

mother's day brunch

Brunch

Fruit, Yogurt & Muffin 18

Berries, Lemon Curd, Coconut Granola Crunch, sliced Avocado served with a house baked Muffin

Lighthouse Frittata 17

Three Free Range Hen Egg Frittata filled with parmesan and Arugula, accompanied by Lighthouse potatoes

Wild Berry Pancakes 21

topped with Macerated Berries, Crème Fraise, and Maple Syrup

Smoked Salmon Benedict 24

Three Free Range Hen Eggs on toasted bakery French Bread, Avocado Remoulade, Arugula, and Smoked Salmon

Handhelds

All handhelds are served with your choice of Seasonal Soup \ Market Greens \ Caesar Salad
Sweet Potato Fries \ Yukon French Fries

Lighthouse Club Wrap 19

Roasted Apple Cider Brined Turkey Breast, Smoky Bacon, Shaved Red Onion, Arugula, Seasoned Gomas Beefsteak Tomato and Chipotle Aioli, all wrapped up

Tuscan Chicken Sandwich 21

Rosemary, Lemon, and Garlic Marinated Grilled Chicken, Artichoke Fritta, House Pickled Roasted Red Pepper Relish, fresh spinach and Parmesan on a Ciabatta

Steak Sandwich 27

AAA 6oz Prime Angus Striploin, Sautéed Ontario Woodland Mushrooms, Confit Garlic Spread, Crispy Onion Straws, Herbed Parmesan Pesto on an Corta

Mains

Poached Atlantic Salmon 31

Served with wild rice pilaf, chive beurre Blanc and seasonal vegetables

Chicken Marsala 34

Served with grilled Polenta and seasonal Vegetables

Roasted Lamb Sirloin 43

On bean ragout, baked smashed potatoes
And Olive Jus

Starters

Cream of Green Asparagus 15

Market Greens 11 | 15

Sweet Greens, Sliced Fresh Strawberries, Shaved Fennel, Red Onion, Dressed in House-crafted Balsamic Vinaigrette

Traditional Caesar Salad 12 | 16

Hearts of Romaine, Garlic Butter Croutons, Caesar Dressing with Bacon Bits

Grilled Marinated Scallops 23

With Lime Basil Aioli and Risotto

The Lighter Side

Singapore Shrimp Power Bowl 25

Shrimp, Sweet Greens tossed in Spiked Tahini Dressing, Asian inspired marinated Rice Noodles, Carrots, Chickpeas, Sprouts, Pickled Cucumber, Radishes, Spring Onion, Shiitake Mushrooms, Garlic Hummus, and drizzled with Singapore Chili Sauce

Chipotle Mango Chicken 21

Crisp Romaine tossed in Avocado Dressing, with Slow Roasted Pulled Chipotle Mango Chicken, Roasted Corn and Black Bean Salsa, Mango, Red Onion, Heirloom Tomatoes, Avocado and Tortilla Fritta

Pasta

Pomodoro 17

Spaghettini, Garlic, Peppercino, Basil, and Tomato Sauce

Beef Tips in Pasta Wrap 34

With creamy mushroom ragout and seasonal vegetables

Shrimp Spaghettini 35

White Shrimp, White Wine, Garlic, Peppercino, Parsley, Tomato Sauce

Dessert

Strawberry Shortcake 12

Crème Brulee 12

and Dried Apricot Confit

Black and White Chocolate Mousse 12

with Raspberry Coulis



An automatic gratuity of 18% will be added to parties of 8 or more.
Please notify your server of any allergies or dietary restrictions. Taxes & gratuities are in addition.