

Loondocks

Soup + Salad

Caesar Salad

herb croutons, prosciutto crisp
parmigiano reggiano 11

Poached Pear + Watercress Salad

fresh figs, toasted pecans, local aged gouda 14

Beet + Warm Goat Cheese Salad

heirloom beets, candied walnuts, aged balsamic 14

Soup du Jour

daily creation from the chef's kettle 9

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

Grilled Ontario Pork Tenderloin

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

Pacific Halibut Filet

sesame crusted, with cauliflower + spinach puree,
orange soy glaze, seasonal vegetables 39

Chorizo Gnocchi

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

Yukon Arctic Char Filet

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

12 oz Bone-In Veal Chop

grilled Ontario veal, with fingerling potatoes,
seasonal vegetables + demi glace 44

Black Tiger Shrimp Risotto

risotto of wild mushrooms, sundried tomatoes + spinach
with grilled tiger shrimp + parmigiano reggiano 31

Grilled Angus Filet Mignon

signature Alberta angus beef, with aged cheddar potato gratin,
seasonal vegetables + brandy mushroom cream sauce 49
add grilled black tiger shrimp 9

Side Plates

aged cheddar potato gratin 8
roasted fingerling potatoes 5
forest mushroom medley 5
sauteed organic spinach 5

Additions

angus beef tenderloin tips 11
grilled black tiger shrimp 9