



LAKE CLUB

Lunch

SHARE PLATES

PROSCIUTTO DI PARMA 19

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

CALAMARI 23

roasted garlic aioli, lemon wedge, scallions

HOUSE OLIVES ◊ 12

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

BURRATA ◊ 29

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

ARTISAN BREAD BASKET 9

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

LAKE CLUB FRIES ◊ 13

truffle oil, parmigiano, house ketchup, truffle aioli

SALUMI & CHEESE BOARD 39

*Chef's choice of three meat & two cheeses. selected cured
& aged salumi, artisan cheese from Cheese Boutique, local
preserves & pickles, honey, crostini & crackers*

CHEESE BOARD 33

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

APPETIZERS

MISTICANZA SALAD ◊ 15

*local mixed greens, shaved raw vegetables, heirloom tomatoes,
cucumber, pickled beans, citrus dressing*

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*

TOMATO BRUSCHETTA ◊ 13

*heirloom tomatoes, whipped ricotta, basil pesto,
arugula, parmigiano*

VEGETARIAN ◊ GLUTEN FRIENDLY 𐞒

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, CAESAR SALAD, HOUSE SALAD,
LAKE CLUB FRIES, SWEET POTATO FRIES, KETTLE CHIPS

LAKE CLUB BURGER 29

angus beef chuck & brisket patty, braised & pulled angus beef
shortribs, beer battered onion rings, 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

CLASSIC BURGER 25

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

PERI PERI CHICKEN SANDWICH 28

lettuce, tomato, pickled onion, cucumber, coleslaw, lime aioli,
jalapeno Havarti cheese, herb focaccia

CHICKPEA & BEAN BURGER ◊ 23

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

ENTRÉES

BASEBALL STEAK & FRIES 🍷 39

Wellington county baseball steak, truffle fries,
petite salad, port jus

FETTUCCINE FUNGHI ◊ 27

local mushrooms, black truffle paste,
spinach, pecorinoc

FISH 'N' CHIPS 29

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

LAKE CLUB BUTTER CHICKEN 35

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

PEA RISOTTO 🍷 ◊ 31

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

GNOCCHI POMODORRO ◊ 33

cherry tomatoes, basil pesto,
torched mozzarella, parmigiano

PESTO SALMON 🍷 39

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

CAULIFLOWER STEAK 🍷 ◊ 29

herb mascarpone mash, sauteed mushrooms & peas,
broccolini, carrot crisps, seedlings, gremolata



LOCALLY SOURCED

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

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