

MAINS

georgian bay burger \$17 add cheese \$1.50 | add bacon \$3.00

hand-formed angus burger patty | leaf lettuce | tomato | red onion | pickles | burger sauce
brioche bun | crispy fries

fettuccine frutti di mare \$26

fettuccine pasta | basil tomato sauce | tiger shrimp | bay scallops | mussels | white wine
shallot | confit garlic | chili flakes | fresh parsley

fettuccine vegetali \$22 

fettuccine pasta | tomato pesto sauce | grilled zucchini | cremini mushroom | cherry tomato
spiced olives | white wine | confit garlic | grana padano

creemore beer brined chicken \$24

24-hour beer brined chicken | warm chickpea and apple salad | garlic apple sauce

lemon pesto salmon \$27 

6oz atlantic salmon | smashed fried potatoes | grilled asparagus | lemon pesto sauce
chili oil

fish & chips \$20

beer battered halibut | coleslaw | tartar sauce | crispy fries
add halibut \$6

lamb shank \$25 

6-hour braised lamb | butternut squash mashed potato | sautéed pepper | onion | pan sauce

OFF THE GRILL

6oz AAA top sirloin \$27

12oz AA striploin \$32

12oz angus AAA ribeye \$38

choice of butternut squash mashed potato or smashed fried potatoes
grilled asparagus | chef's steak seasoning | lemon thyme butter



please notify your server of any dietary restrictions and they would be happy to make recommendations

*18% automatic gratuity on groups of 8 or more / plate splitting fees apply

BEGINNINGS

spiced olives \$4 **v** **gf**

soup of the day \$8

made daily | fresh local ingredients
toasted ciabatta bread

**tomato basil | truffle mushroom
bruschetta \$10** **v**

toasted garlic ciabatta bread

spinach & artichoke dip \$15 **v**

fresh baked pizza bread

crab cakes \$16

breaded lump cakes | chipotle aioli
pineapple salsa

LB chicken wings \$17 | \$30

honey garlic | buffalo | screaming hot
hot & sweet | salt & pepper
blue cheese or ranch

Suzette's jerk shrimp \$17 **gf**

jerk shrimp | pineapple salsa
lime sour cream

PIZZA

margarita \$17

hand stretched crust | house tomato sauce | cherry tomato | bocconcini cheese | basil

classic pepperoni \$19

hand stretched crust | house tomato sauce | pepperoni | cremini mushroom | mozzarella

truffle mushroom \$19

hand stretched crust | white sauce | cremini mushroom | caramelized onions | mozzarella

GREENS

garden greens \$14 **v**

heritage lettuce | cherry tomato | red radish
cucumber | heirloom carrots | pickled onion
feta cheese | lemon honey vinaigrette

classic caesar \$15

romaine lettuce | garlic croutons
grana padano | house-made caesar dressing

wedge salad \$15

iceberg lettuce | bacon | cherry tomato | egg
garlic croutons | red radish | local apple
crumbled blue cheese | scallions
choice of blue cheese or ranch dressing

6oz chicken breast \$6

4pc shrimp \$9

6oz salmon \$10

6oz tuna \$12

6oz steak \$12



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