

BRUNCH MENU

SERVED FROM 10 AM – 3PM

THE LANDING CURE 16 [SERVED FROM 11 AM]

absolut vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, house pickles

START ME UP 45 [SERVED FROM 11 AM]

nua prosecco-style wine (750 mL.) + ½ litre fresh orange juice

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 14

two eggs any style, crispy bacon, house-made chorizo sausage, buttered multigrain toast, hash

ADD 8 oz. BISTRO STEAK 12

HUEVOS RANCHEROS 15

two eggs sunny up, crispy corn tortillas, hickory smoked pork shoulder, black beans, tomato salsa, guacamole, sour cream

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 19 ☒

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

MADAME HARPER 17

candied bacon and cheese sandwich, huancaína sauce, sunny side eggs, tomato jam

LANDING CARBONARA 22

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

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

seared scallops, poached eggs, smoked bacon, fresh tomatoes, jalapeño crema, milk buns, hollandaise

SIDES:

ADD ONE EGG +2 | ADD 2 RASHERS OF BACON +3 | A SIDE OF POTAO HASH +4

WE ONLY SERVE FREE RUN EGGS FROM CANADIAN FARMS. OUR HOLLANDAISE SAUCE IS MADE FROM REAL BUTTER AND REAL EGGS AND OUR CHEFS' SECRET SEASONINGS.

H A R P E R S

LANDING

BAR • GRILL • HUB

EXECUTIVE CHEF: DENNIS PALMA CEDENO

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 SMOKED BEET SALAD 17¾ 🌱☒

hand-crafted cream filled fresh mozzarella, hickory smoked beets, peppercorn honey, pistachios, arugula, chili vinaigrette, black lava salt

AHI TUNA SALAD 21 ☒

peppercorn crusted, mashed pea wasabi, pickled onions, 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, roasted vegetables, 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, 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

SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19½ • 12 FOR 36½ ☒

fresh horseradish, ginger lime mignonette, cocktail sauce, scotch bonnet sauce on request

ADD OYSTER +3¼

PALMA MUSHROOM ARANCINI 12 🌱☒

aji amarillo cream, cumin spiked tomatoes, parmesan cheese

BEEF & RICOTTA MEATBALLS 14½

house-made, san marzano tomato sauce, focaccia

ADD MEATBALL +5

ARTISAN PLATTER 27

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

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, gluten friendly cilantro soy sauce

BRUSSEL SPROUTS BRAVAS 9¾ 🌱☒

crispy brussels sprouts, smoky tomatoes, pimento aioli

CRISPY CALAMARI 14

pickled red chillies, chimichurri aioli

PAN SEARED SCALLOPS 21 ☒

double smoked 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

DAILY 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

FUNGI 18¼ 🌱

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

CONTADINA 18¼

chorizo sausage, olives, roast peppers, spicy tomato sauce

ALL 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 RECIPE UNLIMITED.



DISHES ARE GLUTEN FRIENDLY. WE CANNOT GUARANTEE THAT ITEMS ARE GLUTEN FREE AS WE USE GLUTEN PRODUCTS THROUGHOUT OUR MENU



VEGETARIAN. DISHES ARE PLANT BASED WITH THE ADDITION OF EITHER DAIRY OR EGGS



VEGAN. DISHES ARE PLANT BASED