




## APPETIZERS

STEAMED EDAMAME 8    
ancho pepper, sea salt, lemon, gluten-free soy dipping sauce

LANDING WINGS 13   
from chickens raised locally from farms in the London region,  
served with jalapeño lime dip. choice of: hot sauce | bbq | ancho pepper lime

CRISPY CALAMARI 13  
pickled red chilis, chimichurri aioli

HUNTERS NACHOS 19    
corn tortillas, braised black beans, cheddar and mozzarella, shredded lettuce,  
pico de gallo, sour cream, guacamole, pickled red chilis, jalapeño lime crema

ADDITIONS  
ANCHO STEAK 10 | GRILLED CHICKEN 6

BEEF & RICOTTA MEATBALLS 14  
house-made, san marzano tomato sauce, focaccia

ADD MEATBALL 5

MUSSELS ARRABIATA 14  
chorizo sausage, kale, cilantro-tomato broth, focaccia


DAILY SOUP 7  
house-made with pride

CHARCUTERIE BOARD 24  
prosciutto, salami, cheeses, crisp green apple, fresh grapes, baby pickles, rosemary focaccia

LORD OF THE FRIES 8    
dirty fries, piled with maple sriracha coleslaw, molasses and bacon braised navy beans, cheddar

MEXICAN STREET CORN 4    
grilled sweet corn, ancho pepper, sea salt, queso, lime crema

BRISKET MAC'N CHEESE 10  
aged cheddar, 14 hour-smoked brisket, onion aioli, poblano bbq

TRIO DIP 15   
goat cheese red pepper dip, fried eggplant, spicy hummus, garlic confit, naan,  
focaccia toast points, tortilla chips

SIGNATURE FISH TACO 5 PER PIECE  
grilled pineapple & jicama slaw, avocado crema, cheddar, smoked chili sauce

BUTTERMILK FRIED CHICKEN 5 PER PIECE  
buttermilk marinated chicken thigh, coleslaw, jalapeño lime


## SALADS

LANDING SML 6 | LRG 10    
aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

CAESAR SML 5 | LRG 9  
romaine, parmesan, croutons, bacon, garlic dressing

CAPRESE SALAD 14   
seasonal tomatoes, fresh mozzarella, balsamic and basil gelee, lava salt

SEARED TUNA TATAKI 19   
togarashi spiced rare tuna, mango chutney, mixed greens, cucumber, crisp japanese radish, avocado, agave dressing

ANCHO PEPPER RUBBED STEAK 19   
queso, pico de gallo, avocado, romaine, chive vinaigrette, jalapeño lime drizzle

ADDITIONS  
MARINATED CHICKEN 6 | STEAK 10 | SALMON 8

# HUNTERS LANDING

BAR • GRILL • HUB

CHEF: NICK VALIN

 /HUNTERSLANDINGBAR  @HUNTERSLANDING  @HUNTERSLANDING

## PIZZA

MARGHERITA 15   
fresh mozzarella, tomatoes, balsamic, basil oil

QUATTRO FORMAGGIO 17   
mozzarella, parmesan, double cream brie, goat cheese, truffle oil

BUTCHER'S BLOCK 17  
prosciutto, hot soppressata, smoked bacon, agave nectar, organic arugula, parmesan

SMOKED BACON AND CARAMELIZED PINEAPPLE 16  
roasted red onions, charred pineapple, smoked bacon, mozzarella, san marzano tomato sauce

CALZONE 16  
salami, mozzarella, hot Italian salami, baby spinach, red onions

## BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH FRIES.  
A GLUTEN FREE BUN IS AVAILABLE +1

LANDING BURGER 15  
fresh canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

TURKEY BURGER 16  
ground turkey blended with apples and dijon, chipotle aioli, slaw, tomato

NAAN CHICKEN CLUB 16  
marinated chicken, bacon, raita aioli, tomato, cucumber, naan bread

THE SMOKED GOAT 17  
fresh canadian beef chuck, house-smoked goat cheese, caramelized onions, spicy bacon marmalade


THE CITYPLACE ARISTOCRAT 18  
fresh canadian beef chuck, pimento cheese, pickled chili, habanero pepper marmalade, smoked bacon

GRILLED EGGPLANT SANDWICH 14   
turmeric roasted eggplant, house-smoked goat cheese, halloumi cheese, guacamole, naan

## PASTA & MAINS

CHICKEN GEMELLI 18  
chicken, spinach pesto, cream, tomato, mushrooms, lava salt

SHRIMP TAGLIATELLE 23  
shrimp, spicy chorizo, chilis, baby spinach, tomato sauce

LANDING GREENS 15   
quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilis,  
lime ginger sauce, cashews, avocado, chia seeds, agave

CURRIED CHICKEN 20  
moroccan spices, flatbread, basmati rice, apricots, almonds, crema

100 KM ROAST HALF CHICKEN 24   
maple cider chicken, pan gravy, roasted herb potatoes, seasonal vegetables

SZECHUAN SALMON 24   
sweet chili glaze, bok choy, green beans, cabbage, steamed basmati rice, chili garlic reduction

UP IN SMOKE PORK RIBS 26  
hickory smoked full pork rack back ribs, slathered with house-made bbq sauce, dirty fries

STEAK FRITES 24   
8 oz. chefs' cut steak, house cut fries, red wine sauce, truffle aioli

STEAK VINDALOO 26  
marinated flat iron steak, basmati rice, tandoori masala cauliflower tempura,  
pappadam, green beans

## DESSERTS

STICKY TOFFEE PUDDING 9  
vanilla ice cream, chili salted caramel

CHOCOLATE RASPBERRY CHEESECAKE 11   
gluten-free graham crust, berry compote

EARL GREY CRÈME BRULEE 9   
fresh berries

ASSORTED ICE CREAMS AND SORBETS 7  
shortbread cookie



DISHES ARE  
GLUTEN FRIENDLY.



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

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.