

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

START ME UP 45

nua sparkling wine (750 ml.) + a litre of fresh oj

BAKE SHOP

SCONES 7

house-made, whipped mascarpone cream, house jam

CROISSANTS 7

blueberry jam, sugar cane butter

BANANA PECAN BREAD 7

house made, cinnamon butter

EGGS AND MORE

FRESH CUT SEASONAL FRUIT 7

citrus mascarpone

LANDING BREAKFAST 13

two eggs any style, crispy bacon, house made chorizo sausage, buttered multigrain toast, hash | **ADD 8 oz. BISTRO STEAK 12**

CHEESECAKE FILLED FRENCH TOAST 14

cinnamon – egg dipped challah bread stuffed with whipped cheesecake, blueberry compote, crispy bacon, maple syrup

CHORIZO SAUSAGE HASH 14

grilled chorizo sausage, crushed potatoes, bell peppers, onions, apples, grainy mustard, poached eggs, hollandaise

FILET AND EGGS 16

5 oz. beef tenderloin, grilled asparagus, sundried tomato hollandaise, old bay fries, two sunny up eggs, parmesan

CHICKEN & WAFFLES 16

fried chicken tenders, house waffles, bacon white gravy, maple sherry

BREAKFAST BURRITO 13

red rice-organic quinoa, braised beans, scrambled eggs, avocado, sour cream, chili-lime tomato sauce

OAKVILLE BENEDICTS

ALLAN 14

house back bacon, poached eggs, house made cheddar scones, hollandaise

CHARTWELL 15

house smoked salmon, herb cream cheese, poached eggs, pickled onions, multigrain croissant, hollandaise

SPRUCE 13

mashed avocados, poached eggs, asparagus, cherry tomatoes, arugula, feta cheese, focaccia toast

LAKESHORE 16

lobster, baby spinach, poached eggs, multigrain croissant, hollandaise



DISHES ARE GLUTEN FRIENDLY.



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

H A R P E R S

LANDING

BAR • GRILL • HUB

CHEF: DENNIS PALMA CEDENO
SOUS CHEF: TUSHER RAHMAN

SALADS

CAESAR SML 6 • LRG 11

garlic parmesan dressing, bacon lardons, torn focaccia croutons

LANDING SALAD SML 7 • LRG 11

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

BURRATA AND BEET SALAD 17

hickory smoked beets, peppercorn honey, pistachios, arugula, chili vinaigrette, lava salt

AHI TUNA SALAD 21

peppercorn crusted, mashed pea wasabi, millet, citrus soy glaze, arugula, spinach, ginger lime dressing

PERUVIAN CHICKEN SALAD 21

organic quinoa, field greens, asparagus, sweet drop peppers, trio of potatoes, jalapeño-lime drizzle, blue agave and lime vinaigrette

SALMON SALAD 22

grilled sustainable salmon, cracked wheat, fried chickpeas, kale, greek yogurt, apricots, almonds, za'atar dressing

STEAK AND EGG SALAD 23

grilled beef tenderloin, field greens, soft boiled egg, heirloom cherry tomatoes, goat cheese, bacon, red wine vinaigrette

ADDITIONS

8 OZ. GRILLED STEAK +12 | PEPPERCORN CRUSTED TUNA +12 | GRILLED SALMON +12 | MARINATED CHICKEN BREAST +8 | SHRIMP +8

BURGERS & SANDWICHES

BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1½

THE LANDING BURGER 17

fresh canadian beef chuck, cheddar, house pickles, landing sauce, mixed greens, tomato

LAMB BURGER 19

balsamic onions, baby spinach, brie cheese, dijonaise

TURKEY BURGER 17

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

CHICKEN CLUB 17½

roasted citrus herb chicken, house cured back bacon, arugula, tomato, smoked cheddar, house focaccia

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

SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19½ • 12 FOR 36½

fresh horseradish, ginger lime mignonette, cocktail sauce, chef's seasonal hot sauce on request
ADD OYSTER +3½

VEGETABLE KORMA DIP 12

slow braised vegetables in a mildly spiced tomato and coconut sauce, crispy tofu, naan bread, fried wonton

ARTISAN PLATTER 27

prosciutto, sopressata, cappicola, a selection of cheeses, grainy mustard, organic olives, fresh fruit, house pickles, garlic focaccia

TUNA TIRADITO 17

fiery mango sauce, ponzu, chia, pickled onions, avocado, sesame seeds, chilis, wontons

SIGNATURES FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce
ADD TACO +5½

STEAMED EDAMAME 8½

mild ancho pepper, sea salt, charred lemon, gf cilantro soy sauce

BRUSSEL SPROUTS BRAVAS 9¾

crispy brussel sprouts, smoky tomatoes, pimento aioli

CRISPY CALAMARI 14

pickled red chilis, chimichurri aioli

LANDING WINGS 14½

fresh cut vegetables
CHOICE OF: BBQ, HARPERS HOT SAUCE OR ANCHO PEPPER AND LIME

SOUP 8

made in house with pride

PIZZA

PROSCIUTTO 19

prosciutto, pears, balsamic onions, arugula

MARGHERITA 15½

oven roasted roma tomatoes, fresh mozzarella, balsamic syrup, basil

SMOKED CHICKEN PIZZA 17½

bbq tomato sauce, baby spinach, red onions, feta cheese

FUNGHI 18¼

herb roasted mushrooms, braised kale, sweet drop peppers, parmesan, truffle cream

CONTADINA 18¼

chorizo sausage, olives, roast peppers, spicy tomato sauce

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.