

LAKECLUB

Brunch

CHOCOLATE HAZELNUT CROISSANT 11

whipped Nutella mascarpone, petite fruit bowl

CHIA OATMEAL # 17

steel cut oats, chia seeds, fresh banana, seasonal berries, slivered almond

GRANOLA PARFAIT 19

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

SMOKED SALMON TOAST 21

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

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

EGGS BENEDICT 26

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

fruit bowl

LAKE CLUB OMELETTE 26

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

LAKE CLUB BREAKFAST 25

free range two eggs, bacon,
pan-roasted rosemary fingerling
potatoes, petite fruit bowl
choice of sourdough, white, or whole wheat toast
choice of sunny side up, fried egg, or

scrambled egg

SHARE PLATES

BURRATA 0 29

roasted squash & kabocha squash crema, cranberry pesto, frisée & radicchio, crumbled walnuts, toasted focaccia

HOUSE OLIVES **¾** ♦ 12

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

LAKE CLUB FRIES 0 13

truffle oil, parmigiano, house ketchup, truffle aioli

CHEESE BOARD 033

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

SALUMI & CHEESE BOARD 39

Chef's choice of three cured & aged salumi & two artisan cheese selections 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

POWER SALAD \$ 27

pan roasted chicken breast, mixed greens, quinoa, chickpeas, beans, heirloom cherry tomato, cucumber, pumpkin seeds, crumbled walnuts, goat cheese, mustard 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, KETTLE CHIPS, 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 23

breaded bean medley, lettuce, tomato, pickle, cucumber, cheddar cheese, herb aioli

LC CLASSIC CLUB SANDWICH 29

rotisserie chicken salad, Ontario bacon, fried egg, lettuce, tomato, mustard aioli, toasted white bread

ENTRÉES

FISH 'N' CHIPS 29

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

BASEBALL STEAK & FRIES 39

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

GNOCCHI PESTO 033

basil pesto, rapini, peas, buffalo mozzarella, parmigiano

ATLANTIC SALMON #39

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

OXTAIL RISOTTO #37

slow braised & pulled oxtail, kale, local mushrooms, parmigiano

SPAGHETTI & MEATBALLS 37

angus beef meatballs, house-made tomato sauce, basil pesto, parmigiano

LAKE CLUB BUTTER CHICKEN 35

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 ¥