

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

H A R P E R S

LANDING

BAR • GRILL • HUB

CHEF: DENNIS PALMA CEDENO
SOUS CHEF: TUSHER RAHMAN

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PIZZA

PROSCIUTTO 19

artisanal prosciutto, pears, balsamic onions, arugula, parmesan

MARGHERITA 15

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

CONTADINA 18

chorizo sausage, olives, roast peppers, spicy tomato sauce

FUNGHI 18

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

BURGERS & SANDWICHES

LANDING BURGER 16

cheddar, house pickles, landing sauce, field greens, tomato

THE COUCH POTATO 18

fresh beef patty, house chorizo, smoked cheddar, potato chips, pickled jalapeños, romaine, ancho pepper sour cream

TURKEY BURGER 16

apple and dijon seasoned turkey patty, chipotle aioli, creamy cabbage slaw

CHICKEN CLUB 17

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

ADDITIONS

CRISPY STRIP BACON 2 | MUSHROOM 2 | SWEET POTATO FRIES 2 | 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.

SHARED PLATES & APPETIZERS

OYSTERS 6 FOR 19 • 12 FOR 34

fresh horseradish, ginger lime mignonette, cocktail sauce, scotch bonnet hot sauce on request | **ADD OYSTER 3/4**

ARTISANAL PLATTER 27

prosciutto, red wine brined beef loin, house smoked pork loin, a selection of cheeses, grainy mustard, fresh fruit, house pickles, garlic focaccia

SIGNATURE FISH TACOS 14

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce | **ADD TACO 5**

STEAMED EDAMAME 8

mild ancho pepper, sea salt, lemon

CRISPY CALAMARI 12

pickled red chilies, chimichurri aioli

PAN BRAISED MUSSELS 13

spicy lime tomato broth, edamame, grilled focaccia

LANDING WINGS 13

bbq, hot sauce, or ancho pepper sea salt, fresh cut vegetables

VEGETABLE KORMA DIP 11

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

PULLED BEEF SLIDERS 15

hoisin bbq sauce, pineapple jam, coleslaw, milk buns | **ADD SLIDER 5**

SALADS

CAESAR SML 5 • LRG 9

garlic parmesan dressing, bacon lardons, torn focaccia croutons

LANDING SALAD SML 6 • LRG 10

cheddar, apple, grapes, spiced sunflower seeds, blue agave and lime vinaigrette

CAPRESE SALAD 16

seasonal tomatoes, fior di latte, balsamic and basil gelee, lava salt

AHI TUNA SALAD 21

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

PERUVIAN CHICKEN SALAD 19

organic quinoa, field greens, asparagus, sweet drop peppers, jalapeño-lime drizzle, citrus herb vinaigrette

SALMON SALAD 21

grilled sustainable salmon, cracked wheat, kale, Greek yogurt, apricots, almonds, za'atar dressing

STEAK & EGG SALAD 22

peppercorn - cumin spiced bistro steak, feild greens, roasted root vegetables, soft boiled egg, heirloom cherry tomatoes, feta cheese, red wine vinaigrette

ADDITIONS

8 oz. GRILLED STEAK 12 | PEPPERCORN CRUSTED TUNA 11 | GRILLED SALMON 12 | MARINATED CHICKEN BREAST 8 | SHRIMP 8



DISHES ARE GLUTEN FRIENDLY.



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