



# LUNCH

## *soup*

### **SUMMER CRAB & CORN CHOWDER 14**

housemade jalapeño cornbread, dill lime crema

## *appetizers*

### **📍 TUNA NIÇOISE (GF/DF) 28**

lettuce, fine beans, murray's tomatoes, boiled eggs, olives, house dressing

### **📍 SIGNATURE COBB SALAD (GF) 29**

mixed leaves, crispy bacon, avocado, boiled egg, blue cheese, tomato, chicken breast, roasted garlic vinaigrette

### **CHICKEN WINGS**

served with celery & ranch dressing

your choice of:

bbq sauce/ buffalo/ honey garlic/creamy jalapeño

1/2 dozen - 25

dozen - 45

### **GRILLED PEACH SALAD (V/GF) 26**

spinach, burrata, candied walnuts, pickled blueberry & shallots, saskatoon dressing

+ prosciutto 12

+ chicken breast 12

+ shrimp 14

+ salmon 15

### **📍 LOCAL ROASTED MURRAY'S TOMATOES (V) 21**

whipped goat cheese, grilled white birch sourdough

### **KOREAN CAULIFLOWER (V/DF) 20**

korean bbq sauce, nori powder, sesame seeds

### **MEZZE PLATTER FOR 2 (VG/DF) 25**

hummus, babaganoush, muhammara, grilled pita, falafel bites, pickled turnips, tahini sauce, mediterranean olives, marinated artichokes

### **GRILLED WATERMELON (V/GF) 24**

compressed melon, rocket greens, feta cheese, pickled radish, roasted pine nuts, white balsamic glaze, hemp maple cider dressing


PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS.

(V) - vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free

📍 Certain items in this dish are proudly sourced locally.

All Eggs are free-range and sourced from "Nature's Farm" approved local supplier.

All the Tea & Coffee served are sustainably certified.



## handhelds

served with your choice of fries, sweet potato fries or side salad  
or served with **side soup 8**

### CLASSIC STEAK SANDWICH 28

6 oz flat iron steak, dijon aioli, chimichurri, caramelized onion, sautéed mushroom, provolone, grilled ciabatta, served with au jus

### 📍 CLUB SANDWICH 23

grilled chicken, bacon, fried egg, cheddar, lettuce, tomatoes, spicy mayonnaise, white birch sourdough

### HOUSEMADE FALAFEL BURGER (VG/DF) 23

tahini sauce, hummus, mint, arugula, pickled onions, tomatoes, vegan potato bun

### 🐟 CRISPY PICKEREL BURGER 27

tartar sauce, cabbage slaw, roasted garlic aioli, brioche bun

### BIRRIA TACOS 26

mexican braised short ribs, toasted tortilla, queso fresco, jalapeño, tomatillo salsa, birria dip, lime wedge

### SIGNATURE BURGER 26

7oz. cab patty, smoked gouda, bacon & onion jam, shredded lettuce, tomato, toasted brioche bun

## mains

### POKE BOWL (GF/DF) 28

*your choice of: salmon or tuna*

seaweed salad, rice, edamame beans, avocado, crunchy radish, cilantro, scallions, sesame-soy dressing

### 🐟 FISH & CHIPS (DF) 30

beer battered pickerel, fries, coleslaw, tartar sauce

### 📍 THE MANITOBAN 28

two eggs your way, smoked bacon, sausages, two fluffy buttermilk pancakes, potato wedges

## desserts

### 📍 BANANA SPLIT 16

chaeban's trio ice cream (strawberry, vanilla, chocolate), whipped cream, chocolate corn flakes, hot fudge, strawberry sauce, pineapple compote, cherries

### FRUITS & BERRIES (VG/GF/DF) 14

selection of seasonal fruits

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🐟 Pickerel fillets are from Lake Erie that are Marine Stewardship Council (MSC) certified.

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THE Lounge  
AT Fairmont