

DINNER

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free

TO START

Soup of the Day	\$9
Charcuterie Board (NF) assorted Italian salami, white cheddar, Ontario goat cheese, Grana Padano, Kalamata olives, seasonal preserved fruits	\$26
Truffle Fries (NF) fresh cut fries, truffle essence, aged Reggiano Parmesan cheese, roasted garlic aioli	\$12
Sandbanks Wings (NF) 1 lb house breaded wings, choice of sauce; Cajun butter, gar par (Caesar dressing & Reggiano Parmesan), Buffalo hot or Tubbs BBQ sauce	\$18
Bruschetta (V, NF) balsamic marinated Roma tomatoes, artisanal baguette, Grana Padano, balsamic reduction	\$16

SALADS

Beet Salad (V, GF) heritage mixed greens, citrus vinaigrette, redbeet crema, chèvre, candied walnuts, candy cane roasted beets, pickled formanova beets, snow sweet apple's	\$22
Caesar Salad (NF) romaine lettuce leaves, kale leaves, housemade caesar dressing, applewood smoked bacon, Reggiano Parmesan, crispy capers, baked crostini's	\$17
Add-Ons: Grilled Chicken Grilled Shrimp	\$7 \$12

HANDHELDS

Fried Chicken Sandwich (NF) breaded chicken breast, everything ciabatta bun, sun dried tomato aioli, whipped goat cheese, baby rockets, fresh cut fries	\$22
Isaiah Tubbs Burger (NF) certified Angus beef, brioche bun, cheddar cheese, applewood smoked bacon, house burger sauce, lettuce, tomatoes, pickles, fresh cut fries	\$24
Veggie Burger (V) garden burger patty, brioche bun, provolone cheese, adobo pepper sauce, lettuce, tomatoes, pickles, fresh cut fries	\$21
Substitute: Side Caesar Salad Side House Salad	\$2 \$2

MAINS

Fish n Chips (NF, DF) beer battered haddock, Chef's remoulade, creamy coleslaw, fresh cut fries	\$22
Lake Erie Pickerel (GF, NF) pan seared pickerel, lemon beurre blanc sauce, shallot and pea purée, roasted fingerling potatoes, Chef's seasonal vegetables	\$37
Braised Lamb Shank (GF, NF) Australian lamb shank, pomegranate red wine reduction, oyster mushrooms, creamy herb polenta, Chef's seasonal vegetables, buttermilk crispy onions	\$42
Butternut Squash Ravioli (NF, GF) butternut squash stuffed ravioli, brown butter & sage sauce, whipped mascarpone, heirloom cherry tomatoes, gremolata	\$25

Chef's Daily Special



An automatic 20% gratuity will be added to parties of 10 and above.