

LUNCH & DINNER MENU

Entrees are offered after 5pm.

SHAREABLES 'TO START YOUR JOURNEY'



Ipstay



Ipstar



Ipzip





Event Planner's Choice! Did you know we have over 4 event spaces on site?

Cheese &

Charcuterie Board

Balsamic Bellavitano, Warm Castello Brie, Chorizo, Pickled Vegetables, Kalamata Olives, Apple & Cinnamon Compote, Hometown Blueberry Saison Mustard, Dried Cranberries, Candied Pecans, Baguette & Cracker.

\$34

Steak Bites GF

Tender Sirloin served with Burnt Jalapeno Sour Cream & Soya Ginger Sauce topped, with Green Onions.

\$19

GF Fresh Cut French Fries



Sweet Potato Fries with Chipotle Aioli

sm. \$5 lg. \$9

sm. \$9 lg. \$14

Add Sauce for Dipping!

Lemon Aioli, Roasted Garlic Aioli, Chipotle Aioli, Lemon & Dill Sour Cream, Grainy Dijon Aioli, Burnt Jalapeno Sour Cream & Red Wine & Caramelized Onion Gravy.

\$2

Roasted Red Pepper & Goat's Cheese Naan



Basil & Parmesan Pesto, Roasted Red Pepper, Cremini Mushroom, Goat's Cheese, Candied Pecans & Kale Crisps drizzled with Balsamic Reduction.

\$21

Red Wine & Cremini Spinach Dip



Caramelized Onion, Portobello Mushroom, Garlic, Lemon, Spinach, Cream Cheese & Asiago, served with Choice of One; Crisp Naan, Grilled Naan or Corn Chips.

\$22

Crispy



Golden Mushrooms served with Chipotle Aioli.

Battered Mushrooms

\$14

Pepperoni Pizza Logs

Egg Roll Wrapper filled with Pepperoni, Mixed Cheese & Marinara served with Garlic Aioli.

3pc - \$14 6pc - \$25



Lake Erie Perch Taco

Bell Pepper and Mango Salsa, Red Cabbage and Carrot Slaw, Zesty Lemon Aioli on Soft Shell Taco.

per taco - \$9

Dill Pickle Grilled Cheese

'The Good Bread Company' Dill Pickle Bread. Sliced Dills. Cheddar & Garlic Aioli.

\$15

Buffalo Chicken Quesadilla

Pulled Chicken, Bruschetta, Caramelized Onion, Mixed Cheese served with Burnt Jalapeño Sour Cream & Green Onions.

\$24

The Farmer's Burger

8oz Beef Burger, Bacon, Cheddar, Romaine, Caramelized Onion, Bruschetta, Fried Pickle, Chipotle Aioli on a Brioche Bun.

> \$19 Gluten Free Bun +\$2

The Local Biker

8oz Beef Burger, Sliced Tomato, Red Onion and Romaine on a Brioche Bun.

> \$13 Gluten Free Bun +\$2

Reuben Sandwich

Shaved Corned Beef, Sweet Potato & Fennel Sauerkraut, Swiss Cheese, 1000 Island Aioli on 'The Good Bread Company' Dill Pickle Bread.

\$21

Red Wine & Onion Gravy	\$2		add.	sm.
Roasted Garlic Aioli	\$2	Fresh Cut French Fries	\$3	\$5
Zesty Lemon Aioli	\$2	Sweet Potato Fries	\$7	\$9
Chipotle Aioli	\$2	Caesar Salad	\$7	\$9
Grainy Dijon Aioli	\$2	Harvest Salad	\$7	\$9
Lemon & Dill Sour Cream	\$2	Classic Poutine	\$7	\$9
Burnt Jalapeño Sour Cream	\$2	MVP Fun Fries	\$7	\$9
		Beef Chili	\$7	\$9
Grilled Chicken	\$9	Thai Butternut Soup	\$7	\$9
Crispy Chicken	\$9			
Grilled Portobello Mushroom	\$7			
Panko Breaded Perch - 2pc	\$9			
Beer Battered Pickerel - 1pc	\$10		\sum_{ℓ}	



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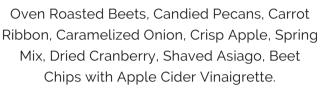
Baby Arugula Panzanella Salad



Sun Dried Tomato, Oven Roasted Butternut Squash, Parsnip Ribbon, Pumpkin Seed, Crouton, Pickled Red Onion, Feta, Arugula, Red Wine & Onion Dressing topped with Parsnip Chips.

sm. \$9 lg. \$17

Hiker's Harvest Salad GF



sm. \$9 lg. \$17



Did you know....

We have over 90km of hiking & biking trails accessible right from our property? They are maintained by the Turkey Point Mountain Bike Club. Everyone is welcome & free to use!



SCAN HERE FOR TRAIL MAP!

Red Thai Curry Butternut Squash Soup

Coconut Milk, Cream, Ginger, Garlic, Lime & Cilantro with Deep Fried Cheese Ravioli & Pesto Oil.

> sm. \$9 lg. \$16

Hearty Beef Chili

warm up after a bike on our trail network! Carrot, Celery, Onion, Tomato, Black Beans, Kidney Beans, Chickpeas served with Buttered Baquette & Burnt Jalapeno Sour Cream.

> sm. \$10 la. \$16

Caesar Salad

Crisp Romaine, Local Bacon Bits, Shaved Asiago & Parmesan, Lemon, Crouton & Classic Dressing. sm. \$9 lg. \$17

Classic Poutine **V**



Sh_{areable!} Fresh Cut French Fries, White Cheese Curds. Red Wine and Caramelized Onion Gravy topped with Green Onions.

> sm. \$9 la. \$16

GF **MVP** Fun Fries **✓**



Red Onion. Mixed Cheese.

Seasoning Salt, Lemon & Dill Sour Cream.

sm. \$9 la. \$16

Fish & Chips

Beer Battered Lake Erie Pickerel, Fresh Cut French Fries, Red Cabbage Slaw, Tartar & Lemon.

> 1pc - \$21 2pc - \$26

Upgrade your fries:

Side Garden - \$3 Caesar Salad - \$4 MVP Fun Fries - \$5 Poutine - \$5 Sweet Potato Fries - \$5 Thai Butternut Soup - \$5

Chicken Wings

Breaded or Un-breaded. Carrot, Celery & Pickle Spear. Choice of One Sauce; Honey Garlic, Lemon Pepper Dry Rub, Hot Butter or Hometown Beer BBQ.

> 1lb - \$15 2lb - \$26 Add Ranch or Blue Cheese - \$2





'Bullseye' Braised Beef Short Ribs

Red Wine Braised Short Ribs, Garlic
Mashed Potatoes, Seasonal Vegetables
topped with Fried Capers,
Pea Shoots & Red Wine Gravy.
\$36

Red Thai Curry Butternut Squash Rice Bowl

Coconut Milk, Cream, Ginger, Garlic, Lime, Cilantro, Jasmine Rice, Red Peppers & Mushroom, Pesto Oil served with Grilled Naan.

\$25

Cheesy Baked Gnocchi

Potato Gnocchi baked with Marinara,
Caramelized Onion, Roasted Red Pepper,
Zucchini, Parmesan & Asiago Cheese
served with Pesto Garlic Baguette.
Make it vegan without the cheese!

\$26

Creamy Bacon Linguine

Bacon Lardons, Cherry Tomato, Caramelized Onion, Portobello Mushroom, Spinach, Pesto Garlic Baguette, Asiago & White Wine Cream Sauce. \$29

Grilled Chicken Breast GF

Oven Roasted Fingerling Potatoes, Seasonal Vegetables, Parsnip & Vanilla Puree, Pea Shoots & Parsnip Chips topped with Lemon & Herb Butter. \$29

Burrito Bowl V GF

Jasmine Rice, Corn, Black Bean, Lime, Cilantro, Avocado, Bruschetta, Mixed Cheese & Chipotle Aioli with Grilled Pappadums. Make it vegan without the cheese & aioli! \$22

Make it a wrap!

OFFERED AFTER 5PM.

V GF

Vanilla Bean Cheesecake

Cookie Crust topped with Apple & Cinnamon Compote & Caramel Sauce.

\$12

GF Flourless Chocolate Cake

Dense Cake served with Whipped Peanut Butter & Fresh Fruit. \$11

Peanut Butter Brownie Cheesecake

Topped with Whipped Cream & Chocolate Sauce.
Gluten Free.

\$14

Warm Apple Crumble

Baked Apples & Streusel Crust topped with Vanilla Ice Cream & Caramel Sauce.

\$11

Stargazer's GF **N**Strawberry Cake

Topped with Whipped Cream & Fresh Strawberries - Gluten Free.

\$12

Vanilla or Chocolate

3 Scoops - \$7 1 Scoop - \$3



THE MAIN

ATTRACTION'

D E S S E R



DID YOU KNOW WE ARE FEAST ON CERTIFIED?

Feast On® is a certification program for restaurants and purveyors in Ontario.

It recognizes businesses committed to sourcing and celebrating Ontario grown food and drink - which makes it easier for food lovers like you to find local food.

CHECK OUT OUR LOCAL SUPPLIERS!







1709 Front Road, St. Williams, ON











80 Alice St Unit 2, Waterford, ON



96 Norfolk St S, Simcoe, ON



— Winery — 377 7th Concession Rd Enr, Clear Creek, ON





















FRONT ROAD **CELLARS**





581 West St, Brantford, ON





1207 Charlotteville West Quarter Line. Simcoe, ON



410 Concession 12 Townsend, Waterford, ON



17 Talbot St. E #4, Jarvis, ON















