

START & SHARE

PARMESAN TRUFFLE FRIES 9.50

House-cut local fries drizzled with parmesan truffle oil, garlic aioli for dipping.

WINGS 15.50

A full pound of wings with your choice of sauce.

Add Veggies & Ranch Dip, \$2

Sauces: Hot, Teriyaki, Honey Garlic, Thai, S&P, Cajun, Billy Bob, Lemon Pepper, Sriracha Honey Lime, BBQ

QUESADILLAS 16.50

Flour tortilla, cheese, chicken, corn, peppers, red onion, and jalapeños. Drizzled with sour cream and pico de gallo.

CHICKEN TENDERS 16.50

Tender chicken strips served with your choice of fries, tots, or mixed greens.

Honey mustard or plum sauce.

PEROGIES 14.50

Local recipe of stuffed potato and cheese perogies, topped with onions & bacon with sour cream to dip.

APPY PLATTER 32.95

A shared item for sure, comes with chicken wings, salt & pepper dry ribs, perogies, and jalapeño cheese bread.

LANDING NACHOS 23.50

Tri-colour chips topped with cheddar & Monterey
Jack cheese, black bean and corn salsa, red onion,
roasted red pepper sauce, pickled jalapeños,
drizzled with a charred scallion crema and
home-made sauce. Our most popular nacho dish.
Served with Pico de gallo.

FISH TACOS 14.50

2 soft flour tortillas, cod, black bean and corn salsa, cabbage, diced peppers & pickled jalapeños, with chipotle aioli and our house cheese blend. Served with Pico de gallo.

ADD-ONS

Basket of Fries w/ Garlic Aioli, \$5 Yam Fries w/ Chipotle, \$7

POTATO SKINS 14.50

Loaded with cheese, bacon & green onion.

**Add Veggies & Ranch Dip, \$2

GARLIC PRAWNS 16.50

Tiger prawns sautéed in white wine and garlic butter, served with crostini for dipping.

Cajun if preferred.

SALT & PEPPER RIBS 14.95

Kosher salt and course ground black pepper with your choice of dipping sauce.

JALAPEÑO CHEESE BREAD 14.50

Fresh organic dough with a garlic spread, green onion, jalapeño, and loaded with our house-cheese blend.

CLASSIC NACHOS 22.50

Tri-colour corn tortilla chips baked with our house cheese blend, green onions, diced tomatoes, black olives & pickled jalapeños. Served with sour cream and Pico de gallo.

Add: Chicken, Beef, Pulled Pork, \$5

SOUPS + SALADS + BOWLS

SEAFOOD CHOWDER BOWL 9.25 / CUP 6.95

Clams, seasonal local fish, cream, chopped veggies, with a hint of smoky bacon.

DAILY SOUP

BOWL 8.25 / CUP 6.25

Please ask your server as it changes daily.

COBB SALAD 19.95

Crispy romaine lettuce, chicken, smoky bacon, avocado, blue cheese, hardboiled egg, bell peppers, carrots, cherry tomatoes, crostini and your choice of dressing.

GARDEN SALAD 13.50

Salad blend, cherry tomatoes, dried cranberries, toasted pumpkin seeds, topped with feta cheese and your choice of dressing.

CAESAR SALAD

FULL 15.50 / HALF 9.50

Crisp romaine lettuce, Asiago caesar dressing, house-style croutons and Asiago cheese, served with crostini.

TACO BOWL 17.50

Your choice of ground beef, chicken, pulled-pork, or a spicy black bean pattie (vegetarian), in a house-made tortilla bowl, crisp romaine & cheese, topped with guacamole, diced tomatoes, bell peppers, sour cream and pico de gallo.

**Add: Salsa, \$3*

Grilled Chicken or Cajun, Garlic or Cajun Prawns, Beef, Pulled Pork, Spicy Black Bean Pattie (Vegetarian Option), \$5

SALAD ADD-ONS

AVOCADO POWER BOWL 18.50

Half-grilled avocado topped with dukkah spice, served on a bed of spinach with lentils, roasted turnips and yams, roasted red peppers, snap peas, topped with carrots, beets, and toasted pumpkin seeds. Served with a garlic tahini spice and crostini.

SPINACH & BERRY SALAD 15.95

Spinach, strawberries, blueberries, cherry tomatoes, feta cheese, cucumber, shredded carrot tossed with ranch dressing, served with crostini.

BLACK N BLUE 22.95

6 oz. Cajun New York steak on baby greens with diced tomatoes, roasted red peppers, cucumbers, red onion, caramelized pecans and crumbled blue cheese, finished with a honey dijon vinaigrette, served with crostini.

PIZZAS

MARGHERITA 17.50

House tomato sauce, fior di latte cheese and fresh basil.

HAWAIIAN 18.50

House tomato sauce, honey ham, pineapple, and mozzarella cheese.

MEATLOVERS 19.95

House tomato sauce, dry-cured pepperoni, Italian sausage, honey ham, smoked bacon, mozzarella cheese.

GIARDINO 18.50

Basil pesto base, sun-dried tomato, roasted garlic, marinated artichokes, green olives, confit potato, with fior di latte.

Add dry cured pepperoni and/or plant based sausage, \$3

BUILD YOUR OWN

Start with a cheese pizza; pizza sauce and mozzarella. **Your Choice of Sauce, \$13:** House tomato, alfredo or pesto. **Add a Protein, \$2:** Ham, pepperoni, Italian crumble sausage, bacon, chicken or plant-based sausage.

Veggie Toppings, \$1: Bell peppers, mushrooms, red onion, jalapeños, tomato, roasted garlic confit, confit potato, artichokes, black or green olives, spinach, white onion or sun-dried tomato.



WRAPS

ALL WRAPS SERVED WITH YOUR CHOICE OF FRIES, TOTS, MIXED GREENS OR SOUP OF THE DAY

BUFFALO CHICKEN CAESAR WRAP 17.95

Crispy buffalo chicken, tossed in buffalo sauce, mixed with crisp romaine, Asiago Caesar dressing, Asiago cheese wrapped in a flour tortilla.

ROASTED VEGGIE WRAP 17.95

Roasted red peppers, carrots, sweet yams, turnip, mixed greens, garlic aioli with a balsamic reduction, wrapped in a flour tortilla.

SOUTHWEST CHICKEN WRAP 17.95

Cajun chicken, corn, bell peppers, red onion with fresh baby greens and chipotle aioli, guacamole, wrapped in a flour tortilla.

HANDHELDS

ALL HANDHELDS SERVED WITH YOUR CHOICE OF FRIES, TOTS, MIXED GREENS OR SOUP OF THE DAY

LANDING BURGER 18.50

*Our most popular burger!

Beef or chicken patty, your choice. Topped with lettuce, tomato, red onion, garlic confit aioli, house ketchup, served on a brioche bun.

MONSTER BURGER 22.95

Made in-house 7oz. all-beef patty with lettuce, tomato, mushrooms, cheddar cheese, smoky bacon, topped with onion rings, garlic aioli and our house-made ketchup, served on a brioche bun.

CRISPY CHICKEN BURGER 17.95

A chicken thigh marinated in buttermilk, seasoned and deep fried, topped with lettuce, tomato, red onions, and a chipotle aioli, served on a brioche bun.

VEGGIE BURGER 17.50

Spicy black bean veggie patty, garlic aioli, baby greens, tomato, red onion and avocado, served on a brioche bun.

SALMON BURGER 19.50

West Coast sockeye salmon served with mixed greens, tartar sauce, red onion and avocado, served on a brioche bun.

BAKED PIZZA SUB 17.95

Pepperoni, ham, pizza sauce, bell peppers, red onions and mozzarella cheese baked to perfection on garlic filone bread.

TURKEY & BRIE 18.95

Ground turkey, green leaf lettuce, tomato, red onions and Brie cheese served on a brioche bun with cranberry aioli.

CLASSIC BEEF DIP 18.50

5 oz. of thin tender slices of Canadian beef on a garlic filone bread, au jus for dipping.

BLTC 17.50

Smoky bacon, cheddar cheese, lettuce, and tomato, your choice of bread.

BISON CHORIZO BURGER 21.95

6 oz. ground bison with chorizo sausage blended in, lettuce, tomato, red onion, with a Guinness mustard, topped with a pale ale cheese.

ROASTED TURKEY CLUBHOUSE 19.95

House-baked turkey, lettuce, tomato, bacon and mayonnaise.

CUBANO 18.50

BBQ pulled pork, honey ham, Swiss cheese, traditional fixings, served on filone bread.

REUBEN 18.50

Shaved corned beef brisket, sauerkraut, and Swiss cheese on Canadian rye bread with a Dijon mustard.

SEAFOOD CLUBHOUSE 21.50

Local shrimp and crab, smoky bacon, lettuce, tomato, cocktail sauce, toasted sourdough.

HANDHELD ADD-ONS

Cheddar, Swiss, Mozzarella, Feta, Guacamole, Fried Egg, Smoky Bacon, Sautéed Mushrooms, Onions, \$2

MAINS

MAC & CHEESE 16.95

House-made with a creamy 3 cheese blend, fresh herbs and baked. Need we say more... Served with crostini.

NANA'S MEATLOAF 18.95

Slices of house-made meatloaf, served with mashed potato, gravy, and seasonal veggies topped with crispy onions.

FISH & CHIPS 1 PC 15.50 / 2 PC 21.00

Crispy, beer battered cod fillets, coleslaw, tartar sauce, and fresh lemon. Served with local fries, tots, or greens.

STEAK SANDWICH 21.95

6 oz. Angus striploin on an open-faced filone, served with local fries and mixed greens, topped with crispy onions.

Add Sautéed Mushrooms*, \$2

WHISKY BBQ RIBS FULL 24.00 / HALF 19.50

Slow braised in Jack Daniels and apple juice broth with a JD BBQ sauce, served with mashed potatoes and coleslaw.

BRAISED SHORT RIB 27.00

Braised chuck flats with mashed potato and seasonal vegetables.

Topped with a mushroom demi glaze.

DESSERTS