greens and fries 21

Craft Veggie Burger

house made veggie burger with aged cheddar on toasted brioche

served with garden greens and fries 21

Yukon Arctic Char Filet

butternut squash puree, maple merlot reduction

crispy capers, seasonal vegetables 32

Steak Frites

grilled Alberta angus filet mignon, with sauteed

mushrooms, demi glace + fries 39

add grilled black tiger shrimp 11

Soup + Salad Plate

choose any salad, served with our soup du jour 19