



starters

**market soup 11**

**cherry tomato bruschetta 15**  
arugula | goat cheese | basil

**frito misto 23**

crisp calamari | shrimp | fennel | broccolini  
| chilis | lemon aioli

salads

**gem caesar 15**

gem lettuce | garlic croutons | pancetta |  
lemon caesar dressing

**organic tangled greens 17**

avocado | almonds | cucumber | sunflower  
seeds | garden herb vinaigrette

**crispy brussels sprout salad 19**

feta | harissa chickpeas | quinoa | maple  
tahini vinaigrette | hummus

entrees

**chipotle salmon tacos 23**

avocado | feta | pineapple jalapeño salsa  
| lime crema

**fish & chips 25**

crisp pickerel | sweet herb fries | slaw | minty  
mushy peas | gribiche tartar sauce

**truffle ricotta agnolotti 27**

charred corn | sweet peas | roast  
mushrooms | corn butter sauce

**chicken diavolo 29**

lemon polenta | charred broccolini

**crisp salmon 37**

cauliflower | raisins | almonds | capers |  
double smoked bacon | wild leek pesto

**grilled angus striploin 49**

roast garlic | cherry tomatoes |  
wilted spinach | garlic herb butter

handhelds

*choice of frites or side salad  
upgrade to sweet potato fries 3*

**smoked turkey club 21**

prosciutto | avocado | tomato | oregano jam  
| arugula | sourdough

**reubenesque 19**

corned beef | house-made sauerkraut |  
reuben dressing | swiss cheese | rye bread

**windermere house burger 23**

8 oz ground chuck | sweet herb mayo |  
lettuce | tomato |  
pickles | onion

*impossible burger available with vegan mayo  
upgrade to a wagyu burger | 9*

enhancements

cheddar | swiss | vegan cheese | blue  
cheese |  
bacon | truffle aioli **3 per item**

caramelized onions | mushrooms |  
jalapeños | chipotle aioli  
**2 per item**

*executive chef: christopher duernholz*

*sous chef: clifford tiamson*

*prices do not include 13% HST, product subject to change*