








# LAKE CLUB

## ALL DAY MENU

### SHARE PLATES & APPETIZERS

<b>SOUP DU JOUR  </b> <i>Chef's seasonal inspired soup, grilled baguette</i>	15
<b>EDAMAME  </b>   <i>lime, salt, sesame dressing</i>	13
<b>SMOKY BRUSSELS SPROUTS  </b>  <i>Korean XO sauce, pickled ginger aioli, crispy rice</i>	15
<b>BRIE AND PROSCIUTTO TOAST  </b> <i>shallot jam, brie cheese, pickled chilies (3 pcs)</i>	15
<b>CALAMARI  </b>  <i>tossed in FH sauce, pickled ginger aioli, sesame seeds, scallions</i>	21
<b>TUNA TARTARE  </b>   <i>raw Saku tuna, tajin aioli, pickled carrot, sweet habanero, lotus root chip</i>	24
<b>CHARCUTERIE  </b> <i>prosciutto, cured sausage, Ontario cheeses, marinated and pickled vegetables, olive bread</i>	27
<b>BANG BANG SHRIMP  </b> <i>battered fried shrimp, cabbage, sambal aioli, mint, cilantro</i>	21

### SALADS

<b>CAESAR SALAD  </b> <i>romaine lettuce, creamy caesar dressing, croutons, bacon, grana padano</i>	16
<b>TROPIC MANGO SALAD  </b>   <i>mango, carrot, cabbage, pickled red onion, roasted cashews, puffed rice bowl, avocado puree, Thai basil, cilantro, Thai lime dressing</i>	19
<b>CHEF'S COBB SALAD  </b> <i>iceberg lettuce, chicken, radish, crispy onion, cherry tomatoes, charred corn, seeds, scallions, whipped feta, avocado puree, caramelized onion dressing</i>	27
<b>ANCIENT GRAINS BOWL  </b>  <i>quinoa, beet root bites, beet hummus, edamame, marinated eggplant, crispy chickpeas, charred corn, cucumber, avocado puree, citrus herb dressing</i>	23

**LAKESIDE PLATTER** 69  
*feeds 4-6 people*


SELECTION OF THE BELOW TO SHARE:

*brie and prosciutto toast | truffle fries | edamame | smoky brussels sprouts | charcuterie board*

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## BURGERS & SANDWICHES







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<b>VEGGIE BURGER</b>   	<b>21</b>
<i>Impossible meat burger, lettuce, tomato, pickle, onion jam, fries</i>	
<b>CHICKEN CLUB</b>	<b>24</b>
<i>bacon, cheddar, lettuce, tomato, crispy onion, chili aioli, herb focaccia, fries</i>	
<b>SMASH BURGER</b>	<b>22</b>
<i>8oz beef patty, lettuce, tomato, pickle, fries</i>	
<b>LC LOADED BURGER</b>	<b>26</b>
<i>8oz beef patty, lettuce, tomato, pickle, onion jam, LC aioli, cheddar cheese, fries</i>	

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## ENTRÉES

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<b>BEER BATTERED FISH AND CHIPS</b>   	<b>27</b>
<i>7oz haddock, creamy coleslaw, tartar sauce, fries</i>	
<b>BUTTER CHICKEN</b>   	<b>31</b>
<i>chicken thigh, saffron-scented rice, naan bread, cucumber raita, mango chutney, papadam, pickled chilies</i>	
<b>BEEF RAGU</b>	<b>33</b>
<i>braised beef short rib, tomato sauce, noodles, grana padano, gremolata</i>	
<b>CHEF'S RISOTTO</b>	<b>29</b>
<i>seasonal inspired Chef's risotto</i>	
<b>FOGO ISLAND CURRIED COD</b>    	<b>35</b>
<i>miso glaze, coconut green curry sauce, bok choy, edamame, puffed grains, pickled carrot, steamed rice</i>	
	<i>vegan option - substitute with Miso Glazed Eggplant</i> <b>29</b>
<b>TERIYAKI BEEF SHORT RIB</b>	<b>44</b>
<i>braised beef, mustard greens, ginger carrot puree, tempura onion rings, pickled mushroom</i>	
	<i>vegan option - substitute with Teriyaki Eggplant</i> <b>33</b>
<b>STEAK FRITES</b>   	<b>49</b>
<i>10oz Alberta AA striploin, sautéed greens, truffle fries, sumac crema, beef jus</i>	
<b>COHO PAN SEARED SALMON</b>    	<b>33</b>
<i>cauliflower puree, asparagus, green peas, fennel slaw, maple mustard seeds, fingerling potatoes</i>	

### ADD ONS

### SIDES

GRILLED CHICKEN - 14  
SEARED SALMON - 24  
BAKED COD - 24

CHEESE - 3  
GRAVY - 4  
LOCAL BACON - 4  
EXTRA AIOLI - 3

FRENCH FRIES - 11  
SWEET POTATO FRIES - 13  
TRUFFLE FRIES - 13

DAILY VEGETABLES - 12  
BASMATI RICE - 4

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MENU ITEMS MAY CONTAIN OR HAVE COME INTO CONTACT WITH FOOD ALLERGENS SUCH AS NUTS, PEANUTS, DAIRY, AND WHEAT. FOR ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, PLEASE SPEAK WITH YOUR SERVER.

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[  VEGAN |  PISCATARIAN |  GLUTEN FRIENDLY |  CONTAINS NUTS ]