



LAKE CLUB

DINNER

SHARE PLATES

MEAT & CHEESE 38

*three meat & two cheese selection
selected cured & aged salumi, Cheese Boutique cheeses,
local preserves & pickles, honey, crostini*

CHEESE 31

*four cheese selection,
Cheese Boutique cheeses, local preserves & pickles,
honey, crostini*

PROSCIUTTO DI PARMA 19

*shaved 36-month aged prosciutto di Parma,
arugula, parmigiano*

CALAMARI 21

roasted garlic aioli, lemon wedge, scallions

HOUSE OLIVES 12

*marinated assorted olives, citrus peels, chilies, herbs,
cured tomatoes*

CRISPY BRUSSELS SPROUTS 15

balsamic glaze, parsnip crisps

LAKE CLUB FRIES 13

truffle oil, parmigiano, house ketchup, truffle aioli

APPETIZERS

PEI MUSSELS 19

*fennel, chilies, tomatoes, leeks, herbs, tomato broth,
house bread*

ROASTED TOMATO BISQUE 15

focaccia croutons, seedlings, chive oil, mascarpone cream

LAKE CLUB CAESAR 17

*romaine lettuce, bacon bits, croutons,
Caesar dressing, parmigiano*

CHICORY & QUINOA SALAD 17

*radicchio, endives, red onion, cucumber,
shaved root vegetables, goat cheese, maple dressing*

CAPRESE SALAD 18

*heirloom tomatoes, Ontario buffalo mozzarella,
basil pesto, toasted & crumbled pine nuts*

VEGETARIAN 12 **GLUTEN FRIENDLY** 13

MENU ITEMS MAY CONTAIN OR HAVE COME INTO CONTACT WITH FOOD ALLERGENS SUCH AS NUTS, PEANUTS, DAIRY, & WHEAT.
FOR ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, PLEASE SPEAK WITH YOUR SERVER.

HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES, CAESAR SALAD,
HOUSE SALAD, LAKE CLUB FRIES, OR SWEET POTATO FRIES

LAKE CLUB BURGER 29

angus beef chuck & brisket patty, braised &
pulled angus beef shortrib, beer-battered onion rings,
lettuce, tomato, pickle, basil aioli, swiss cheese

CLASSIC BURGER 25

angus beef chuck & brisket patty, lettuce,
tomato, pickle, basil aioli, swiss cheese

CHICKPEA & BEAN BURGER \diamond 22

breaded assorted bean mix, lettuce, tomato,
pickle, cucumber, cheddar cheese, herb aioli

CHICKEN CLUB 24

bacon, cheddar, lettuce, tomato, crispy onions,
chili aioli, herb focaccia

ENTRÉES

BASEBALL STEAK & FRIES \mathbb{N} 35

Wellington County baseball steak, truffle fries,
petite salad, port jus

RISOTTO \diamond \mathbb{N} 31

local mushrooms, black truffle, walnut gremolata,
pecorino

FISH 'N' CHIPS 27

beer-battered & fried cod, tartar sauce, petite salad,
fries, lemon wedge

ORECCHIETTE BOLOGNESE 33

meat bolognese, tomato sauce, spinach, parmigiano

ATLANTIC KINGFISH 47

celeriac crema, beluga lentil ragout, roasted cauliflower
florets, caviar, citrus beurre blanc

STUFFED CHICKEN SUPREME 39

ricotta & spinach stuffing, sweet potato mash, broccolini,
sunchoke crisps, confit vine tomatoes, thyme jus

SEAFOOD LINGUINE 31

mussels, bay scallops, white fish, herbs, tomato sauce

WELLINGTON COUNTY BEEF STRIPLOIN \mathbb{N} 49

roasted heirloom baby carrots, mascarpone potato mash,
sautéed swiss chard, crispy kale, peppercorn jus

HOUSE-MADE RICOTTA GNOCCHI \diamond 29

basil pesto, peas, rapini, arugula, parmigiano

LOCALLY SOURCED

our menu is proudly crafted with locally sourced ingredients, celebrating the
freshest flavours our region has to offer

VEGAN \diamond **GLUTEN FRIENDLY \mathbb{N}**

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