

LAKECLUB

Brunch

CROISSANT 5.50

choice of almond or chocolate hazelnut sour cherry jam, whipped mascarpone & Nutella

GRANOLA PARFAIT 19

Greek yogurt, fresh seasonal berries & sliced fruits, house-made granola

BAGEL & AVOCADO 17

toasted multigrain bagel, whipped cream cheese, fresh sliced avocado, cucumber, cabbage slaw, petite salad

SMOKED SALMON TOAST 21

toasted multigrain sourdough bread, salmon roe, whipped cream cheese, caper berries, pickled onion, cucumber, orange, dill beurre blanc

MARSHMALLOW BELGIAN WAFFLE 19

strawberries, chocolate sauce, Chantilly cream, fig jam, brûléed marshmallow, crumbled pistachio

EGGS BENEDICT 25

free range poached eggs, English muffin, arugula, smoked black forest ham, classic hollandaise, pan-roasted rosemary fingerling potatoes, petite fruit bowl

LAKE CLUB OMELETTE 25

free range three-egg omelette, bacon,
pan-roasted rosemary fingerling
potatoes, petite fruit bowl
choice of cheese, onion, mushroom, tomato,
spinach and ham | choice of multigrain
sourdough, white, or whole wheat toast

tree range two eggs, bacon,

pan-roasted rosemary fingerling

potatoes, petite fruit bowl

choice of sunny side up, fried egg, or scrambled

egg | choice of multigrain sourdough, white, or

whole wheat toast

SHARE PLATES

BURRATA 0 27

heirloom tomatoes, arugula, basil pesto, apricot jam, crumbled pine nuts, toasted focaccia

HOUSE OLIVES 4 12

marinated assorted olives, citrus peels, chilies, herbs, cured tomatoes

LAKE CLUB FRIES 0 13

truffle oil, parmigiano, house ketchup, truffle aioli

CHEESE BOARD 0 31

Chef's choice of four cheeses, artisan cheese from Cheese Boutique, local preserves & pickles, honey, crostini

SALUMI & CHEESE BOARD 38

Chef's choice of three salumi & two cheeses cured & aged salumi, artisan cheese from Cheese Boutique, local preserves & pickles, honey, crostini

VEGETARIAN O GLUTEN FRIENDLY

APPETIZERS

LAKE CLUB CAESAR 17

romaine lettuce, bacon bits, croutons, caesar dressing, parmigiano

MELANGE BERRY SALAD 0 15

local berries, assorted lettuce, shaved raw vegetables, crumbled feta, strawberry dressing

PEI MUSSELS 19

fennel, chilies, tomatoes, leeks, herbs, tomato broth, house bread

HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES, LAKE CLUB FRIES, SWEET POTATO FRIES, CAESAR SALAD, OR HOUSE SALAD

LAKE CLUB BURGER 29

angus beef chuck & brisket patty, braised & pulled angus beef short rib, beer-battered onion rings, lettuce, tomato, pickle, basil aioli, swiss cheese

CLASSIC BURGER 25

angus beef chuck & brisket patty, lettuce, tomato, pickle, basil aioli, swiss cheese

CHICKPEA & BEAN BURGER 0 22

breaded assorted bean mix, lettuce, tomato, pickle, cucumber, cheddar cheese, herb aioli

CHICKEN SANDWICH 26

peameal bacon, cheddar, lettuce cabbage slaw, tomato, fried dill pickle, chipotle aioli, herb focaccia

ENTRÉES

HALIBUT FISH 'N' CHIPS 27

beer-battered & fried halibut, tartar sauce, coleslaw, fries, lemon wedge

BASEBALL STEAK & FRIES § 35

Wellington County baseball steak, Lake Club fries, petite salad, port jus

GARGANELLI & PESTO CHICKEN 31

heirloom cherry tomatoes, zucchini, torched Ontario mozzarella, basil

ATLANTIC SALMON \ 37

herb & mascarpone potato mash, rapini, sautéed peas, salmon roe, citrus beurre blanc, carrot crisps

ORECCHIETTE BOLOGNESE 33

meat bolognese, tomato sauce, spinach, parmigiano

LAKE CLUB BUTTER CHICKEN 33

chicken thigh, saffron scented rice, pickled onion, naan bread, cucumber raita, papadum

LOCALLY SOURCED

our menu is proudly crafted with locally sourced ingredients, celebrating the freshest flavours our region has to offer

VEGETARIAN ♦ GLUTEN FRIENDLY **®**