

ALL DAY MENU

STARTERS & SHAREABLES

CAESAR SALAD*(T.O.)

romaine, double smoked bacon, Grana Padano, crunchy croutons, house made garlicky dressing 14

HERITAGE GREENS SALAD*(V)(T.O.)

strawberries, goat's cheese, candied pecans, roasted strawberry balsamic dressing 13

WILD & TAME MUSHROOM TOAST(V)

Herb aioli, Grana Padano 15

CRISPY GOAT'S CHEESE(V)

sweet & sour heirloom tomato compote, Kyle's greens 16

ROASTED CORN & CRAB FRITTERS

preserved lemon aioli, pickled shallots 18

OYSTERS ON THE HALF SHELL*

half dozen of our daily selection with accompanying garnishes 24

GRILLED PINEAPPLE SHRIMP CEVICHE*(T.O.)

cilantro, fresh citrus, crispy tortilla 19

GRILLED OCTOPUS*

roasted fennel, cured tomatoes, saffron aioli 21

ARTISANAL CHARCUTERIE BOARD(T.O.)

local cheeses, house made pickles & mustard, grilled sourdough 27

MAINS

CRISPY HALIBUT TACOS

pico de gallo, avocado purée, cabbage slaw, corn crisps. Served with fresh cut frites 25

LONDON CLUB COBB SALAD*(T.O.)

grilled chicken breast, avocado salsa, heirloom tomatoes, heritage greens, double smoked bacon, blue cheese vinaigrette 19

LAKE ERIE PERCH(T.O.)

buttered French beans, roasted fingerling potatoes, house made tartar sauce 21

GRILLED TENDERLOIN OF BEEF*

smoked cheddar dauphinoise, summer vegetable sauté, red wine demi glace 41

STEAK FRITES*(T.O.)

grilled 10 oz. striploin, feta frites, chimichurri, crisp oregano, grilled lemon aioli 36

GRILLED 12 OZ. RIBEYE*

aged Grana Padano pomme purée, summer vegetable sauté, red wine demi glace 38

PRESERVED LEMON & THAI BASIL

BAKED RAINBOW TROUT*

toasted quinoa pilaf, fresh vegetable sauté 34

FRESH FETTUCCINE(V)

oven dried tomatoes, baby spinach, lemon & basil pesto, Grana Padano 24 - Add chicken 6 Add salmon 8

GRILLED SALMON*

heirloom tomato & bocconcini salad, oregano & roasted garlic vinaigrette 32

WAGYU & TENDERLOIN BURGER(T.O.)

brioche bun, caramelized onion, smoked cheddar cheese, black garlic aioli, pickle relish. Served with fresh cut frites 36

Substitute with a Beyond Meat Patty(V) 21

BUDDHA BOWL*(V)(T.O.)

toasted quinoa, crunchy chickpeas, sprouts, fresh vegetables, tahini & ginger dressing 24

DESSERTS

CARAMELIZED LEMON CHEESECAKE*(T.O.)

raspberry coulis, almond & brown sugar crumble 12

WHISKY FROSTED BROWNIE

smoked caramel sauce, vanilla ice cream 12

TRES LECHES CAKE(T.O.)

bourbon caramel, cinnamon crumble 12

DULCE DE LECHE CRÈME BRÛLÉE

cinnamon sugar churros 12

All * items are or can be made gluten free. All (V) items are vegetarian. All (T.O.) items are available for take-out.