



LAKE CLUB

Brunch

AVOCADO TOAST ◊ 17

sourdough toast, mashed & sliced avocado, feta cheese, radish, heirloom cherry tomato, frisee, seedlings

FRUIT PLATE ◊ 15

sliced fresh seasonal fruits, berries, FH honey

TROUT & BEETS 20

Cured & smoked trout, whipped ricotta, avocado, gherkins, frisee, shaved fennel, lemon dressing

SMOKED SALMON TOAST 21

sourdough toast, salmon roe, whipped cream cheese, caperberries, pickled onion, cucumber, orange, dill beurre blanc

NUTELLA BELGIAN WAFFLE 19

whipped mascarpone cream, strawberries, bananas, biscoff cookie, crumbled hazelnuts

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 cheese, onion, mushroom, tomato, spinach and ham | choice of sourdough, white, or whole wheat toast

LAKE CLUB BREAKFAST 25

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

SHARE PLATES

BURRATA ◊ 29

heirloom tomatoes, truffle honey, aged balsamic, crumbled pistachio, toasted focaccia

HOUSE OLIVES ◊ 12

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

LAKE CLUB FRIES ◊ 13

truffle oil, parmigiano, house ketchup, truffle aioli

CHEESE BOARD ◊ 33

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

SALUMI & CHEESE BOARD 39

Chef's choice of three salumi & two Cheese Boutique's cheeses, local preserves & pickles, honey, crostini & crackers

VEGETARIAN ◊ GLUTEN FRIENDLY 13

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.

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
walnut, 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, 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*

CHICKPEA & BEAN BURGER ♠ 23

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

CLASSIC BURGER 25

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

LC CLASSIC CLUB SANDWICH 29

*rotisserie chicken & vegetable mix, 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*

PEA RISOTTO 🌱 ♠ 31

*roasted garlic, peas, kale, mascarpone,
petite pea shoot salad, parmigiano*

LAKE CLUB

BUTTER CHICKEN 35

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

BASEBALL

STEAK & FRIES 🌱 39

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

PESTO SALMON 🌱 39

*cauliflower purée, rapini, braised fennel,
salmon roe, grapefruit beurre blanc*

GNOCCHI POMODORRO ♠ 39

*cherry tomatoes, basil pesto, torched
mozzarella, parmigiano*

FETTUCCINE FUNGHI ♠ 39

*local mushrooms, black truffle paste,
spinach, pecorino*

LOCALLY SOURCED

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

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