



Starters



Soups

Soup of the Day

Made daily using the finest local ingredients
\$6.00

French Onion Soup

Caramelized onions simmered in a rich beef broth topped with seasoned croûtons covered in our blend of melted cheeses
\$9.00

Breads

Naan Bread

Grilled Naan bread brushed with olive oil and chives
\$3.50

Tomato Bruschetta

Ciabatta bread brushed with garlic olive oil, topped with freshly diced Roma tomatoes, sweet onions, garlic and fresh basil
\$10.00

Add feta or baked mozzarella \$2.00

Corn Bread

Three homemade cornbread muffins drizzled with our house made chipotle honey butter
\$5.00

Garlic Bread

Toasted ciabatta loaf brushed with garlic butter
\$6.00
Add cheese \$2.00

Salads

Traditional Caesar Salad

Fresh romaine lettuce garnished with crumbled bacon, seasoned croûtons, Parmesan cheese and classic Caesar dressing
Side \$5.00 | Large \$10.00

Tossed Garden Salad

Organic mixed greens, cherry tomatoes, sweet peppers, shredded carrots, cucumber and sweet onions with your choice of dressing
Side \$4.50 | Large \$9.00

Sandbanks Salad

Spinach and crunchy kale garnished with sweet onions, cucumbers, strawberries and toasted cashews topped with chèvre and drizzled with port honey balsamic vinaigrette
\$13.00

The Knoll's Cobb Salad

Romaine lettuce tossed in a creamy barbeque ranch dressing, topped with garden vegetables, smoked pulled pork, beef brisket and a hard boiled egg, with our blend of three cheeses, garnished with crispy tortilla chips
\$18.00

Add to Any Salad

Diced chicken for \$5.00
Three garlic shrimp \$8.00





Appetizers & Lighter Fare



Summer Scallops

Pan seared sea scallops served on crispy baby kale garnished with a julienne of bacon and leeks, finished with a teriyaki vinaigrette

\$15.00

Steamed Mussels

One pound of fresh steamed mussels simmered in a Thai curry broth served with grilled Naan bread

\$14.00

Canadian Charcuterie Board

A selection of Canadian cheeses and cured meats with sweet pickles, red pepper jelly and rustic crackers

\$24.00

Baked Garlic Shrimp

Garlic brushed black tiger shrimp and caramelized onions, baked with a our three cheese blend, served with Naan bread

\$14.00

Smoked Chicken Wings

One pound of smoked wings with your choice of mild, medium, hot or honey garlic sauce, carrot and celery sticks with blue cheese dip

\$14

Warm Spinach and Cheese Dip

Cream cheese, spinach, green onions and garlic, topped with our three cheese blend, served with grilled Naan bread

\$16.00

Baked Nachos

House made corn tortilla chips topped with our three cheese blend, jalapeños, tomatoes, sweet peppers and onions, warm queso cheese sauce, side salsa and sour cream

\$13.00

Add sautéed ground beef, diced sautéed chicken or pulled pork \$5.00

Add guacamole \$2.00

Poutine

Fries smothered in gravy and Black River Cheese curds

\$9.00

Add smoked pulled pork \$5.00

Sweet Potato Fries

with our house Chipotle Mayo

\$7.00

French Fries

\$5.00



Sandwiches



Sirloin Burger

Seasoned handmade 8oz. sirloin beef burger grilled to perfection, served on a toasted Kaiser with lettuce, tomato, sweet onions and dill pickle

\$15.00

Tubby Burger

A seasoned handmade 8oz. sirloin burger with old cheddar, caramelized onions, topped with our barbeque pulled pork served on a toasted Kaiser with lettuce, tomato, crispy onions and dill pickle

\$21.00

Tubb's Chicken Clubb

Grilled chicken breast, bacon, old cheddar, mayonnaise, fresh lettuce and tomatoes served on flat bread drizzled with maple syrup

\$16.00

Chicken Caesar Wrap

Fresh romaine lettuce laid on an herb tortilla wrap with seasoned diced chicken, crumbled bacon, Parmesan cheese and our classic Caesar dressing

\$14.00

Beef Brisket Sandwich

Our delicious beef brisket drenched in our house bourbon barbeque gravy piled high on a toasted ciabatta loaf topped with Black River aged cheddar and crispy fried onions

\$16.00

Pulled Pork Sandwich

Our own maple barbeque smoked pulled pork generously piled on a toasted ciabatta loaf topped with cabbage slaw and shredded dill pickle

\$14.00

Chickpea and Kale Crunch Sandwich

Chickpeas, kale, carrots, onions and grapes combined with a cumin curried mayonnaise, served on cream cheese spread flat bread with micro greens, drizzled with balsamic olive oil

\$15.00

*Can be modified to be vegan

Substitutes and Add Ons

Caesar or garden salad

\$2.50

Gluten and dairy free sour dough bun

\$2.00

Add cheese, bacon or gravy to any sandwich

\$2.00 per item

Sides

All sandwiches are served with coleslaw and French fries or soup of the day



Entrées



Liver and Onions

Pan-seared baby beef liver topped with crispy bacon, onions and gravy served with mashed potato and seasonal medley of vegetables
\$23.00

Truffled Sacchetti Pasta

Pasta purses stuffed with ricotta and truffles, with a portobello and white wine cream sauce, topped with sautéed portobello mushrooms
\$28.00

Chicken Supreme

A breast of chicken stuffed with smoked Gouda and sun-dried cherries, glazed with a Cumberland sauce, served with risotto and seasonal medley of vegetables
\$26.00

Leg of Duck Confit

A traditional French favourite. The result is melt in your mouth heaven. This dish is finished with a delicious Fosterholm's maple syrup and peppercorn glaze, served with mashed potato and seasonal vegetables
\$28.00

Feature Entrée and Pasta of the Day

Every night our Chef creates a pasta and a feature using local ingredients
Priced daily

Vegetarian Coconut Curry

A blend of dried fruit, figs, root vegetables, chickpeas, sweet peppers and honey glazed cashews finished in a curry, cumin and coconut broth, served on basmati rice
\$26.00

Steak and Guinness Pie

Tender chunks of beef simmered in a rich Guinness broth with celery, mushrooms and onions encased in homemade pastry and served with mashed potato, gravy and seasonal vegetables
\$17.00

Smokey Mac and Cheese

Smoked cheddar mac and cheese topped with your choice of smoked barbeque pulled pork or beef brisket
\$23.00

Fish and Chips

Crispy beer battered haddock using local Barley Days beer, served with fries, coleslaw and tangy tartar sauce
\$16.00

Chicken Fingers

Breaded chicken breast strips served with fries, coleslaw and plum sauce
\$14.00



Smoker & Grill



Smoked Pork Ribs

Smoked in-house our baby back pork ribs are grilled and served with your choice of our maple or peach barbeque sauce. Side of coleslaw, cornbread and fries

Half Rack \$22.00

Full Rack \$32.00

Lamb Chops

Three loin lamb chops marinated in olive oil, Greek herbs and spices. Grilled to your taste served with mint yogurt, mashed potato and a medley of vegetables

\$36.00

Texas Style Smoked Beef Brisket

Slowly smoked beef brisket, crispy on the outside and deliciously tender on the inside, finished with our bourbon barbeque gravy and crispy fried onions. Served with mashed potato and seasonal medley of vegetables

\$26.00

Bacon Wrapped Beef Tenderloin

6oz. beef tenderloin grilled to your taste topped with herbed garlic butter, your choice of potato and seasonal vegetables

\$37.00

“County Cut” New York Steak

A tender and flavourful 8oz. cut of AAA beef grilled to your taste, topped with herbed garlic butter, your choice of potato and seasonal vegetables

8oz. \$33.00

12oz. \$38.00

Prime Rib

Friday and Saturday Evenings

Slow roasted prime rib of beef, served with Yorkshire pudding, au jus, baked potato and seasonal medley of vegetables

8oz. \$30.00

10oz. \$33.00

12oz. \$36.00

*Add a little smoke and a lot of favour by grilling the prime rib



Accompaniments

Three garlic black tiger shrimp \$8.00

Green peppercorn sauce \$5.00

Caramelized onions \$3.00

Sautéed mushrooms \$4.00

Teriyaki Sauce \$3.00

Blue Cheese \$4.00





Seafood & Fish



Atlantic Salmon

Fresh Atlantic salmon baked with a maple Dijon and peppercorn sauce, served with basmati rice and seasonal vegetables

\$27.00

Seafood Linguini

Sautéed black tiger shrimp, sea scallops, sweet peppers, cherry tomatoes and onions over linguini with a pesto cream sauce garnished with fresh chives

\$31.00

Local Pickerel

Fresh caught pickerel, pan seared with lemon chive butter, basmati rice and seasonal vegetables

\$28.00

Spicy Coconut Shrimp Curry

A blend of dried fruit, figs, root vegetables, sweet peppers and black tiger shrimp finished in a curry, coconut and cumin broth with basmati rice

\$30.00

Catch of the Day

Every night a seafood feature is prepared with fresh local ingredients, basmati rice and seasonal vegetables

Priced daily





Desserts



Chocolate Molten Lava Cake

Warmed chocolate cake filled with a smooth white chocolate center, drizzled with chocolate sauce and finished with a dollop of triple berry compote
\$8.00

Add ice cream or cheese \$2.00

New York Cheesecake

Classic style cheesecake topped with a fresh berry compote

or

Brûléed Styled Cheesecake topped with a caramel sauce
\$7.00

Carrot Cake

Delightfully sweet, moist cake with a traditional cream cheese icing and chopped walnuts
\$8.00

World's Best Chocolate Cake

A rich offering of five layers of dark chocolate cake and dark chocolate icing
\$10.00

Apple Pie

A "County" favourite! Flakey crust and local Spy apples make this a delicious pie
\$6.00

Add ice cream or cheese \$2.00

Lemon Lavender Cheesecake

A blend of sweet, sour and savoury. A lighter dessert to finish your meal perfectly, served on lemon cream
\$6.00


Canadian Cheese Board

Selection of Canadian cheeses and fruit served with red pepper jelly and rustic crackers.
\$18.00



Gluten Free Turtle Cheesecake

Candied pecans and milk chocolate chunks on a vanilla cheesecake topped with brownie cubes and drizzled with chocolate and caramel
\$8.00





Beverages



Bottled Beer (341mL)

Domestic	\$5.31
Premium	\$6.19
Import	\$6.64

Draft Beer

1/2 Pint	\$3.98
Pint	\$6.63

60oz. Pitcher (Domestic)	\$19.95
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Smashed Cider on Tapp

1/2 Pint	\$3.98
Pint	\$7.08

Liquor (1oz.)

Domestic	\$5.31
Premium	\$6.19

Scotch (1oz.)

Glennfiddich	\$7.08
Chivas	\$7.08
Johnny Walker Black	\$7.08
Oban	\$12.75
Lagavulin	\$14.00

Liqueurs (1oz.)

Amaretto	\$5.50
Cointreau	\$5.50
Frangelico	\$5.50
Kahlua	\$5.50
Grand Marnier	\$7.00
Drambuie	\$7.00
Bailey's	\$7.00

Cocktails (1.5 oz.)

Caesar	\$7.00
Cosmo	\$7.00
Margarita	\$7.00
Martini	\$7.00
Pina Colada	\$7.00
Manhattan	\$7.00
White Russian	\$7.00
Singapore Sling	\$7.00
Blue Lagoon	\$7.00

Coolers (341mL)

Smirnoff Ice	\$6.19
Bacardi Breezers	

Blackberry Cider (500 mL can)	\$7.08
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Specialty Coffees (1.5 oz.)

Monk's	\$7.00
Monte Cristo	
Classic Irish	

Non-Alcoholic Beverages

Dasani or Perrier Water	\$3.25
Juices (Apple, Orange, Cranberry, Tomato)	\$2.25
White or Chocolate Milk	\$2.25
Coffee, Tea, Hot Chocolate	\$2.50
Pop (Free Refills)	\$2.50
Becks Non-Alcoholic Beer	\$4.00

**Ask your server for our extended wine list
for local and imported wines by the bottle**