

SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19½ • 12 FOR 36½ ☒

fresh horseradish, ginger lime mignonette, cocktail sauce, scotch bonnet sauce on request
ADD OYSTER +3½

BROCCOLI HUMMUS 13 🌱☒

Roasted garlic, citrus, tomato jam, corn chips

BEEF & RICOTTA MEATBALLS 14½

house-made, San Marzano tomato sauce, focaccia
ADD MEATBALL +5

ARTISAN PLATTER 27

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

ASADO PLATTER 26

grilled butcher's steak, bbq lamb shoulder, house-made pork sausage, chimichurri, mustard, smoked cheddar, pickles, naan bread

TUNA TIRADITO 17

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

SIGNATURES FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce
ADD TACO +5¼

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 chillies, chimichurri aioli

PAN SEARED SCALLOPS 21 ☒

pork belly, maple sherry glaze
ADD SCALLOP +7

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

HARPERS

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, pickled onions, watermelon, 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

THE BOSS BURGER 19

fresh Canadian beef chuck, panela cured bacon, jalapeño havarti cheese, caramelized red onions, sweet plantain, arugula, tomato

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

PASTA & MAINS

GLUTEN FREE PASTA IS AVAILABLE +1½

GOAT CHEESE AND RED PEPPER RAVIOLI 21 🌱

citrus ricotta, candied pecans, tomato cream sauce

LANDING CARBONARA 22

house-smoked chicken, bacon lardons, sunny side egg, parmesan cream, spaghetti alla chitarra

MOZZARELLA MEATBALL 21

10 oz. mozzarella stuffed meatball, tomato sauce, spaghetti, 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, chillies, lime ginger sauce, almonds, avocado, chia, blue agave

CURRIED CHICKEN 21

North African spices, fragrant basmati rice, almonds, apricots, crema, flatbread

ATLANTIC SALMON 26 ☒

ivory lentils and organic quinoa blend, market vegetables, tamarind sauce

GRILLED OCTOPUS 27 ☒

trio of potatoes, market vegetables, huancaína sauce

LAMB CHOPS 35 ☒

sweet plantain mashed, market vegetables, red wine glaze

MAPLE CIDER ROAST CHICKEN 26 ☒

herb roasted potatoes, seasonal vegetables, pan gravy

STEAK FRITES 26¼ ☒

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

STRIPLOIN STEAK 33¾ ☒

10 oz. strip loin, roast potatoes, market vegetables, mushroom demi-glace

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 10

vanilla ice cream, chili salted caramel

CHOCOLATE PECAN PIE 10

vanilla crème anglaise

LEMON CANNOLI 10

ricotta cheese, blueberry compote, lavender sugar

SELECTION OF ICE CREAMS & SORBETS 8 ☒

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.



DISHES ARE GLUTEN FRIENDLY.



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