



Lunch Menu

Appetizers

Chef's Daily Kettle Soup \$8

Watermelon Skewers, Spring Mix Salad \$12

Cherry tomatoes, feta & basil with light balsamic drizzle

Glenerin Caesar Salad \$11

Romaine hearts, pommery mustard garlic dressing, grated parmesan, double smoked bacon
add grilled chicken or salmon for \$6

Grilled Calamari \$12

Tender marinated calamari flash fried & finished in a spicy rose sauce

Mains

Braised Beef Sandwich with Jus Dip \$15

Slow roasted prime rib finished in a house made steak sauce & caramelized onions served on a crusty bread perfect for dipping in the rich jus

Fish & Chips \$20

Beer battered halibut served with fries, malt vinegar, tartar sauce

Trio of Sliders \$16

Beef with onion jam & stilton cheddar cheese, Seared Tuna medium rare with dill aioli
Buttermilk Chicken on homemade waffle with siracha mayo
All served with a lightly dressed garden salad

Beef Steak Frites \$20

A Classic 8 oz NY strip cooked to your preference & served with shoestring fries

Mac & Cheese \$16

Double smoked bacon, 3 year aged cheddar, smoked gouda all baked to perfection & served with an arugula salad

Savory Grilled Cheese \$14

A mix of local Ontario cheese, onion marmalade & Dijon on Italian bread & grilled to perfection. Salad or fries on the side

The Birds Nest \$18

Sweet potato sautéed in garlic chilli oil with a stack of season
grilled vegetables finished with crispy sweet potato straw

Red Thai Curry Bowl \$16

Boneless chicken thighs slow cooked in our own blend of spices
and coconut milk served with basmati and naan

Cuban Sandwich \$14

A true classic slow roasted pork, ham, swiss cheese & pickles on
Crusty bread served with house made chips

Encore

Crème Brule \$9

Chocolate Mousse Parfait \$9

Orange Ginger Donut Bites \$9

Served with caramel & chocolate dip

Selection of Local Canadian Cheese \$17

Oka, Smoked Gouda, Saint-Paulin, Grand Cheddar
served with fresh berries, house made preserves, crostini & crackers