

LUNCH & DINNER MENU

Entrees are offered after 5pm.

SHAREABLES TO START YOUR JOURNEY'





Ipstar





GF





Kalamata Olive & Beer Mustard, Candied Pecans, Fresh Fruit, Baguette & Cracker. \$37

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

Cheese &

Charcuterie BoardGruyere-Style Handeck,

Fig & Balsamic Goat Cheese, Chorizo,

Pickled Vegetables, Mixed Berry Compote,

Steak Bites GF

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

\$24

Fresh Cut French Fries

V No

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.

\$2.5

Grilled Peach & Burrata Naan



Garlic Olive Oil, Grilled Peaches, Tomato, Burrata, Baby Arugula & Balsamic Reduction.

\$24

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.

\$25

Crispy **™**Battered Mushrooms

Golden Mushrooms served with Chipotle Aioli.

\$15

Pepperoni Pizza Logs

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

3pc - \$16 6pc - \$30





Lake Erie Perch Taco

Bell Pepper and Mango Salsa, Red Cabbage and Carrot Slaw, Zesty Lemon Aioli on Soft Shell Taco. per taco - \$9

Buffalo Chicken Quesadilla

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

\$26

The Marshview Melt



Beer BBQ Pulled Pork, White Panini Bread, Cheese Trio: Shredded Cheddar, Asiago & Parmesan. Served with Grainy Dijon & Tabasco Aioli. \$26

Grilled Pesto Chicken Wrap

Warm Pesto Pulled Chicken, Roasted Red Peppers, Spinach, Shaved Asiago & Sun-Dried Tomato Aioli. \$24

Reuben Sandwich

Shaved Corned Beef, Sweet Potato & Fennel Sauerkraut, Swiss Cheese & 1000 Island Aioli on 'The Good Bread Company' Dill Pickle Bread. \$26

The Farmer's Burger

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

> \$20 Gluten Free Bun +\$2

The Local Biker

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

\$15

Gluten Free Bun +\$2

Goat Cheese Burger

8oz Beef Burger, Roasted Red Pepper, Goat Cheese, Balsamic Aioli, Baby Arugula on a Brioche Bun.

\$20

Gluten Free Bun +\$2

Dill Pickle Grilled Cheese

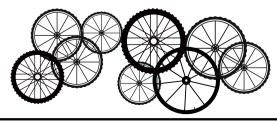


'The Good Bread Company' Dill Pickle Bread, Sliced Dills, Cheddar & Garlic Aioli. \$16

ADD-ON YOUR SIDE FROM BELOW!

Red Wine & Onion Gravy	\$2.5
Roasted Garlic Aioli	\$2.5
Zesty Lemon Aioli	\$2.5
Chipotle Aioli	\$2.5
Grainy Dijon & Tabasco Aioli	\$2.5
Lemon & Dill Sour Cream	\$2.5
Burnt Jalapeño Sour Cream	\$2.5
Grilled Chicken	\$9
Crispy Chicken	\$9
Grilled Portobello Mushroom	\$7
Panko Breaded Perch - 2pc	\$10
Beer Battered Pickerel - 1pc	\$12

	add.	sm
Fresh Cut French Fries	\$4	\$5
Sweet Potato Fries	\$8	\$9
Classic Poutine	\$8	\$9
MVP Fun Fries	\$8	\$9
Couscous Kale Caesar Salad	\$8	\$9
Classic Caesar Salad	\$8	\$9
Hearty Spring Salad	\$8	\$9
Spinach & Walnut Salad	\$8	\$9



Hearty Spring GF

Spring Mix, Carrot Ribbon, Cucumber Pickled Red Onion, Feta, Hard Egg, Avocado Puree, Bee Pollen & Red Wine Dressing, topped with Crisp Parsnip Chips & Pea Shoots.

> sm. \$9 la. \$19

Baby Spinach & Walnut GF

Watermelon Radish, Baby Spinach, Carrot Ribbon, Crumbled Blue Cheese. Roasted Walnuts. Seasonal Fruit & Raspberry Dressing. sm. \$9 lg. \$19



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!

Couscous & Kale Caesar

Couscous Pasta, Crisp Kale, Local Bacon Bits, Croutons, Asiago & Parmesan Cheese, Lemon & Classic Caesar Dressing. sm. \$9 la. \$19

Classic Caesar

Crisp Romaine, Local Bacon Bits, Shaved Asiago & Parmesan, Lemon, Garlic Crouton & Classic Dressing. sm. \$9 lg. \$19

Tri-Quinoa & Baby Arugula GF

Roasted Beet, Pickled Red Onion, Candied Pecans, Quinoa, Arugula, Celery, Carrot Ribbon, Parsnip Chip, Asiago & Citrus Dressing. sm. \$9 lg. \$19

Classic Poutine

Makes a Great Shareable! Fresh Cut French Fries. White Cheese Curds. Red Wine and Caramelized Onion Gravy topped with Green Onions.

> sm. \$9 la. \$18

Fish & Chips

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

1pc - \$23 2pc - \$30

Upgrade your fries:

Side Garden - \$3 Caesar Salad - \$7 MVP Fun Fries - \$7 Poutine - \$7 Sweet Potato Fries - \$7 Hearty Spring - \$6

GF **MVP** Fun Fries **✓**

Makes a Great Shareable! Green Onion. Tomato.

Red Onion. Mixed Cheese.

Seasoning Salt, Lemon & Dill Sour Cream.

sm. \$9 la. \$18

Chicken Wings

Breaded or Un-Breaded. Carrot, Celery & Pickle Spear. Choice of One Sauce: Honey Garlic, Caesar Sriracha, Lemon & Dill Sour Cream, Lemon Pepper Dry Rub, Hot Buffalo or Beer BBQ.

> 2lb - \$31 1lb - \$17

Add Ranch or Blue Cheese - \$2.5





GF V Peanut & Lime Quinoa Power Bowl

Tri-Coloured Quinoa. Red Beets. Carrot. Spinach, Red Cabbage, Bruschetta, Sesame Marinated Edamame. Peanut & Lime Dressing topped with Pea Shoots and Roasted Peanuts.

\$26

Burrito Bowl GF

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

> \$25 Make it a wrap!

ATTRACTION'

'Bullseye' Braised **Beef Short Ribs**

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

\$37

BBQ Grilled **Chicken Dinner**

Grilled Chicken Breast with BBQ Sauce. Cheesy Potato Gratin, Red Cabbage Slaw & House Made Cornbread.

\$32

OFFERED AFTER 5 P M.

Creamy Bacon Linguine

Bacon Lardons, Cherry Tomato, Caramelized Onion, Portobello Mushroom, Spinach, Pesto Baquette, Asiago & White Wine Cream Sauce. \$30

Summer GF 🔽 Garden Gnocchi

Gluten Free Potato Gnocchi, Cherry Tomato, Zucchini, Caramelized Onion. Baby Spinach, White Wine, Pesto & Asiago Cheese.

> \$25 add pesto baquette \$2

Vanilla Bean Cheesecake

Cookie Crust topped with Apple & Cinnamon Compote & Caramel Sauce. \$14

Flourless GF 🕠 **Chocolate Cake**

Dense Cake served with Whipped Peanut Butter & Fresh Fruit. \$12

Peanut Butter GF 🔽 **Brownie Cheesecake**

Topped with Whipped Cream & Chocolate Sauce. Gluten Free.

\$15

Lemon Gelato Bomb

Frozen Lemon Gelato with Whipped Cream & Fresh Fruit. \$15

Stargazer's **Strawberry Cake**

Topped with Whipped Cream & Fresh Strawberries - Gluten Free. \$14

> **Ice Cream** Vanilla or Chocolate

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



THE TRAIL'