








# 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>FOREST MUSHROOM TOAST  </b> <i>mushroom medley, kale, onions, truffle cream sauce (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, za'atar, red pepper harissa, preserved lemon, green melon and mint, lotus root, rice chips</i>	24
<b>CHARCUTERIE  </b> <i>prosciutto, cured sausage, Ontario cheeses, marinated and pickled vegetables, olive bread</i>	27
<b>KOJI KALBI PORK BELLY  </b>  <i>daikon kimchi slaw, pear, scallion, pickled chilies</i>	19

SALADS

<b>CAESAR SALAD  </b> <i>romaine lettuce, creamy caesar dressing, croutons, bacon, grana padano</i>	16
<b>CHOP-CHOP SALAD  </b>    <i>kale, cabbage, iceberg lettuce, pickled carrot, radish, water chestnut, bean sprouts, Korean pear, creamy tofu dressing, cashew</i>	19
<b>CHEF'S COBB SALAD  </b> <i>iceberg lettuce, chicken, radish, crispy onion, cherry tomatoes, charred corn, seeds, scallions, whipped feta, 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:  
*forest mushroom 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>
7oz haddock, creamy coleslaw, tartar sauce, fries	
<b>BUTTER CHICKEN</b>   	<b>31</b>
chicken thigh, saffron-scented rice, naan bread, cucumber raita, mango chutney, papadum, pickled chilies	
<b>BEEF RAGU</b>	<b>33</b>
braised beef short rib, tomato sauce, pappardelle noodles, grana padano, gremolata	
<b>CHEF'S RISOTTO</b>	<b>29</b>
seasonal inspired Chef's risotto	
<b>CURRIED COD</b>    	<b>35</b>
Fogo Island miso glazed cod, coconut green curry sauce, bok choy, edamame, puffed grains, pickled carrot, steamed rice	
	vegan option - substitute with Miso Glazed Eggplant <b>29</b>
<b>TERIYAKI BEEF SHORT RIB</b>	<b>44</b>
braised beef, mustard greens, edamame, miso carrot, ginger carrot puree, tempura onion rings, pickled mushroom	
	vegan option - substitute with Teriyaki Eggplant <b>33</b>
<b>STEAK FRITES</b>   	<b>49</b>
10oz striploin, sautéed greens, truffle fries, sumac crema, beef jus	
<b>BRANZINO</b>    	<b>33</b>
black bean puttanesca, mustard greens, blistered tomatoes, olive crumble, lemon	

ADD ONS

SIDES

GRILLED CHICKEN - 14	CHEESE - 3	FRENCH FRIES - 11	DAILY VEGETABLES - 12
SEARED TROUT - 22	GRAVY - 4	SWEET POTATO FRIES - 13	BASMATI RICE - 4
BAKED COD - 24	BACON - 4	TRUFFLE FRIES - 13	SAUTEED MUSHROOMS - 7
	EXTRA AIOLI - 3		

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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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