# **BAR · GRILL · HUB**



# SHARE PLATES & APPETIZERS —

**OYSTERS** 6 FOR 191/2 • 12 FOR 361/2 ⊗ fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce, chef's seasonal hot sauce on request ADD OYSTER 31/2

#### **ARTISAN PLATTER** 26

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

#### SIGNATURE FISH TACOS 151/2

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce ADD TACO +51/4

#### JERK CHICKEN TACOS 151/2

spicy jerk chicken, coleslaw, pineapple aioli ADD TACO +51/4

#### JERK CHICKEN POUTINE 10 ⊗

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

#### CRISPY CAULIFLOWER 111/2 10

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

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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 141/2

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

#### PIZZA -

#### **SAUSAGE PICANTE** 19

spicy tomato sauce, house made spicy Italian fennel sausage, roast peppers, smoked provolone and mozzarella cheeses

#### MAMMA MARGHERITA 15 1/2 🕸

san marzano tomato sauce, vine ripened tomatoes, fresh mozzarella cheese, balsamic syrup, basil

#### CHARCUTERIE 19

san marzano tomato sauce, mozzarella, prosciutto, smoked bacon, salami, balsamic onions, dates

#### CHICKEN PICO DE GALLO 171/2

spicy tomato sauce, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

#### ARTICHOKE AND CHEESE 17 @

parmesan asiago cream sauce, marinated artichokes, sundried tomatoes, baby kale

# **DESSERT** -

#### MASCARPONE CHEESECAKE 10 ⊗

gluten free graham crust, raspberry sauce

#### STICKY TOFFEE PUDDING 10

vanilla ice cream chili salted caramel

#### WARM STRAWBERRY RHUBARB CRISP 6

vanilla ice cream

SELECTION OF

ICE CREAMS & SORBETS 8 ⊗

#### 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 191/2 ⊗

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

# **BURGERS & SANDWICHES**

**BURGERS AND SANDWICHES ARE SERVED** WITH FRESH CUT FRIES. A GLUTEN FREE BUN IS AVAILABLE +11/2

#### 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 171/2

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

GLUTEN-FREE PENNE PASTA IS AVAILABLE +11/2

# BELUGA LENTIL BOLOGNESE 17 🕸

slow cooked black beluga lentils, tomato sauce, tofu cheese, pappardelle

#### LOBSTER FETTUCCINE 36

whole 11/4 lb east coast lobster, mushrooms, leek and sherry tarragon cream, fettuccine

# LANDING CARBONARA 22

house smoked chicken, local pork belly, fried egg, parmesan cheese, spaghetti a la chitarra

#### RIGHTEOUS GREENS 19 6

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilis, lime ginger sauce, cashews, avocado, chia seeds, agave

#### MOROCCAN CURRIED CHICKEN 21

north african spices, fragrant basmati rice, almonds, apricots, crema, flatbread

#### SUSTAINABLE SALMON 25½ ⊗

red rice and quinoa blend, vegetables, caramelized honey mustard

#### MAPLE CIDER ROAST CHICKEN 25 ⊗

maple cider chicken, market vegetables, roasted herb potatoes, pan gravy

#### STEAK FRITES 24¾ ⊗

8 oz. flat iron steak, fresh cut fries, house demi-glace, truffle aioli

## TENDERLOIN 38 ⊗

7 oz. beef tenderloin, bacon preserve, market vegetables, roasted herb potatoes, house-made demi-glace

#### STRIPLOIN STEAK 33¾ ⊗

10 oz. striploin, roasted mushrooms, market vegetables, roasted herb potatoes, house made demi-glace



