

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 18

Additions

Grilled Black Tiger Shrimp 9

Grilled Chicken Breast 6

Angus Beef Tenderloin Tips 11

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 21

add extra halibut cake 7

Loondocks

Main Plates

Chorizo Gnocchi

fresh herb gnocchi, chorizo cream, parmigiano reggiano 23
add grilled black tiger shrimp 9
add angus beef tips 11

Turkey Avocado on Ciabatta

aged cheddar, prosciutto, tomato, organic greens, cranberry aioli
served with fries + garden greens 19

Yukon Arctic Char Filet

sweet potato puree, maple merlot reduction,
crispy capers, seasonal vegetables 29

Grilled Ontario Pork Tenderloin

sweet + spicy dijon marinade, fingerling potatoes,
seasonal vegetables + demi glace 27

Steak Frites

grilled Alberta angus filet mignon, with sauteed
mushrooms, fresh demi glace + fries 39
add grilled black tiger shrimp 9

House-Made Burgers

served on a brioche bun, with garden greens + 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

most plates can be made gluten free | vegetarian and vegan menu available