



**Welcome to the
Restaurant on the Knoll**





SOUPS, SALADS & BREADS



Soup of the Day

\$8

Caesar Salad

Romaine | Crumbled Bacon | Croûtons

Parmesan | Caesar Dressing

Small \$10 | Large \$17

(add Chicken \$6 **or** Shrimp \$10)

Garden Salad

Mixed Greens | Cherry Tomatoes | Peppers

Carrots | Red Onions | Cucumber | Choice of Dressing

Small \$10 | Large \$17

(add Chicken \$6 **or** Shrimp \$10)

Garlic Bread with Cheese

\$10



APPETIZERS & SHAREABLES



Baked Brie

Apple Brandy Compote | Maple Almond Glaze
\$18

Pulled Pork Flatbread

Pulled Pork | Maple Bourbon BBQ Sauce
Three Cheese Blend | Dill Pickles | Crispy Onions
\$20

Mussels (1lb.)

Cream Sauce | White Wine | Garlic Toast
\$18

Tempura Platter

Tempura Cauliflower, Green Beans & Yams | Steamed Edamame | Tentsuyu Sauce
\$22

Baked Nachos

Three Cheese Blend | Jalapeños | Tomatoes | Onions | Peppers
Salsa | Sour Cream | Corn Tortilla Chips
\$18

(add Chicken **or** Pulled Pork \$6)



SANDWICHES & MORE



Dunes Burger

8oz. Sirloin **or** Black Bean Burger | Lettuce | Tomato | Onions
Dill Pickle | Brioche Bun or Lettuce Wrap
\$20 (add Cheddar | Bacon \$2 each)

Tubby Clubb

Chicken | Bacon | Old Cheddar | Lettuce | Tomato | Maple Syrup | Mayonnaise | Naan
\$22

Pulled Pork Sandwich

Cabbage Slaw | Dill Pickles | Maple Bourbon BBQ Sauce | Ciabatta Bun
\$20

Steak Sandwich

Caramelized Onions | Portabella Mushroom | Ciabatta Bun
\$22

Chicken Fingers with Plum Sauce

\$19

Above items are served with fries & coleslaw, substitute Caesar or Garden \$3 | Poutine \$5

Poutine

\$12 (add Chicken **or** Pulled Pork \$6)

Fish Tacos

Battered Haddock | Cilantro Lime Slaw | Chipotle Mayo | Pico | Flour Tortillas
\$20

Vegetarian Tacos

Tempura Cauliflower | Kimchi Slaw | Flour Tortillas
\$20



ENTRÉES



Half Rack BBQ Back Ribs

Maple Bourbon BBQ Sauce | Fries | Cornbread | Coleslaw
\$31

10 oz. Ribeye steak

Roasted Dijon Garlic Butter | Mash Potato | Vegetables
\$45

Chicken Parmesan

Breaded Chicken | Mozzarella | Linguine | Marinara | Garlic Toast
\$31

Shrimp Linguine

Tiger Shrimp | Roasted Red Pepper | Linguine | Cream Sauce | Garlic Toast
\$36

Paella

Tiger Shrimp | Mussels | Chicken | Chorizo Sausage
Basmati Rice | Spicy Tomato Sauce | Garlic Toast
\$39

Pickerel

Pan Seared | Lemon | Parsley | Butter | Capers | Basmati Rice | Vegetables
\$36

Vegetarian Coconut Curry

Red Lentils | Chickpeas | Figs | Roasted Vegetables | Basmati Rice | Grilled Naan
\$25 (add Shrimp \$10)

Teriyaki Pork Tenderloin

Mash Potato | Vegetables
\$29



DESSERT



Chocolate Molten Lava Cake \$12

New York Cheesecake with Triple Berry Compote \$12

Gluten Free Rich Dark Chocolate Torte \$12

Carrot Cake \$12

Specialty Coffees (1.5 oz.)

\$8.99 Each

B-52

Kahlua | Bailey's | Grand Marnier

Blueberry Tea

Amaretto | Grand Marnier (Tea)

Brazilian

Kahlua | Tia Maria

Classic Irish

Jameson's | Irish Mist

Monk's Coffee

Amaretto | Frangelico | Grand Marnier | Crème de Cacao

Monte Carlo

Grand Marnier | Kahlua

Spanish

Brandy | Kahlua



BEVERAGES



Draft Beer

Domestic	10 oz.	\$5.31
	20 oz.	\$9.73
Local Craft	10 oz.	\$6.19
	20 oz.	\$10.62

Bottled Beer (341mL)

Domestic	\$7.08
Premium	\$7.97
Import	\$8.85

Liquor (1oz.)

Domestic	\$7.08
Premium	\$7.97

Scotch (1oz.)

Glenfiddich	\$9.73
Johnnie Walker Black	\$9.73
Oban	\$15.04

Cider

Waupoos Cider (341mL)	\$11.50
Waupoos Peach Cider (500mL)	\$20.35

Coolers

Smirnoff Ice (333mL) (Light Peach)	\$7.97
White Claw (355mL) (Ask Server for flavours)	\$8.85

Cocktails (1.5 oz.)

\$10.83

Cosmopolitan
Long Island Ice Tea
Margarita
Martini
Mojito
Tubby Caesar
White Freeze
White Russian
Whiskey Sour

Non-Alcoholic Beverages

Beck's Non-Alcoholic Beer	\$6.00
Coffee, Tea or Hot Chocolate	\$3.00
Juices (Apple, Orange, Cranberry, Tomato)	\$3.00
Perrier Water	\$6.00
Pop (Free Refills)	\$3.00
White or Chocolate Milk	\$3.00



WINE LIST



White Wines

	6oz.	9oz.	Bottle
Dunes, Sandbanks (PEC)	\$12	\$16	\$40
Pinot Grigio, Three Dog Winery (PEC)	\$16	\$21	\$52
Chardonnay, Rosehall (PEC)	\$13	\$18	\$44
Off Dry Riesling, Huff Estates (PEC)	\$15	\$20	\$49
Three Witches, Karlos Estates (PEC)	\$16	\$21	\$52
Sauvignon Blanc, New Zealand	\$16	\$21	\$52

Red Wines

	6oz.	9oz.	Bottle
Baco Noir, Sandbanks (PEC)	\$12	\$16	\$40
Dog House Red, Three Dog Winery (PEC)	\$13	\$18	\$44
Cabernet Franc Reserve, Three Dog Winery (PEC)	\$17	\$22	\$53
Merlot, Huff Estates (PEC)	\$15	\$20	\$49
Pinot Noir, Rosehall (PEC)	\$17	\$21	\$52
J Lohr Cabernet Sauvignon, California	\$18	\$22	\$56

Rosé Wines

	6oz.	9oz.	Bottle
Rose, Huff Estates (PEC)	\$15	\$20	\$49
Rose, Three Dog Winery (PEC)	\$13	\$18	\$44