

## SHARED PLATES & APPETIZERS

OYSTERS 6 FOR 19 • 12 FOR 36 

fresh horseradish, ginger lime mignonette, cocktail sauce, scotch bonnet hot sauce on request | **ADD OYSTER 3¼**

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**

PULLED BEEF SLIDERS 15

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

VEGETABLE KORMA DIP 11 

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

STEAMED EDAMAME 8  

mild ancho pepper, sea salt, grilled lemon

CRISPY CALAMARI 12

pickled red chilies, chimichurri aioli

MEATBALLS 14

house-made with ricotta, tomato sauce, garlic toast | **ADD MEATBALL 5**

PAN SEARED SCALLOPS 20 

pork belly, maple sherry glaze | **ADD SCALLOP 7**

LANDING WINGS 13 

choice of sauce: bbq, buttered hot sauce or ancho pepper, fresh cut vegetables

PAN BRAISED MUSSELS 13

spicy lime tomato broth, edamame, grilled focaccia

SOUP 8 

made in house with pride

## SALADS

CAESAR SML 5 • LRG 9

garlic parmesan dressing, bacon lardons, torn focaccia croutons

LANDING SALAD SML 6 • LRG 10  

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave 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, jalapeno-lime drizzle, blue agave and lime vinaigrette

SALMON SALAD 21 

grilled sustainable salmon, cracked wheat, fried chickpeas, 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**

H A R P E R S

LANDING

BAR • GRILL • HUB

CHEF: DENNIS PALMA CEDENO  
SOUS CHEF: TUSHER RAHMAN

 /HARPERSLANDINGBARGRILLHUB  @HARPERSLANDING  @HARPERSLANDING

## PIZZA

PROSCIUTTO 19

prosciutto, pears, balsamic onions, arugula

MARGHERITA 15 

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

SMOKED CHICKEN 17

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

FUNGHI 18 

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

CONTADINA 18

chorizo sausage, olives, roast peppers, spicy tomato sauce

## 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.

## PASTA & MAINS

GOAT CHEESE & RED PEPER RAVIOLI 20 

tomato cream sauce, citrus ricotta cheese, candied pecans

SPAGHETTI CARBONARA 21

smoked chicken, bacon lardons, sunny side egg, parmesan cream

SCALLOP RISOTTO 28 

bacon lardons, asparagus, salsa verde, corn broth

MOZZARELLA STUFFED MEATBALL 20

10 oz. meatball, sweet basil tomato sauce, spaghetti noodles, parmesan cheese, olive oil

LOBSTER FETTUCCINE 36

1¼ lb. nova scotia lobster, mushrooms, leek and sherry tarragon cream

HARPERS GREENS 19  

organic quinoa, red rice, millet, peas, seasonal vegetables, roasted yams, chilies, lime ginger sauce, almonds, avocado, chia, blue agave

CURRIED CHICKEN 20

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

ATLANTIC SALMON 26 

red rice and quinoa blend, pan roasted vegetables, rhubarb agrodolce

MAPLE CIDER ROAST CHICKEN 25 

herb roasted potatoes, seasonal vegetables, pan gravy

## STEAKS

STEAK FRITES 26 

8 oz. bistro steak, house-cut fries, red wine demiglaze, chimichurri butter

BACON WRAPPED TENDERLOIN 36 

7 oz. beef tenderloin, five mushroom risotto, market vegetables, red wine jus

STRIPLOIN STEAK 33 

10 oz. strip loin, roasted potatoes, market vegetables, mushroom demiglaze

BEEF SIDE RIBS 32 

slow braised in red wine, creamy mashed potatoes, market vegetables, red currant jus

## DESSERTS

MASCARPONE CHEESECAKE 10 

strawberry-rhubarb compote, gluten free graham crust

STICKY TOFFEE PUDDING 9

vanilla ice cream, chili salted caramel

CHOCOLATE MOUSSE TORTE 8 

goat's milk caramel, raspberry jam, pistachios

BAKED ALASKA 10

vanilla ice cream, pineapple sponge cake, meringue, dark rum flambé

SELECTION OF ICE CREAMS & SORBETS 7



DISHES ARE GLUTEN FRIENDLY.



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