

# LUNCH

## TO START

<b>Chef's Soup of the Day</b>	<b>\$9</b>
<b>Truffle Fries (NF, GF)</b> fresh cut fries, truffle essence, aged reggiano parmesan cheese	<b>\$12</b>
<b>Fried Fruits de Mer (NF, DF)</b> flour dusted calamari, crispy shrimp, fresh fish roasted garlic aioli, charred lemon	<b>\$21</b>
<b>Ontario Cheese Board (V)</b> four local Ontario cheeses, toasted walnuts, stone fruit preserve, crostinis	<b>\$25</b>
<b>Duck Wings (NF, GF, DF)</b> sous vide duck, nectarine, peach and plum reduction, fleur de sel	<b>\$22</b>

## SALADS

<b>Summer Salad (V, GF)</b> baby rocket greens, sherry vinaigrette, glazed peaches, crumbled chèvre, strawberries, blackberries, balsamic reduction	<b>\$21</b>
<b>Caesar Salad (NF)</b> romaine lettuce leaves, kale leaves, housemade caesar dressing, crispy pancetta, reggiano parmesan, crispy capers, baked crostini's	<b>\$19</b>

<b>Add-Ons:</b>	
Grilled Chicken	<b>\$7</b>
Grilled Shrimp	<b>\$12</b>

## HANDHELDS

<b>Fried Chicken Sandwich (NF)</b> breaded chicken breast, everything ciabatta bun, sun dried tomato aioli, goat cheese, baby rockets, fresh cut fries	<b>\$22</b>
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## HANDHELDS CONT'D

<b>Isaiah Tubbs Burger (NF)</b> fresh ground beef, brioche bun, cheddar cheese, applewood smoked bacon, house burger sauce, lettuce, tomatoes, pickles, fresh cut fries	<b>\$24</b>
<b>Veggie Burger (VE)</b> garden burger patty, deluxe bun, fanned avocado, vegan cheese, adobo pepper sauce, lettuce, tomatoes, pickles, fresh cut fries	<b>\$23</b>
<b>Substitute:</b>	
Side Caesar Salad	<b>\$2</b>
Side Summer Salad	<b>\$3</b>

## PASTAS

<b>Shrimp Aglio e Olio (NF)</b> sautéed shrimp, linguine pasta, extra virgin olive oil, garlic, chilli, fresh parsley, hint of citrus	<b>\$26</b>
<b>Pan Fried Gnocchi (V)</b> roasted pistachio and basil pesto, heirloom cherry tomatoes, baby rocket greens, aged reggiano parmesan cheese	<b>\$24</b>
<b>Add-Ons:</b>	
Grilled Chicken	<b>\$7</b>
Grilled Shrimp	<b>\$12</b>

## MAINS

<b>Fish n Chips (NF, DF)</b> beer battered haddock, Chef's remoulade, creamy coleslaw, fresh cut fries	<b>1pc \$23 or 2 pc \$27</b>
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(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free

## ON TAP

	10oz.	20oz.	Pitcher 60oz.
Waupoos Cider	\$7	\$12	\$35
Prince Eddy - Sleesh Cake	\$7	\$12	\$35
Prince Eddy - Cream Ale	\$7	\$12	\$35
Prince Eddy - Fast Eddy's	\$7	\$12	\$35
Parsons Crushable Pilsner	\$7	\$12	\$35
Coors Light	\$7	\$12	\$35

## WHITE WINE

	6oz.	9oz.	Bottle
Dog House White, Three Dog Winery (PEC)	\$12	\$16	\$40
Pinot Grigio, Santa Margherita (Italy)	\$16	\$21	\$52
Sauvignon Blanc, Oster Bay (New Zealand)	\$16	\$21	\$52

## SPARKLING WINE

	6oz.	9oz.	Bottle
Three Dogs Dutor Three Dog Winery (PEC)	\$16	\$22	\$55
Spumante Bambino Peach (Niagara Falls)	\$12	\$16	\$40
Spumante Bambino (Niagara Falls)	\$12	\$16	\$40

## RED WINE

	6oz.	9oz.	Bottle
Dog House Red, Three Dog Winery (PEC)	\$13	\$18	\$44
J Lohr Cabernet Sauvignon, (California)	\$18	\$22	\$56

## CIDERS & COOLERS

County Peach Cider (500mL Bottle)	\$20
Waupoos Cider (341mL Bottle)	\$12
Twisted Tea (355mL Can)	\$8
raspberry, peach, original & half/half	
Cottage Springs (355mL Can)	\$8
raspberry, peach, lemon & strawberry	

## BOTTLED BEER

Domestic (341mL Bottle)	\$8
Bud Light, Budweiser, Coor Light & Michelob Ultra	
Imported (341mL Bottle)	\$9
Corona & Heineken	

## MARTINIS (2oz.)

Apple Bottom Martini	\$19
apple vodka, triple sec, lime juice	
Razzle Raspberry Martini	\$19
raspberry vodka, triple sec, lemon juice	
Expresso Martini	\$19
on the rocks expresso mix, choice of vodka or gin	

## BEER COCKTAILS (1oz.+ 210mL)

Corona Colada	\$17
coronarita, coconut milk, pineapple & lime juice, white coconut rum	
Beach Crash	\$17
coronarita, white coconut rum, pineapple juice, blue curacao	
Corona Sunrise	\$17
coronarita, tequila, orange & lime juice, grenadine	

## MARGARITAS (1oz.)

Margarita Lime	\$16
salted rim, orange & lime juice, tequila	
Margarita Peach	\$16
salted rim, pineapple juice, peach syrup, peach schnapps	

Add Coronarita	\$6
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## SANGRIAS (2oz.)

	Pitcher	10oz.	20oz.	60oz.
White Sangrias		\$9	\$18	\$30
white wine, peach schnapps, ginger ale or soda, mixed berries				
Red Sangrias		\$9	\$18	\$30
red wine, spiced rum, ginger ale or soda, mixed berries				

## COCKTAILS (2oz.)

Traditional Mimosa	\$12
Spumante Bambino, orange juice	
Peach Mimosa	\$12
Spumante Bambino peach, pineapple & peach juice	
Traditional Mojito	\$16
mint, lime juice, simple syrup, soda	
Cucumber Mojito	\$16
salted rim, mint, lime juice, elderflower syrup, cucumber, soda	
Tubby Caesar	\$16
clamato juice, worcestershire sauce, tabasco, spicy bean, lime juice, choice of whiskey, gin, tequila, vodka	
Blue Water	\$16
white coconut rum, blue curacao, 7up	
Isaiah Sling	\$16
ginger ale, pineapple juice, white coconut rum, cherry brandy, splash of cranberry juice, grenadine	

Make Any Cocktail A Premium Cocktail For	\$19
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## MOCKTAILS

Mocktails Available For	\$9
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