

DINNER

SHARE PLATES

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

CHEESE BOARD © 31

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

PROSCIUTTO DI PARMA 19

shaved 36-month aged Prosciutto di Parma, arugula, parmigiano

CALAMARI 21 roasted garlic aioli, lemon wedge, scallions

LAKE CLUB FRIES ON 13

truffle oil, parmigiano, house ketchup, truffle aioli

HOUSE OLIVES © **12** *marinated assorted olives, citrus peels, chilies, herbs, cured tomatoes*

MEATBALLS 19 - 5 pieces Wellington County angus beef dumplings, house-made tomato sauce, parmigiano, basil pesto, torn & toasted bread

ARTISAN BREAD BASKET 0 9

house-made focaccia & locally sourced artisanal bread, whipped garlic & mascarpone butter, olive oil

BURRATA © 27 heirloom tomatoes, arugula, basil pesto, apricot jam, crumbled pine nuts, toasted focaccia

APPETIZERS

PEI MUSSELS 19 fennel, chilies, tomatoes, leeks, herbs, tomato broth, house bread

MELANGE BERRY SALAD 01 15

local berries, assorted lettuce, shaved raw vegetables, crumbled feta, strawberry dressing QUINOA SALAD 0 17

chickpea spread, arugula, pickled beans, red onion, cucumber, garlic toast, lemon dressing

LAKE CLUB CAESAR 17 romaine lettuce, bacon bits, croutons, Caesar dressing, parmigiano

VEGETARIAN Ø GLUTEN FRIENDLY

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

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 shortrib, 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 cheese, lettuce cabbage slaw, tomato, fried dill pickle, chipotle aioli, herb focaccia



BASEBALL STEAK & FRIES * 35 Wellington County baseball steak, Lake Club fries, petite salad, port jus

RISOTTO VERDE 4 31 *peas, tuscan kale, mascarpone, petite salad, salsa verde, parmigiano*

HALIBUT FISH 'N' CHIPS 27 beer battered & fried halibut, coleslaw, tartar sauce, fries, lemon wedge

ORECCHIETTE BOLOGNESE 33 *meat bolognese, tomato sauce, spinach, parmigiano*

ATLANTIC SALMON PUTTANESCA 37 couscous, tomatoes, cracked olives, capers, herb broth, fennel salad

STUFFED CHICKEN SUPREME 39

ricotta & spinach stuffing, sweet potato mash, broccolini, sunchoke crisps, confit vine tomatoes, thyme beef jus

SEAFOOD LINGUINE 31 *mussels, bay scallops, white fish, herbs, chilies, tomato sauce*

GNOCCHI TARTUFO (a) **33** *local mushrooms, black truffle, rapini, truffle manchego*

LAKE CLUB BUTTER CHICKEN 33

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

WELLINGTON COUNTY BEEF STRIPLOIN 18 49

roasted heirloom baby carrots, mascarpone potato mash, sautéed swiss chard, crispy kale, peppercorn jus

LOCALLY SOURCED

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

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