

DINNER

TO START

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

SALADS

Summer Salad (V, GF) baby rocket greens, sherry vinaigrette, glazed peaches, crumbled chèvre, strawberries, blackberries, balsamic reduction	\$21
Caesar Salad (NF) romaine lettuce leaves, kale leaves, housemade caesar dressing, crispy pancetta, reggiano parmesan, crispy capers, baked crostinis	\$19
Add-Ons:	
Grilled Chicken	\$7
Grilled Shrimp	\$12

HANDHELDS

Fried Chicken Sandwich (NF) breaded chicken breast, everything ciabatta bun, sun dried tomato aioli, goat cheese, baby rockets, fresh cut fries	\$22
Isaiah Tubbs Burger (NF) fresh ground beef, brioche bun, cheddar cheese, applewood smoked bacon, house burger sauce, lettuce, tomatoes, pickles, fresh cut fries	\$24

HANDHELDS CONT'D

Veggie Burger (VE) garden burger patty, deluxe bun, fanned avocado, vegan cheese, adobo pepper sauce, lettuce, tomatoes, pickles, fresh cut fries	\$23
Substitute:	
Side Caesar Salad	\$2
Side Summer Salad	\$3

PASTAS

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

MAINS

Fish n Chips (NF, DF) beer battered haddock, Chef's remoulade, creamy coleslaw, fresh cut fries	1pc \$23 or 2 pc \$27
Ontario Lake Trout (GF) pan fried trout, lemon caper cream sauce, confit cherry tomatoes, brown butter roasted fingerling potatoes, Chef's seasonal vegetables	\$35
Chicken Supreme (NF) brined chicken breast, marsala wine reduction, sautéed maitake mushrooms, Ontario brie cheese, Yukon gold potatoes, yam and parsnip mashed, Chef's seasonal vegetables	\$33
Slow Braised Short Ribs (NF) certified Angus chuck flat, juniper berry demi-glace, creamy herb polenta, Chef's seasonal vegetables	\$44

(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

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

MOCKTAILS

Mocktails Available For \$9