

TAYLORS

LANDING™

BAR • GRILL • HUB

WEEKEND BRUNCH

SERVED FROM 10 AM – 3 PM

THE LANDING CURE 16

absolut vodka (2 oz.) caesar, east coast lobster tail, street corn, jalapeño havarti, strip bacon, house peameal bacon, fresh cut vegetables

START ME UP 45

nua prosecco-style sparkling wine (750 ml) + 1/2 litre fresh orange juice

[ALCOHOLIC BEVERAGES ARE SERVED AFTER 11 AM]

FRESH CUT SEASONAL FRUIT 7

honey, yoghurt

LANDING BREAKFAST 14

two free run eggs any style, crispy bacon, peameal bacon, buttered multigrain toast, hash brown potatoes

STEAK 'N EGGS 18

4 oz. steak, two free run eggs any style, crispy bacon, peameal bacon, buttered multigrain toast, hash brown potatoes

HUEVOS RANCHEROS 16

two free run eggs sunny, pico de gallo, avocado, black beans, queso, chimichurri, tortillas

CHEESECAKE FILLED FRENCH TOAST 14

cinnamon-egg dipped challah bread stuffed with whipped cheesecake, blueberry compote, crispy bacon, maple syrup

CHICKEN & WAFFLES 16

fried chicken tenders, house waffles, bacon white gravy, maple sherry

BREAKFAST SANDWICH 14

peameal bacon, jalapeño havarti, multigrain toast, free run egg sunny, hash brown potatoes

THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

THE POST 14

peameal bacon, two poached free run eggs, hollandaise, multigrain toast

THE WINDFIELD 13

avocado, jalapeño cream cheese, baby kale, two poached free run eggs, hollandaise, focaccia toast

THE BRIDLE PATH 15

smoked salmon, pickled red onions, two poached free run eggs, hollandaise, multigrain croissant

BURGERS & SANDWICHES

BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1½

THE LANDING BURGER 17

fresh canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

TURKEY BURGER 17

ground turkey blended with apples and dijon, chipotle aioli, creamy cabbage slaw

NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, arugula

ADDITIONS:

CRISPY STRIP BACON +2 | MUSHROOM +3 | GOAT CHEESE +3 |

SWEET POTATO FRIES +3 | LANDING SALAD +2 | CAESAR SALAD +2 |

HOUSE MADE SOUP +2 | CHEDDAR CHEESE +2

SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19½ • 12 FOR 36½

fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce, chef's seasonal hot sauce on request

ADD OYSTER 3½

ARTISAN PLATTER 26

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

SIGNATURE FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce

ADD TACO +5¼

JERK CHICKEN TACOS 15½

spicy jerk chicken, coleslaw, pineapple aioli

ADD TACO +5¼

JERK CHICKEN POUTINE 10

fresh cut fries, jerk chicken, gravy, cheese curds, house pickled peppers, jalapeño crema

CRISPY CAULIFLOWER 11½

panko breaded cauliflower bites, feta dip, hot sauce

CRISPY CALAMARI 14

pickled red chilis, chimichurri aioli

CURRIED MUSSELS 13½

red curry, lemongrass, coriander, spicy red chilis, grilled focaccia

STEAMED EDAMAME 8½

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

LANDING WINGS 14½

CHOICE OF: SPICY JERK | BBQ | HOT | ANCHO PEPPER LIME, SERVED WITH FETA DIP

CROWN NACHOS 22

seasoned beef or cajun chicken, corn chips, mozzarella and cheddar cheeses, pico de gallo, jalapeños, pickled red onions, guacamole, sour cream, black bean dip

BEEF AND RICOTTA MEATBALLS 14½

house made, san marzano tomato sauce, garlic toast

ADD MEATBALL +5

BRISKET MAC'N CHEESE 11

aged cheddar mac 'n cheese, 14 hour smoked brisket, onion aioli, poblano bbq

TRIO DIP 15

goat cheese red pepper dip, warm eggplant, spicy hummus, garlic confit, naan, focaccia toast points, tortilla chips

SOUP 8

made in house with pride

SALADS

CAESAR SML 6 • LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

LANDING SALAD SML 7 • LRG 11

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

PERUVIAN CHICKEN SALAD 16

marinated chicken breast, ancient grains, pickled vegetables, black garlic & sumac vinaigrette, smoked jalapeño crema

STEAK AND TOMATO SALAD 23

grilled flat iron, heirloom tomatoes, chimichurri, fried artichokes, goat cheese, blueberry mignonette

SEARED TUNA SALAD 19½

togarashi crusted, mango chutney, avocado, daikon radish, tomato, cucumber, mixed greens, agave vinaigrette

ADDITIONS

5 OZ. GRILLED STEAK +12 | TOGARASHI CRUSTED TUNA +12 |

GRILLED SALMON +10 | MARINATED CHICKEN BREAST +8



DISHES ARE GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN. PLEASE CLARIFY WITH YOUR SERVER