

# LOUNGE MENU



## SHAREABLES

<b>Pretzel + Cheddar Fondue (Ve)</b> Soft Pretzels with a Jalapeno Cheese Fondue	19
<b>Nonnas Cheese Arancini (Ve)</b> Italian Fried Rice Balls alla Vodka Sauce	20
<b>Onion Fritters (Ve)</b> Fried Onion Fritters, Chutney	16
<b>Tapas A La Mancha</b> Spanish Charcuterie with Dry Cured Chorizo, Serrano, Manchego Cheese, Pisto, Pickles, Olives, Baguette	30
<b>Fried Coconut Squid</b> Humboldt Squid with Nuoc Chom Dipping Sauce	22
<b>Stuffed Yorkies</b> Braised Lamb, Yorkshire Pudding, Pea Puree, Gravy, Mint	19
<b>Togarashi Dry Ribs</b> Pork Button Bones, Japanese 7 Spice, Hoisin	22
<b>Smokehouse Chicken Wings</b> Jamaican Spice, Pineapple Salsa	21

## CLASSICS

<b>Clam Chowder</b> New England Style with Biscuit	18
<b>Lemongrass Mussels</b> Braised Leeks, Bamboo, Jalapeno, Coconut Lemongrass Curry with Naan	27
<b>Fish + Chips</b> Georgian Bay Whitefish with Fries, Coleslaw & Tartar Sauce <i>Available Pan Fried</i>	18
<b>Linguine + Meatballs</b> Spicy Tomato Sauce, Garlic Bread	18

## FLATBREADS

<b>Carnivore</b> Tomato Sauce, Mozzarella, Bacon, Sausage, Cup n Char Pepperoni, Basil	21
<b>Bacon Beesting</b> Double Smoked Bacon, Grilled Pineapple, Jalapeno, Caramelized Onions, Cream Cheese, Hot-Honey	21
<b>Mushroom + Brie (Ve)</b> Mushroom Mix, Truffle Mascarpone, Brie, Roasted Garlic, Chives	19
<b>Ratatouille + Goat Cheese (Ve)</b> Stewed Vegetables, Goat Cheese, Pesto	19

## SALADS + BOWLS

<b>Aburi Poke Bowl (Ve)</b> Sushi Rice, Wakame, Bean Sprouts, Edamame, Broccolini, Radish, Avocado, Cucumber, Tomatoes, Soy Marinated Egg, Spicy Mayo <i>(Choose Protein - Tuna, Salmon, Shrimp, Chicken, Steak, Tofu +15)</i>	21
<b>Falafel + Feta Bowl (Ve)</b> Chickpea Fritters, Tabouleh, Feta, Hummus, Olives, Turnip, Eggplant, Lettuce, Tomato, Cucumber, Pickled Onions, Garlic Sauce, Pomegranate, Grilled Pita	28
<b>Chicken Caesar Salad</b> Greek Marinated Souvlaki Chicken, Romaine, Anchovies, Bacon, Shaved Parmesan, Croutons, Garlic Dressing	28
<b>Beets + Goat Cheese (Ve)</b> Marinated Beets, Fried Goat Cheese, Baby Kale, Fennel, Mandarin Orange, Ginger Dressing, Pumpkin Seed	21

## HANDHELDS

served with fries  
*(upgrade to poutine, garden salad, or caesar salad - \$4)*

<b>Lodge Burger</b> 8oz Brisket Patty, Smoked Gouda, Caramelized Onions, Lettuce, Tomato, Onion, Secret Sauce, Sesame Bun <i>Add Bacon + 3   Plant Based Burger Available</i>	24
<b>Northern Fried Chicken</b> Buttermilk Fried Chicken, Maple-Rooster Sauce, Smoked Gouda, Lettuce, Tomato, Onion, Pickles, Sesame Bun   <i>Add Bacon + 3</i>	24
<b>Falafel Pita (Ve)</b> Chickpea Fritters, Garlic-Tahini, Lettuce, Tomato, Onion, Turnip, Hummus, Tabouleh, Pita Bread	20
<b>Peppercorn Turkey Club</b> Turkey Breast, Avocado, Havarti, Bacon, Onion, Tomato, Carolina Maple-Mustard, Lettuce, Multigrain Bread	28
<b>Meatball + Mozz</b> Meatballs, Marinara, Mozzarella, Fried Peppers, Crusty Italian Bread	26
<b>Beef + Cheddar Melt</b> Slow Roast Beef with Jalapeno Cheddar Sauce, Crispy Onions, Sesame Bun	25
<b>Canadian Lobster Roll</b> Chilled Canadian Lobster, Everything Bagel Seasoning, Sesame Aioli, Charred Lemon, Buttered Rolls	34

## RAW

<b>East Coast Oysters</b> six - 28   twelve - 52   Traditional Condiments	28-52
<b>Sesame Tuna Tartare</b> Ahi Tuna, Avocado, Wasabi, Nori Chips, Ponzu	25
<b>California Crunch Sushi Roll</b> Tempura Shrimp, Avocado, Crab Meat, Cucumber, Spicy Mayo and Unagi Sauce	23