

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

[f/HARPERSLANDINGBARGRILLHUB](#) [@HARPERSLANDING](#) [@HARPERSLANDING](#)

PIZZA

PROSCIUTTO 19
prosciutto, pears, balsamic onions, arugula

MARGHERITA 15 🌱
oven roasted roma tomatoes, fresh mozzarella, balsamic syrup, basil

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

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH FRIES.

LANDING BURGER 16
fresh canadian beef chuck, cheddar, house pickles, landing sauce, mixed greens, tomato

BISON BURGER 19
balsamic onions, baby spinach, brie cheese, dijonaise

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

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.

SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19 • 12 FOR 36 ☒
fresh horseradish, ginger lime mignonette, cocktail sauce, scotch bonnet hot sauce on request | **ADD OYSTER 3½**

VEGETABLE KORMA DIP 11 🌱
slow braised vegetables in a mildly spiced tomato and coconut sauce, naan bread, fried wonton

ARTISANAL PLATTER 27
prosciutto, sopressata, cappiccio, a selection of cheeses, grainy mustard, fresh fruit, house pickles, garlic focaccia

TUNA TIRADITO 17
fiery mango sauce, ponzu, chia, pickled onions, avocado, sesame seeds, chilies, wontons

PULLED BEEF SLIDERS 15
hoisin bbq sauce, pineapple jam, coleslaw, milk buns | **ADD SLIDER 5**

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, charred lemon, gluten-friendly cilantro soy sauce

CRISPY CALAMARI 13
pickled red chilies, chimichurri aioli

LANDING WINGS 13 ☒
choice of; bbq, buttered hot sauce or ancho pepper and lime, fresh cut vegetables

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

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

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 23 ☒
grilled beef tenderloin, field greens, soft boiled egg, heirloom cherry tomatoes, goat cheese, bacon, red wine vinaigrette



DISHES ARE GLUTEN FRIENDLY.



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