

# TAYLORS LANDING™

BAR • GRILL • HUB

MENU CREATED BY  
CORPORATE CHEF MARCO D'ANGELO AND THE CULINARY LANDING TEAM

## SHARE PLATES & APPETIZERS

### DAILY SOUP 8

made in house with pride

### OYSTERS 6 FOR 19½ 12 FOR 36½

fresh horseradish, caesar mignonette, lemon

ADD OYSTER 3½

### ARTISAN PLATTER 26

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

### TRIO DIP 15

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

### 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 SLIDERS 15½

smoked onion aioli, cheddar cheese, pickles

ADD BEEF SLIDER 5¼

### CRISPY CALAMARI 14

pickled red chilies, chimichurri aioli

### LETTUCE WRAPS 15½

fresh vegetables, peanuts, crispy noodles, hoisin sauce, sriracha dipping

ADD CHICKEN, SHRIMP OR TOFU 3¼

### STEAMED EDAMAME 8½

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

### TUNA POKE 16½

sushi grade tuna, cucumber, scallions, pickled ginger, chilies, avocado crema, crispy wontons

### BRUSSELS SPROUTS BRAVAS 11

crispy brussels sprouts, spicy tomato sauce, pimento aioli

### S.O.T. FISH TACOS 16

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

ADD TACO 5½

### JERK CHICKEN TACOS 15¼

jerk chicken, charred pineapple slaw

ADD TACO 5¼

*TAYLORS LANDING SIGNATURE DISH CREATED BY EXECUTIVE CHEF WINSTON BROWN*

### LANDING WINGS 14¾

choice of bbq / ancho pepper lime / hot sauce, served with feta dip

### SWEET POTATO FRIES 8½

spicy pepper aioli

### KOREAN CAULIFLOWER 12½

crispy cauliflower, gochujang sauce, peanuts

### PARMESAN GARLIC FRIES 8½

garlic, parmesan, truffle aioli

### BRISKET MAC 'N CHEESE 11

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

## PIZZAS

### SAUSAGE PICANTE 19

spicy tomato sauce, house-made spicy Italian fennel sausage, roasted red peppers, smoked provolone, mozzarella

### MAMMA MARGHERITA 15½

San Marzano tomato sauce, roasted roma tomatoes, fresh mozzarella, balsamic syrup, basil

### CHARCUTERIE 19

San Marzano tomato sauce, mozzarella, prosciutto, smoked bacon, salami, balsamic onions, dates

### CHICKEN PICO DE GALLO 17½

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

### ARTICHOKE AND CHEESE 17

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

### PROSCIUTTO 19

spicy tomato sauce, mozzarella, caramelized balsamic onions, roasted grapes, prosciutto, arugula, parmesan

## SALADS

### CAESAR SML 6½ LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

### LANDING SALAD SML 8 LRG 11

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

### PERUVIAN CHICKEN SALAD 19½

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

### SALMON SALAD 19¾

fresh sustainable grilled salmon, cracked wheat, fried chickpeas, kale, greek yoghurt, currants, almonds, za'atar dressing, honey drizzle

### STEAK AND TOMATO SALAD 23

grilled flat iron 5 oz. steak, tomatoes, candy cane beets, chimichurri, fried artichokes, goat cheese, blueberry relish

### SEARED TUNA SALAD 19¾

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

#### ADDITIONS

MARINATED CHICKEN BREAST 8 | 5 oz. GRILLED STEAK 8 | TOGARASHI CRUSTED TUNA 8 | GRILLED SALMON 8 | FRIED TOFU 5

## BURGERS & SANDWICHES

SERVED WITH FRESH CUT FRIES.

SUBSTITUTE ANY BURGER OR SANDWICH FOR PLANT BASED PATTY.

### LANDING BURGER 17½

fresh Ontario beef brisket and chuck, cheddar, pickles, mixed greens, tomato, Landing sauce

### TURKEY BURGER 17

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

### NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, tomato, arugula, naan bread

#### ADDITIONS AND SUBSTITUTIONS

CRISPY BACON 2 | MUSHROOM 3 | CHEDDAR CHEESE 2 | GOAT CHEESE 3 | LANDING SALAD 2 | CAESAR SALAD 2 | DAILY SOUP 2 | SWEET POTATO FRIES 3  
SUB ANY BUN FOR LETTUCE | GLUTEN FREE BUN AVAILABLE 1½

## MAINS

### RIGHTEOUS GREENS BOWL 19

quinoa, red rice, seasonal vegetables, kale, roasted yams and squash, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

BOWLS

### MOROCCAN CURRIED CHICKEN 21

North African spices, fragrant basmati rice, almonds, currants, crema, flatbread

### TUNA POKE BOWL 21

sushi grade tuna, avocado, cucumber, scallions, edamame, pineapple, pickled ginger, chilies, daikon, steamed rice, crispy wontons

\* SUB GLUTEN FREE PASTA 1½

### LOBSTER FETTUCCINE\* 38

butter poached east coast lobster, mushrooms, leek and sherry tarragon cream

### LANDING CARBONARA\* 22

house-smoked chicken, smoked bacon, fried egg, parmesan, spaghetti a la chitarra

### GOAT CHEESE & RED PEPPER RAVIOLI 21

citrus ricotta, candied pecans, tomato cream sauce

### TAYLORS FRIED CHICKEN 25

crispy buttermilk fried chicken, rice and peas, brown gravy, charred pineapple salsa

*TAYLORS LANDING SIGNATURE DISH CREATED BY EXECUTIVE CHEF WINSTON BROWN*

### SUSTAINABLE SALMON 29

fresh sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

### MAPLE CIDER HALF CHICKEN 25

marinated roasted chicken, market vegetables, herb potatoes, pan gravy

### STEAK FRITES 8oz. FOR 26 5oz. FOR 24

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

### STRIPLOIN STEAK 36

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

 DISHES ARE GLUTEN FRIENDLY  
WE CANNOT GUARANTEE THAT ITEMS ARE GLUTEN FREE  
AS WE USE GLUTEN PRODUCTS THROUGHOUT OUR MENU

 VEGAN  
DISHES ARE VEGAN FRIENDLY.  
INQUIRE ABOUT OUR VEGAN OPTIONS

 VEGETARIAN  
DISHES ARE  
VEGETARIAN FRIENDLY.

ALL OF OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES AND BAKED DESSERTS ARE MADE IN HOUSE WITH PRIDE.  
DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED.