

LUNCH @ THE CLUB

STARTERS

LONDON CLUB CAESAR*(T.O.)

crisp romaine lettuce, double smoked bacon lardons, grana padano, crunchy croutons, garlicky house made dressing 16 - add chicken 10

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

roasted golden beets, shaved manchego, spiced walnuts, maple & balsamic dressing 15 - add chicken or salmon 10

SOUP DU JOUR*(T.O.)

freshly house made with seasonal ingredients 10

LOBSTER THERMIDOR DIP

rich béchamel, gruyère, house made cheddar bay biscuits 21 - extra biscuits 3 each

CITRUS MARINATED SHRIMP

COCKTAIL*(T.O.)

classic cocktail sauce, celery hearts, Montreal steak spice rim 21

MAINS

LONDON CLUB COBB SALAD*(T.O.)

grilled chicken breast, avocado salsa, heirloom tomatoes, heritage greens, double smoked bacon, blue cheese vinaigrette 24

LAKE ERIE PERCH

buttered French beans, roasted baby potatoes, house made tartar sauce 26

STEAK FRITES*(T.O.)

grilled 10 oz. striploin, feta frites, chimichurri, crisp oregano, grilled lemon aioli 38

CRISPY HALIBUT TACOS

pico de gallo, avocado purée, cabbage slaw, corn crisps. served with your choice of side 27

DAILY OMELETTE*

3 egg omelette filled with a selection of seasonal ingredients. served with your choice of side 18

FEATURE OF THE DAY

created daily from the freshest seasonal ingredients MP

SANDWICHES

All sandwiches come with your choice of Caesar salad, heritage greens salad, fresh cut frites or soup du jour.

CHICKEN BACON RANCH

grilled chicken breast, white cheddar, tomatoes, butter lettuce, house made ranch 18

WAGYU & TENDERLOIN BURGER(T.O.)

brioche bun, caramelized onion, smoked cheddar cheese, black garlic aioli, pickle relish 36

LOBSTER CLUB SANDWICH

crisp bacon, butter lettuce, tomatoes 24

PRIME RIB BEEF DIP SANDWICH

shaved prime rib, aged white cheddar, caramelized onions & mushrooms, rich beef jus 19

VEGETARIAN MAINS

All sandwiches come with your choice of Caesar salad, heritage greens salad, fresh cut frites or soup du jour.

BEYOND MEAT BURGER(T.O.)

house smoked aged cheddar, fried onions, pickle relish, umami aioli, toasted brioche bun 22

BUFFALO CAULIFLOWER TACOS

shredded iceberg lettuce, house made hot sauce, creamy blue cheese sauce 22

All * items are or can be made gluten free.

All (V) items are vegetarian.

WINES BY THE GLASS

SPARKLING

6 oz. 9 oz.

Le Colture, Fagher, Prosecco Superiore, Valdobbiadene, Italy, NV	10	N/A
Tarlant, Brut, Reserve, Champagne, France, NV	20	N/A

WHITE

Cantina Rauscedo, Pinot Grigio, Friuli, Italy, 2020	10	15
Domaine Pillot Laurent & Romain, Chardonnay, Burgundy, 2020	14	21
Stoneburn, Sauvignon Blanc, Marlborough, New Zealand, 2017	11	17
Cave Spring, CSV, Riesling, Niagara Peninsula, 2017	12	18
Cakebread, Chardonnay, Napa Valley, 2018	24	36

ROSE

Triennes, Provence, France, 2020	10	15
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RED

Duckhorn, Decoy, Cabernet Sauvignon, Sonoma County, 2019	13	20
Yalumba, Y Series, Shiraz/Viognier, Australia, 2018	10	15
St Francis, Merlot, Sonoma, 2017	12	18
Stoller, Pinot Noir, Dundee Hills, Oregon, 2017	14	21
Morillon, Grand Cru, Merlot, Saint Emilion, Bordeaux, 2015	15	23
Duckhorn, Postmark, Cabernet Sauvignon, Napa Valley, 2018	15	23
Turley, Fredricks Vineyard, Zinfandel, Sonoma Valley, 2014	20	30