



**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)

## **Cob Salad**

Romaine | Ham | Pulled Pork | Chicken | Cheese

Hard Boiled Egg | BBQ Ranch Dressing

\$23

## **Garlic Bread with Cheese**

\$10



# APPETIZERS & SHAREABLES



## **Baked Brie**

Triple Berry Balsamic Reduction | Maple Almond Glaze

\$18

## **Teriyaki Chicken Skewers**

Marinated Chicken Skewers | Kimchi Slaw | Teriyaki Drizzle

\$20

## **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 Shrimp, Cauliflower, Green Beans & Yams  
Steamed Edamame | Tentsuyu Sauce

\$24

## **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 | Brioche Bun  
\$20

## **Chicken Parm Sandwich**

Breaded Chicken | Mozzarella | Marinara | Ciabatta Bun  
\$22

## **Chicken Fingers with Plum Sauce**

\$19

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

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## **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**



**10 oz. Ribeye steak**

Roasted Dijon Garlic Butter | Baked Potato | Vegetables

\$45

**Chicken Parmesan**

Breaded Chicken | Mozzarella | Linguine

Marinara | Garlic Toast

\$31

**Seafood Linguine**

Tiger Shrimp | Mussels | Linguine

Creamy Crab 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)



**DESSERT**



**Gluten Free Turtle Cheesecake \$12**

**New York Cheesecake with Triple Berry Compote \$12**

**Gluten Free Rich Dark Chocolate Torte \$12**

**Carrot Cake \$12**

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**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.)

Cosmopolitan	\$10.83
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