

DINNER

SHARE PLATES

SALUMI & CHEESE BOARD 39

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

CHEESE BOARD 0 33

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

SPICED BRUSSELS SPROUTS 0 19

crispy fried brussels sprouts, crumbled feta, sundried tomato aioli

CALAMARI 23

roasted garlic aioli, lemon wedge, scallions

LAKE CLUB FRIES 0 13

truffle oil, parmigiano, house ketchup, truffle aioli

HOUSE OLIVES NO 12

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

MEATBALLS 19 - 5 pieces

Wellington County angus beef meatballs, house-made tomato sauce, parmigiano, basil pesto, torn & toasted bread

ARTISAN BREAD BASKET 09

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

CHIPOTLE KETTLE CHIPS 0 15

ranch dip, chipotle aioli & seasoning

BURRATA 0 29

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

APPETIZERS

PEI MUSSELS 19

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

KABOCHA SQUASH SOUP 0 15

crème fraîche, brioche croutons, chive oil

BRUSCHETTA TARTUFO 0 17 - 3 PIECES

sautéed local mushrooms, black truffle, parsnip crema, pecorino, arugula

BEET SALAD O#19

whipped honey ricotta, marinated heirloom beets, arugula, crumbled pistachio, shaved raw beets

LAKE CLUB CAESAR 17

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

VEGETARIAN O GLUTEN FRIENDLY

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 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 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

BASEBALL STEAK & FRIES 39

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

RISOTTO ALLA ZUCCA Où 33

squash crema, roasted butternut, kale, toasted walnut, petite salad, parmigiano

FISH 'N' CHIPS 29

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

RICOTTA GNOCCHI 0 35

local mushrooms, black truffle, rapini, truffle manchego

ATLANTIC SALMON PUTTANESCA 39

couscous, tomatoes, cracked olives, capers, herb broth, fennel salad

ROASTED CORNISH HEN & 41

pea & charred corn polenta, heirloom carrots, sautéed swiss chard, crispy onion, tarragon sauce

BRAISED LAMB SHANK § 51

herb & mascarpone potato mash, root vegetables, rapini, gremolata, parsnip crisps

BRANZINO 45

spaghetti, basil pesto, zucchini, peas, roasted red pepper, charred lemon, smoked eggplant condimento

LAKE CLUB BUTTER CHICKEN 35

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

DRY AGED BEEF STRIPLOIN **§ 51**

parsnip crema, broccolini, squash & potato pavé, carrot crisps, thyme jus

LOCALLY SOURCED

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

VEGETARIAN O GLUTEN FRIENDLY (*)