

## 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, 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

**BURRATA AND PROSCIUTTO** 21

hand-crafted cream filled fresh mozzarella, artisanal prosciutto, tomato jam, arugula,

lava black salt, balsamic, 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



**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

# HARPERS

# 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

## 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

**DUCK BOLOGNESE** 25

slow cooked duck ragu, san marzano tomatoes, lumachini noodles, parmesan shower

**LOBSTER FETTUCCINE** 36

butter poached east coast 1¼ lbs. 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

**MOROCCAN 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 SHANK** 28 ☒

roasted garlic hummus, market vegetables, za'atar spiced chickpeas, currant jus

**SCALLOPS RISOTTO** 29 ☒

smoked bacon, asparagus, salsa verde, corn broth

**MAPLE CIDER ROAST CHICKEN** 26 ☒

herb roasted potatoes, seasonal vegetables, pan onion gravy

**STEAK FRITES** 26¼ ☒

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

**STRIPLOIN STEAK** 33¾ ☒

10 oz. striploin, 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 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.