

BRUNCH MENU

SERVED FROM 10 AM – 3PM

THE LANDING CURE 16

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

LIGHT START

NAKED BAGEL 6

with agave cream cheese

MAKE IT LOX smoked salmon and shaved red onion **ADD 4**

JOGGERS CHOICE 8

fresh cut market fruit, berries, greek yogurt, black chia seeds, house granola, sunflower seeds, organic agave

EGGS AND MORE

LANDING BREAKFAST 11

two eggs any style, breakfast potatoes, house-cured bacon, fresh fruit, multigrain toast

HUEVOS RANCHEROS 11

sunny side up eggs with tomato salsa, crema, guacamole, beans, salsa verde, crispy corn tortillas, multigrain toast

KING KONG BURRITO 11

saffron rice, eggs, black beans, salsa, jalapeño lime, cheddar & mozzarella with sour cream

NUTELLA FRENCH TOAST 12

with crispy bacon, whipped cream and maple syrup

DOUBLE CHEESE, BACON & EGG BAGEL 12

cream cheese and cheddar cheese with sliced tomato and baby lettuce

BREAKFAST POUTINE 12

roast potatoes, bacon, local thornloe cheese curds, poached egg, hollandaise and gravy

BREAKFAST BOARD 12

skillet egg, prosciutto, aged white cheddar, house made jam, crostinis, baby pickles, cantalope

STEAK AND EGGS 18

grilled flat iron steak, two eggs any style, breakfast potatoes, multigrain toast

THE BENEDICTS

ALL BENEDICTS ARE SERVED WITH A SIDE OF BREAKFAST POTATOES

HUNTERS 16

lobster, braised beef, baguettine, hollandaise

BISHOPS 14

pulled pork, baguettine, chimichurri drizzled, hollandaise

SMOKED SALMON 15

feta and spinach pastry, hollandaise, sun dried tomato tapanade



DISHES ARE GLUTEN FRIENDLY.



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

HUNTERS LANDING

BAR • GRILL • HUB

CHEF: NICK VALIN

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PIZZA

MARGHERITA 14

fresh mozzarella, ricotta, tomatoes, balsamic, living sprouts

CALZONE 15

salami, mozzarella cheese, hot italian sausage, baby spinach, red pepper

BUTCHER'S BLOCK 17

prosciutto, hot italian sausage, smoked bacon, agave nectar, organic arugula, parmesan

CHIMICHURRI CHICKEN 16

sweet peppers, grilled chicken, chimichurri, crumbled goat cheese

BURGERS & SANDWICHES

LANDING BURGER 15

8 oz. fresh canadian beef chuck, cheddar, organic lettuces, tomato, house made pickles, landing sauce

TURKEY BURGER 15

house-made turkey patty, tomato, chipotle aioli, coleslaw

NAAN CHICKEN CLUB 16

bacon, basil aioli, raita, tomato, cucumber, baby arugula, naan bread

SMOKED GOAT CHEESE BURGER 17

8 oz. fresh canadian beef chuck, house-smoked goat cheese, caramelized onions, spicy bacon marmalade

GRILLED EGGPLANT SANDWICH 14

turmeric roasted eggplant, grilled portobello, halloumi cheese, guacamole, naan

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

STEAMED EDAMAME 9

edamame, sea salt, ancho pepper, lemon, tamari

LANDING WINGS 5 WINGS 9 • 10 WINGS 17 • 20 WINGS 25

hot, bbq, ancho pepper, jalapeño lime crema, vegetable sticks

CRISPY CALAMARI 12

pickled red chilies, chimichurri aioli

HUNTERS NACHOS 19

fresh corn tortilla chips, braised black beans, cheddar & mozzarella cheeses, shredded romaine lettuce, pico de gallo, sour cream, guacamole, pickled red chilies, jalapeño & lime crema

ADDITIONS

PULLED PORK 6 | CUMIN STEAK 10 | GRILLED CHICKEN 6

BEEF & RICOTTA MEATBALLS 14

house-made, san marzano tomato sauce, focaccia

P.E.I. MUSSELS 13

white wine tomato broth, house-cured bacon, braised kale, garlic focaccia

DAILY SOUP 7

made with pride

CHARCUTERIE BOARD 22

italian prosciutto, sweet salami, hot soppressata, goat cheese pot, aged white cheddar, fresh grapes, crisp green apple, rosemary focaccia, baby pickles

MEXICAN STREET CORN 4

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

TRIO DIP 15

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

SIGNATURE FISH TACOS 5 PER PIECE

grilled pineapple & jicama slaw, avocado crema, cheddar, smoked chipotle sauce

BUTTERMILK FRIED CHICKEN 5 PER PIECE

chicken thigh, maple coleslaw, jalapeño ranch

SALADS

LANDING SALAD 10

cheddar, apples, grapes, spiced sunflower seeds, blue agave lime vinaigrette

CAESAR 9

romaine hearts, house cured bacon, parmesan, croutons

ROASTED BEETS 13

arugula, beet puree, goat cheese mousse, pickled mustard seeds, chive vinaigrette

CHICKEN AND HEIRLOOM CARROT 16

roasted heirloom carrots, pickled shaved carrots, spiced pecans, goat cheese dijon vinaigrette

SEARED RARE TUNA TATAKI SALAD 18

togarashi spiced rare tuna, mango chutney, baby organic lettuce, crispy japanese radish, avocado

CUMIN CRUSTED STEAK 19

organic greens, roasted pepper, tomato, green beans, goat cheese, red wine glaze

ADDITIONS

FLAT IRON STEAK 10 | GRILLED SALMON 8 | GRILLED CHICKEN BREAST 6