

BRUNCH MENU

SERVED FROM 10 AM – 3 PM

THE LANDING CURE 16

absolute vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, pickles

START ME UP 39

nua sparkling wine (750 ml.) + a liter of orange juice

[ALCOHOLIC BEVERAGES SERVED FROM 11AM]

EGGS AND MORE

CHEDDAR CHIVE BISCUIT 5 

fresh baked, whipped ancho chili butter

HOUSE BANANA BREAD 5 

fresh baked, whipped agave butter, berry compote

LANDING BREAKFAST 13

two free run eggs any style, crispy bacon, buttered multigrain toast, berry compote,

potato hash, orange and grapefruit wedges

SHAKSHUKA 14 

moroccan spiced tomato sauce, 2 slow cooked free run eggs, fried onions, popped quinoa, feta cheese, naan

DRUNK LITTLE PIGGY 16

glazed pork belly, canadian bacon, smoked bacon, 2 sunny side up free run eggs,

spiced brunch potatoes, house cheddar chive biscuit, forty creek agave syrup

SOPRESSATA SCRAMBLER 15

skillet of 3 scrambled free run eggs with spicy cured sausage, caramelized onions,

scallions and cheddar cheese, multi-grain toast, orange and grapefruit wedges

BRUNCH GRAINS BOWL 13 

tri coloured quinoa, braised kale, toasted almonds, agave vinaigrette,

2 poached free run eggs, chipotle hot sauce drizzle, hollandaise

BANANA BREAD FRENCH TOAST 13

cinnamon and orange dipped banana bread, honey spiced pecans, coconut whipped cream, chocolate drizzle

ADDITIONS

5 OZ. CHEFS CUT STEAK +11 | CARAMELIZED GRAPEFRUIT +3 | CHEDDAR CHIVE BISCUIT +5 | BANANA BREAD +5 | BACON +2 | PEAMEAL BACON +3 | ADD EGG +2 | POTATO HASH +4

THE BENEDICTS

SERVED WITH LANDING SALAD

THE HUNTERS 14

two poached free run eggs, peameal bacon, hollandaise, english muffin

COWBOY BRISKET 15

two poached free run eggs, 14 hour smoked brisket, house cheddar chive biscuit, crispy onions, hollandaise

EGGS SPRUCE 13 

two poached free run eggs, baby kale, hollandaise, focaccia

LOX STOCK AND EGGS 16

smoked salmon, avocado, pickled onion, focaccia toast, hollandaise

[We only serve brown free run eggs from local Ontario farms.
Our hollandaise sauce is made with real eggs, butter and our chefs' secret seasonings.]



DISHES ARE GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN. PLEASE CLARIFY WITH YOUR SERVER

HUNTERS

LANDING

BAR • GRILL • HUB

PIZZA

SAUSAGE PICANTE 19

spicy tomato sauce, house made spicy Italian fennel sausage, roast peppers, smoked provolone and mozzarella cheeses

MAMMA MARGHERITA 15½ 

san marzano tomato sauce, vine ripened tomatoes, fresh mozzarella cheese, balsamic syrup, basil

CHARCUTERIE 19

san marzano tomato sauce, mozzarella, prosciutto, smoked bacon, salami, balsamic onions, dates

CHICKEN PICO DE GALLO 17½

spicy tomato sauce, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

ARTICHOKE AND CHEESE 17 

parmesan asiago cream sauce, marinated artichokes, sundried tomatoes, baby kale

BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1½

LANDING BURGER 17

fresh Canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

SMOKED GOAT CHEESE BURGER 18

fresh Canadian beef chuck, smoked goat cheese, caramelized onions, spicy bacon jam

TURKEY BURGER 17

ground turkey blended with apples and dijon, chipotle aioli, creamy cabbage slaw

NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, arugula

ADDITIONS

CRISPY STRIP BACON +2 | MUSHROOM +3 | GOAT CHEESE +3 | SWEET POTATO FRIES +3 | LANDING SALAD +2 | CAESAR SALAD +2 | HOUSE MADE SOUP +2 | CHEDDAR CHEESE +2

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES & BAKED DESSERTS ARE MADE IN HOUSE WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED. ®REGISTERED TRADEMARK OF CARA OPERATIONS LIMITED.

APPETIZERS

OYSTERS 6 FOR 19½ 12 FOR 36½ 

fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce, chef's seasonal hot sauce on request

ADD OYSTER +3½

ARTISAN PLATTER 26

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon mustard sauce,

fresh fruit, house pickled vegetables, garlic focaccia

SIGNATURE FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce

ADD TACO +5¼

MEXICAN STREET CORN 5  

grilled sweet corn, ancho pepper, sea salt, queso, lime crema

CRISPY CALAMARI 14

pickled red chilis, chimichurri aioli

CURRIED MUSSELS 13½

red curry, lemongrass, coriander, spicy red chilis, grilled focaccia

STEAMED EDAMAME 8½ 

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

LANDING WINGS 14½ 

CHOICE OF: SPICY JERK | BBQ | HOT | ANCHO PEPPER LIME. SERVED WITH FETA DIP

CROWN NACHOS 22 

seasoned beef or cajun chicken, corn chips, mozzarella and cheddar cheeses, pico de gallo,

jalapeños, pickled red onions, guacamole, sour cream, black bean dip

BEEF AND RICOTTA MEATBALLS 14½

house made, san marzano tomato sauce, garlic toast

ADD MEATBALL +5

BRISKET MAC'N CHEESE 11

aged cheddar mac 'n cheese, 14 hour smoked brisket, onion aioli, poblano bbq

TRIO DIP 15 

goat cheese red pepper dip, warm eggplant, spicy hummus, garlic confit, naan, focaccia toast points, tortilla chips

SOUP 8

made in house with pride

SALADS

CAESAR SML 6 | LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

LANDING SALAD SML 7 | LRG 11  

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

PERUVIAN CHICKEN SALAD 19 

marinated chicken breast, ancient grains, pickled vegetables, black garlic & sumac vinaigrette, smoked jalapeño crema

STEAK AND TOMATO SALAD 23 

grilled flat iron, heirloom tomatoes, chimichurri, fried artichokes, goat cheese, blueberry mignonette

SEARED TUNA SALAD 19½ 

togarashi crusted, mango chutney, avocado, daikon radish, tomato, cucumber, mixed greens, agave vinaigrette

ADDITIONS

5 OZ. GRILLED STEAK +12 | TOGARASHI CRUSTED TUNA +12 | GRILLED SALMON +10 | MARINATED CHICKEN BREAST+8