

Soups and Salads

Market Soup Prepared fresh daily and served with a warm roll. 7.75

Chowdah! Our creamy East coast chowder full of shrimp, scallops, calamari, clams, mussels, fresh fish, smoked bacon, leeks and potatoes. 12.25 ^{GF}

Bellwether Salad Market greens, strawberry, blueberry, organic quinoa, pepitas, sunflower seeds, spiced pecans, goat's cheese, sherry vinaigrette. 5.95 / 9.95 *NEW!*

Caesar Salad Romaine lettuce, smoked bacon, butter croutons and Grana Padano tossed with our house peppercorn garlic dressing. 5.75 / 9.75

Add grilled chicken: \$6.50 Add grilled salmon: \$8.00

Sandwiches

Served with your choice of French Fries, Market or Caesar salad. Gluten free sandwich rolls or sliced white bread available upon request.

The Yacht Club House roasted turkey breast, crisp applewood smoked bacon, leaf lettuce and tomato in a triple decker on your choice of bread. 15.75

El Cubano Smoked ham, mojo roasted pork, dill pickles, Swiss cheese, mustard, mayonnaise, pressed panini bun. 14.25

Chicken Quesadilla Honey chipotle pulled chicken, sweet peppers and onions crisped in a flour tortilla with your choice of side. 15.95

Steak Sandwich Grilled 170g center cut AAA striploin steak, leaf lettuce, sliced tomato, roasted garlic aioli, toasted panini bun. 17.75 *NEW!*

Tuna Melt Lightly dressed olive oil and lemon poached Oceanwise albacore tuna loin, gherkins, celery, red onion, chives and Swiss cheese butter toasted on your choice of bread. 14.95

Beef Burger Chargrilled AAA hand packed sirloin, chuck and brisket patty, all the trimmings on a toasted ACE brioche bun. Single: 12.95 Double: 16.95

Veggie Burger Vegan and gluten free patty. 14.50

California Wrap Fresh greens, Monterey Jack cheese, ripe avocado, Green Goddess dressing, crisp bacon, tomato, herb grilled chicken breast in a warm garlic and herb tortilla. 15.75

Mains

Chicken Tikka Masala

Boneless grain fed chicken, tomato and coconut milk curry, sweet peppers and onions, basmati rice, garlic naan. Extra heat upon request. 18.50

Meatloaf

Beef, pork and veal meatloaf, spun Yukon Gold potatoes, fresh vegetables, creamed Madagascar green peppercorn sauce. 17.25 *NEW!*

Shepherd's Pie

Minced lamb in a red wine and Worcester gravy with peas and carrots topped with white cheddar parmesan mash and served with your choice of Market or Caesar salad. 16.75

Chicken Cavatappi

Pulled roast chicken, broccoli, snow peas, cremini mushrooms, leeks, shallot, smoked gouda white wine cream, toasted parmesan herb bread crumbs. 17.00

Seafood Tagliatelle

White shrimp, scallops, calamari, mussels, fennel, leeks, pearl tomato, white wine, garlic, saffron shellfish broth, sweet butter, snipped chives. 19.75 *NEW!*

The People's Jambalaya

Boneless grain fed chicken, Andouille sausage, white shrimp, celery, Spanish onion, bell pepper, long grain rice, Creole spices. 18.50

Rainbow Trout

Pan seared organic Manitoulin Island rainbow trout, four grain pilaf, grilled asparagus, tomato mustard seed butter sauce. 23.50

Buddha Bowl

Quinoa, black barley, freekeh and farro pilaf, edamame, quick pickle vegetables, grape tomato, avocado, bibimbap sauce. *NEW!*

Braised Tofu: 15.75 Grilled Chicken: 16.50 Grilled Salmon or Sticky Shrimp: 18.50

Fish and Chips

Oceanwise haddock fried golden in Old Credit Amber beer batter served with hot fries, house tartar sauce, coleslaw and lemon. One piece: 13.75 Two Piece: 17.75

Steak Frites

10oz AAA Top Sirloin steak grilled to your liking topped with maître d' butter and served with fresh hot fries and roasted garlic aioli. 24.50 *NEW!*

DECK MENU

Vegetable Samosa

Baked curried potato and vegetable samosa served with tamarind dip. 2.50 ea.

Sticky Shrimp *NEW!*

Pan seared Oceanwise shrimp, red Thai curry glaze, ginger, carrots, peppers, black sesame, cilantro, chives. 12.00

Bowl of Red *NEW!*

Beef chili, onions, celery, peppers, beans, garlic toast. 10.00

Baked Brie *NEW!*

Oven baked Albert's Leap brie cheese, warm berries, crostini. 12.50

Chicken Wings

Crisp jumbo wings served with carrot and celery sticks, blue cheese dip and your choice of sauce: BBQ, medium, hot, XXX, honey garlic, lemon pepper, dry garlic or honey Thai Sriracha. 14.50 ^{GF}

Calamari

Fried crispy and golden, served with a creamy ponzu dip and lemon. 12.25 ^{GF}

Cheesy Garlic Bread

Oven baked loaf stuffed with three cheeses and dripping with herbed garlic butter.

Half: 6.75 Full: 10.75

DECK MENU

Duck Liver Pâté

House made duck liver pâté, Madeira wine jelly, crostini. 8.50 *NEW!*

Perogies

Pan fried cheddar and potato perogies, bacon, onions, sour cream. 9.00

Baby Spring Rolls

Asian vegetables, plum sauce. 8.00

Edamame

Whole steamed edamame tossed with a touch of sesame oil and togarashi salt. 5.00 ^{GF}

Pizzas

12" raised dough. Gluten free crust available.

Classic Cheese

Tomato sauce and mozzarella cheese. 13.50

Pepperoni

Tomato sauce, mozzarella, pepperoni. 14.50

Deluxe

Tomato sauce, mozzarella, pepperoni, mushrooms, onions and green peppers. 15.50

Mushroom & Smoked Bacon

Pesto sauce, mozzarella, oyster, shiitake and cremini mushrooms, smoked bacon. 15.50