

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 3¼**

VEGETABLE KORMA DIP 11 

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

BEEF & RICOTTA MEATBALLS 14

house-made, san marzano tomato sauce, focaccia | **ADD MEATBALL 5**

ARTISANAL PLATTER 27

prosciutto, sopressata, cappicola, 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

PAN SEARED SCALLOPS 20 

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

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

HARPERS

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

FUNGI 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.

PASTA & MAINS

GOAT CHEESE & RED PEPPER RAVIOLI 20 

citrus ricotta, candied pecans, tomato cream sauce

SPAGHETTI CARBONARA 21

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

SCALLOP RISOTTO 28 

bacon lardons, asparagus, salsa verde, corn broth

MOZZARELLA MEATBALL 20

10 oz. mozzarella stuffed meatball, tomato sauce, spaghetti noodle, basil

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, habanero peach jam

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 37 

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

THE BUTCHERS BLOCK MARKET PRICE

hand-crafted steak with all the fixings, ask your server for today's feature

DESSERTS

MASCARPONE CHEESECAKE 10 

strawberry-rhubarb compote, gluten-free graham crust

STICKY TOFFEE PUDDING 9

vanilla ice cream, chili salted caramel

STRAWBERRY TIRAMISU 9

mascarpone, strawberry sabayon

CHOCOLATE MOUSSE TORTE 8

goat's milk caramel, raspberry jam, pistachios

SELECTION OF ICE CREAMS & SORBETS 7



DISHES ARE GLUTEN FRIENDLY.



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