



LAKE CLUB

DINNER

SHARE PLATES

MEAT & CHEESE BOARD 39

*Chef's choice of three salumi & two cheeses
selected cured & aged salumi, cheese boutique's cheeses,
local preserves & pickles, honey, crostini & crackers*

CHEESE BOARD 33

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

PROSCIUTTO DI PARMA 19

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

CALAMARI 23

roasted garlic aioli, lemon wedge, scallions

LAKE CLUB FRIES 13

truffle oil, parmigiano, house ketchup, truffle aioli

HOUSE OLIVES 12

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

FRIED SHRIMP 19 - 8 pieces

*herbs-spices battered & fried shrimps, jalapeno aioli,
coleslaw, lemon*

ARTISAN BREAD BASKET 9

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

BURRATA 29

*heirloom tomatoes, truffle honey, aged balsamic, toasted
focaccia, olive oil*

APPETIZERS

BOCONCCINI CAPRESE 19

*heirloom cherry tomatoes, arugula, crumbled pistachio,
basil pesto, saba, olive oil*

LAKE CLUB CAESAR 17

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

CHORIZO MUSSELS 20

chilies, tomatoes, herbs, tomato broth, house bread

DUO OF KALE SALAD 17

*Tuscan & darkibor kale, anchovies dressing, frisee,
parmigiano, caperberries, toasted garlic bread*

BEET SALAD 19

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

VEGETARIAN ♦ 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 \diamond 23

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

LC CLASSIC CLUB SANDWICH 29

rotisserie chicken & vegetable mix, Ontario bacon, fried egg,
lettuce, tomato, mustard aioli, toasted white bread

ENTRÉES

BASEBALL STEAK & FRIES \mathbb{N} 39

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

SHRIMP RISOTTO MILANESE \mathbb{N} 35

spinach, cherry tomato, saffron, peas, arugula salad

FISH 'N' CHIPS 29

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

ATLANTIC SALMON PUTTANESCA 39

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

TRUFFLE CHICKEN SUPREME \mathbb{N} 41

local mushroom duxelles & ricotta stuffing, truffle mash,
roasted kohlrabi, rapini, tarragon sauce

GEORGIAN BAY WHITE FISH \mathbb{N} 41

Chorizo ragout, caviar, broccolini, crispy leeks, orange
beurre blanc

GNOCCHI CACIO E PEPE \diamond 33

cracked black pepper, kale, pecorino romano

LAKE CLUB BUTTER CHICKEN 35

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

ONTARIO LAMB RACK \mathbb{N} 51

pistachio herb crust, cauliflower puree, rapini, gremolata,
parsnip crisps

DRY AGED BEEF STRIPLOIN \mathbb{N} 51

caramelized onion & smashed potato, green pea crema,
roasted carrots, port 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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