

Soups and Salads

Gazpacho Andaluz Traditional Andalusian gazpacho made with vine ripe tomatoes, cucumber, sweet peppers, country bread and extra virgin olive oil. 8.50 *NEW!*

Chowdah! Our creamy East coast chowder full of shrimp, scallops, calamari, clams, mussels, fresh fish, smoked bacon, leeks and potatoes. 10.95 

Bellwether Salad Market greens, Ontario peaches, strawberries, blueberries, toasted pepitas and sunflower seeds, grape tomato, sweet peppers and crumbled goat's cheese. 9.95 *NEW!*

Baja Salad Fresh greens in a baked tortilla bowl with avocado, grilled corn, tomatoes, sweet peppers, organic quinoa, fresh queso, cumin lime honey vinaigrette. 9.95

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

Add grilled chicken: \$5.95 Add grilled salmon: \$7.50

Sandwiches

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

Chicken Tinga Tacos Chipotle tequila braised chicken, tomato and corn pico, cilantro cabbage slaw, cojita cheese, lime crema. 14.25 *NEW!*

Jerk Chicken Grilled Jamaican Jerk marinated breast of chicken, lettuce, tomato, mango pineapple relish on a toasted bun. 14.50 *NEW!*

Beef Hoagie Shaved slow roasted AAA top sirloin, butter toasted sourdough hoagie roll, caramelized onions, cremini mushrooms, boursin cheese spread, au jus. 15.25

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. 13.95

The Yacht Club House roasted turkey breast, crisp apple wood smoked bacon, leaf lettuce and tomato in a triple decker on your choice of bread. 14.75

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. 14.75

Burgers

Gluten free buns available upon request.

The Beef Burger Hand packed AAA Canadian beef seasoned with summer spices, chargrilled and served on a toasted ACE Bakery bun with all the trimmings. 12.75

Veggie Burger Vegan and gluten free veggie patty on a toasted ACE Bakery bun with all the trimmings. 12.95

The Italian Grilled fennel, herb and chili spiked Ontario pork patty on a toasted ACE Bakery bun topped with tomato mostarda and baby arugula. 13.95 *NEW!*

Mains

Steak & Ale Pie Canadian beef slow braised in amber ale with smoked bacon and mushrooms baked under a pastry dome and served with your choice of side. 16.95 *NEW!*

Lamb Curry Caribbean style slow cooked lamb curry with coconut milk and pineapple served with basmati rice, grilled roti and market greens. Extra heat on request. 17.95

Ravioli Caprese Creamy mozzarella stuffed egg pasta, roma tomato, fennel, leeks, sweet peppers, white wine basil sauce. 13.95 Add grilled chicken or Italian sausage: 4.00

Baby Back Ribs Dry rubbed Ontario back ribs finished on the grill with Forty Creek BBQ sauce and served with picnic coleslaw and hot french fries. Half rack: 16.95 Full Rack: 25.95 ^{GF}

Tandoori Salmon Oven roasted tandoori marinated Atlantic salmon on a bed of dal tadka with a summer salad of shaved fennel, radish, sweet onion, tomato and arugula. 21.95 ^{GF}

BBQ Chicken Dinner Dry rubbed grain fed half chicken basted with Forty Creek BBQ sauce served with fresh French Fries, coleslaw and grilled corn. 16.95 ^{GF}

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: 12.75 Two Piece: 16.75

New York Steak 10oz AAA centre cut New York Striploin grilled to your liking and served with fresh vegetables, roasted fingerling potatoes and a Madagascar green peppercorn sauce. 28.95

DECK MENU

Vegetable Samosas

Curried potatoes, carrots, peas and onions in a crisp wrapper with a date and tamarind chutney dip. 5.25

Cheesy Garlic Bread

Oven baked loaf stuffed with three cheeses and dripping with herbed garlic butter.
Half: 5.95 Full: 9.95

Coconut Shrimp

Sweet white shrimp hand breaded in shredded coconut fried crisp with zesty ginger chili plum dip. 7.75 *NEW!*

Black Bean Taquitos

Spiced black beans and cheese rolled in thin tortilla wrappers, crisp fried and served with pico de gallo. 8.50 *NEW!*

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. 13.50 ^{GF}

Calamari

Fried crispy and golden, served with a creamy ponzu dip and lemon. 11.50 ^{GF}

Perogies

Pan fried cheddar and potato perogies, bacon, onions, sour cream. 8.95

DECK MENU

Chicken Quesadilla

Honey chipotle pulled chicken, sweet peppers and onions crisped in a flour tortilla with your choice of side. 14.95

Guac and Chips

Our house made guacamole with fresh tortilla chips. ^{GF}
8.95

Edamame

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

Pizzas

12" raised dough. Gluten free crust available.

Classic Cheese

Tomato sauce and mozzarella cheese.
12.95

Pepperoni

Tomato sauce, mozzarella, pepperoni.
13.95

Deluxe

Tomato sauce, mozzarella, pepperoni, mushrooms, onions and green peppers.
14.95

Mushroom & Smoked Bacon

Pesto sauce, mozzarella, oyster, shiitake and cremini mushrooms, smoked bacon. 14.95

Marco Pollo

Forty Creek BBQ sauce, pulled chicken, sweet peppers and onions. 14.95 *NEW!*