

S T A R T

SOUP OF THE DAY

SIDE \$10 / FULL \$13

House made soup changes daily.

Add Lakefield Bakery bread \$4



MEXICAN BRUSHETTA / \$11

Lakefield Bakery focaccia bread, Pico de Gallo, feta cheese, paprika infused oil.

POUTINE / \$15

"Pine Haven Farms" heritage potatoes, Quebec cheese curd, beef gravy.

MUSSELS / \$19 ADD FRIES / \$3 ADD BREAD / \$4

Fresh PEI mussels.

Choice of white wine garlic broth or chipotle tomato.

CHILI CHICKEN WONTON / \$16

Hand breaded popcorn chicken, crispy wontons, Thai sweet chili, green onion, sesame seeds.

SPINACH DIP / \$19

House made four cheese spinach and artichoke dip, with toasted ciabatta bread + tortilla chips.

CHICKEN WINGS 1 LB \$19 / ADD FRIES \$3

House BBQ	Dry Cajun	3 RD Degree
Honey Garlic	Sweet Thai Chili	Honey Hot
Franks	Gar/Par	

G R E E N S

Add Chicken Breast / \$8

THE HOUSE SIDE \$12 / FULL \$17

Mixed greens, romaine, red radish, grape tomato, crumbled feta, champagne shallot vinaigrette.

THE LOON CAESAR SALAD SIDE \$14 / FULL \$20

Romaine heart, blackened Caesar dressing, bacon, popcorn, crispy lentil, Parmigiano Reggiano.

BRUSSELS SALAD / \$19

Roasted Brussels sprouts, kale, romaine lettuce, bacon, parmesan Reggiano, pickled onion, brown butter vinaigrette.

BETWEEN BREAD

Includes house cut fries or soup or the house salad.

Caesar salad/\$4 Sweet potato fries/\$3 GF Bun/\$2

"THE LOON" / \$24

House made patty, pickles, aged white cheddar, shredded lettuce, tomato, mayo, brioche bun.

"GBD" / \$23

Buttermilk fried chicken Nashville-style, shredded lettuce, tomato chutney, bayou sauce, house made pickle, brioche bun.

CAJUN CHEDDAR CHICKEN / \$23

Grilled Cajun chicken breast, white cheddar, garlic butter, lettuce, tomato, garlic aioli, ciabatta bun.

STEAK SANDWICH / \$30

Grilled NY striploin, sauteed onion + mushroom, spinach, house horseradish mayo, ciabatta bun.

WHISKEY BACON BURGER / \$27

House made patty, whiskey bacon jam, cheddar cheese, crispy onion, garlic aioli, brioche bun. Served with house cheddar sauce for dipping.

STUFFED PORTOBELLO BURGER / \$24

Portobello mushroom stuffed with garlic herbs and shallot cream cheese, crispy onion, lettuce, tomato, mayo, brioche bun

YUCATAN TACOS / \$23

Marinated + pulled chicken, cilantro slaw, pico, Yucatan seasoned mayo, flour tortillas.

MAINS

FISH + CHIPS / \$26

Beer battered cod, house cut fries, house tartar sauce, coleslaw, lemon.

BAKED WILD SALMON / \$37

Skin-on wild salmon, roasted veg, spring rice, caper feta dill sauce.

STEAK FRITES / \$49

10 oz Grass fed AAA strip, house cut frites, garlic compound butter.

BUTTERNUT SQUASH RAVIOLI / \$29

Butternut squash ravioli, amaretto cream sauce, bacon, mushroom, garlic, Parmesan, parsley.

JAPANESE SCALLOP CARBONARA / \$34

Pan seared large Japanese sea scallops, fettuccine noodle, traditional carbonara, Parmigiano Reggiano, micro greens.

GROUND BEEF SUSTAINABLY SOURCED FROM FLANNIGANS BUTCHER SHOP
PRICE DOES NOT INCLUDED TAXES

KITCH'N BEERS \$12 AUTO GRAT 18% TABLES OF 8+