

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

HUNTERS LANDING

BAR • GRILL • HUB

CHEF: NICK VALIN

 /HUNTERSLANDINGBAR  @HUNTERSLANDING  @HUNTERSLANDING

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.

PASTA & MAINS

CHICKEN GEMELLI 18

spinach pesto, cream, tomato, mushrooms, lava salt

LOBSTER CARBONARA 26

tagliatelle pasta, north atlantic lobster meat, smoky bacon, fresh asparagus,

parmesan white wine cream sauce, broken egg yolk

CHILI HONEY SHRIMP & GRITS 24

sous vide spiced shrimps, crispy pork belly, creamy grits, heirloom carrots

100 MILE ROAST HALF CHICKEN 22 

maple cider chicken, pan gravy, fingerling potatoes

48-HOUR SOUS VIDE SHORT RIB 26 

creamy polenta, roasted root vegetables, red currant jus

PULLED PORK MAC & CHEESE 20

truffle essence, three cheese blend, bread crumbs

CURRIED CHICKEN 19

moroccan spices, flatbread, rice, apricots, almonds, crema

HUNTERS GRAINS & GREENS 18  

ancient grain rice with quinoa, roast sweet potato, fresh market vegetables, avocado, pecans,

pickled chilies, citrus tea dressing

SUSTAINABLE BAY OF FUNDY SALMON 25 

sweet potato mash, green beans, roasted fennel, lemon caper cream sauce

STEAK FRITES 24 

8 oz. chefs cut steak, house-made sea salt fries, red wine jus, truffle aioli

DESSERTS

STICKY TOFFEE PUDDING 9

vanilla ice cream, chili salted caramel

MASCARPONE CHEESECAKE 11 

berry compote

S'MORES CAKE 9 

dark chocolate sauce

SUGAR BOMBS 8

ricotta doughnut centers tossed with cinnamon sugar, spiced caramel sauce

ASSORTED ICE CREAMS AND SORBETS 6



DISHES ARE GLUTEN FRIENDLY.



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