

# Loondocks

## ***Soup + Salad***

### **Soup du Jour**

daily creation from the chef's kettle 13

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

heirloom beets, candied walnuts, mixed greens, aged balsamic 19

### **Caesar Salad**

house made dressing, herb croutons, prosciutto crisp, parmigiano reggiano 16  
*add grilled free-range chicken breast 11*

### **Watermelon Salad**

arugula, whipped feta, balsamic pearls, pistachio, radish, maple dijon 19

### **Soup + Salad Plate**

choose any salad, served with our soup du jour 24

## ***Tapas + Starters***

### **Baked Brie**

rhubarb, apple + wild blueberry chutney  
roasted pistachio, taro crisps + crustini 19

### **Smoked Duck Carpaccio**

orange, black cherry, lotus root, radish, house preserves 22

### **Nova Scotia Snow Crab Cakes**

house made cakes, with orange + basil aioli, shaved fennel + micro greens 24  
*add extra crab cake 12*

## ***Side Plates***

herb frites with truffle aioli 14

aged cheddar potato gratin 12

grilled asparagus with parmesan + aged balsamic 14

roasted fingerling potatoes 9

forest mushroom medley 9

sauteed organic kale 9

## ***Additions***

angus beef tenderloin tips 14

grilled black tiger shrimp 13

grilled free-range chicken breast 11

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## **Main Plates**

### **Chorizo Gnocchi**

chorizo cream, red peppers, kale, parmigiano reggiano 28  
*add angus beef tips 14 add grilled tiger shrimp 13*

### **Yukon Arctic Char Filet**

sweet potato puree, maple merlot reduction  
crispy capers, seasonal vegetables 35

### **Georgian Bay Pickerel Filet**

rhubarb, apple + wild blueberry chutney, lemon chive aioli  
honey roasted fingerlings + seasonal vegetables 37

### **Steak Frites**

grilled Alberta angus filet mignon, with sauteed  
mushrooms, demi-glace + fries 44  
*add grilled black tiger shrimp 13*

## **Handhelds**

### **Loondocks Angus Burger**

crispy prosciutto, aged cheddar + dijon aioli on toasted brioche  
served with garden greens + fries 24

### **Grilled Chicken + Brie on Ciabatta**

with arugula, rhubarb, apple + wild blueberry chutney, fries + garden greens 24

### **Craft Veggie Burger**

house made veggie burger with aged cheddar on toasted brioche  
served with garden greens + fries 24

### **Parmesan Flatbread**

arugula, pine nuts, caramelized onions, aged balsamic, focaccia 18  
*add grilled free-range chicken breast 11*

### **Chorizo Flatbread**

romesco, scallions, whipped feta, focaccia 17  
*add grilled black tiger shrimp 13*

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