

LUNCH TAKE-OUT FROM THE CLUB

Only available for pick up Monday-Friday
11am-2pm.

STARTERS

LONDON CLUB CAESAR*

crisp romaine lettuce, Grana Padano, buttered croutons, double smoked bacon, house made garlicky dressing 14

BOWLING ALLEY GREEN SALAD*(V)

mandarins, local feta, marinated olives, za'atar spiced nuts, pomegranate molasses vinaigrette 13

SOUP OF THE DAY*(V)

Freshly house made seasonal ingredients 12

SHRIMP COCKTAIL 'CAESAR'*

Clamato cocktail sauce, Montreal Steak Spice rimmer, vodka marinated pickles 18

CARAMELIZED BRUSSEL'S SPROUTS

Shiitake mushroom XO sauce, crispy garlic, house togarashi 16

SANDWICHES

All served with your choice of BA greens, caesar salad, fresh cut frites, soup du jour or sweet potato fries.

LOBSTER CLUB 'BLT'*

creamy lobster salad, crisp bacon, Boston Bibb lettuce, local tomatoes 23

WAGYU & TENDERLOIN BURGER

house smoked aged cheddar, fried onions, pickle relish, umami aioli, toasted brioche bun 36

MAINS

LONDON CLUB COBB SALAD*

grilled chicken breast, avocado salsa, heirloom tomatoes, heritage greens, crisp bacon, blue cheese vinaigrette 20

CRISP LAKE ERIE PERCH

butter roasted fingerling potatoes, garlicky green beans, house made tartar sauce 21

BEER BRAISED TENDERLOIN POUTINE

cheddar cheese curds, fresh cut russet potato frites, braising liquid gravy 23

BLACKENED SALMON*

Haricot verts, rice pilaf, Poblano & pumpkin seed molé 25

STEAK FRITES*

grilled striploin of beef, 'all dressed' frites, black garlic aioli, red wine jus 36

VEGETARIAN MAINS

BEYOND MEAT BURGER

triple cream brie, black truffle aioli, house bread & butter pickles, brioche bun 22

Served with your choice of BA greens, caesar salad, fresh cut frites, soup du jour or sweet potato fries.

VEGETARIAN PAD THAI

Shanghai noodles, fresh vegetables, egg, house made sauce 19

DESSERTS

TRES LECHES CAKE

whipped Chantilly, cinnamon crumble 12

CARAMELIZED LEMON CHEESECAKE*

raspberry chutney, toasted almond crumble 12

WHISKY FROSTED BROWNIE CAKE*

smoked caramel sauce, crème Chantilly 12

FRIDAY FEATURE

FISH N' CHIPS

served with coleslaw and tartar sauce 20

*All * items are or can be made gluten free.
All (V) are vegetarian.*

WINES BY THE BOTTLE

SPARKLING

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| Le Colture, Fagher, Prosecco Superiore, Valdobbiadene, Italy, NV | 38 |
| Tarlant, Brut, Reserve, Champagne, France, NV | 60 |

WHITE

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| Cantina Rauscedo, Pinot Grigio, Friuli, Italy, 2020 | 32 |
| Domaine Pillot Laurent & Romain, Chardonnay, Burgundy, 2020 | 57 |
| Stoneburn, Sauvignon Blanc, Marlborough, New Zealand, 2017 | 44 |
| Cave Spring, CSV, Riesling, Niagara Peninsula, 2017 | 48 |
| Cakebread, Chardonnay, Napa Valley, 2018 | 94 |

ROSE

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| Triennes, Provence, France, 2020 | 36 |
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RED

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| Duckhorn, Decoy, Cabernet Sauvignon, Sonoma County, 2019 | 48 |
| Yalumba, Y Series, Shiraz/Viognier, Australia, 2018 | 40 |
| St Francis, Merlot, Sonoma, 2017 | 42 |
| Stoller, Pinot Noir, Dundee Hills, Oregon, 2017 | 56 |
| Morillon, Grand Cru, Merlot, Saint Emilion, Bordeaux, 2015 | 60 |
| Duckhorn, Postmark, Cabernet Sauvignon, Napa Valley, 2018 | 60 |
| Caymus, Zinfandel, Napa Valley, 2018 | 80 |