

POST PARADE

Menu

Soups

FRENCH ONION & STOUT SOUP *[g][d]* **12**
caramelized onion, coffee enriched beef broth, local stout,
melted gruyère, grilled sourdough

Starters & Shareables

PORTUGUESE GRILLED CALAMARI *[g]* **18**
marinated squid, roasted corn, tomato salsa, fresh herbs,
grilled lemon, toasted baguette

CREOLE JUMBO SHRIMP COCKTAIL **18**
white wine poached jumbo shrimp, roasted garlic, cajun spice, cocktail sauce

CURRIED CAULIFLOWER & CAMELIZED ONION DIP *[g][d]* **16**
slow braised onions, blended cream cheese, hoagie bun loaf

CRISPY CHICKEN SLIDERS *[g]* **16**
sweet & spicy chicken, creamy coleslaw, sambal mayo
add extra slider 5

TUNA TATAKI **19**
mix seeds & peppercorn crusted, ponzu dip, chili oil

PULLED PORK TACO *[g]* **16**
Forty Creek bbq sauce, summer slaw, corn, tomato salsa, flour tortilla
add extra taco 5

MARGHERITA FLATBREAD *[g][d]* **16**
San Marzano tomato, fresh mozzarella cheese, fresh basil, olive oil

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Salads

MARKET SALAD [g] 15
greens, seedlings, shaved root vegetables,
mandarin orange, caramelized shallot dressing

MEDITERRANEAN SALAD [g][d] 17
tomato, pepper, cucumber, little gem, chickpea hummus,
olives, feta, grilled pita, lemon oregano vinaigrette, za'atar

BABY KALE LITTLE GEM CAESAR [g][d] 17
maple pepper bacon, in-house made crostini,
shaved Ontario pecorino, garlic dressing

HEIRLOOM BEET CARPACCIO [d][n] 17
chive crema, spiced sunflower seed, feta, mix greens

add grilled chicken breast 9

add tuna 14

add sautéed garlic chili shrimps 12

add lobster tails 15

add seared salmon fillet 13

Mains

THE "CLUB" BURGER [g][d] 21
fresh ground chuck and brisket, maple pepper bacon,
3 yr old cheddar cheese, leaf lettuce, heirloom
tomato, butter pickles, grainy mustard sauce

MUSHROOM RAVIOLI [g][d][n] 24
baby shrimp, cremini mushroom, edamame, cherry tomato,
roasted garlic cream, shaved parmigiano, basil cress
gluten-free pasta available

ROASTED CHICKEN SUPREME
WITH FETA & ROASTED RED PEPPER 8-9oz [d] 29
chicken supreme stuffed with feta and roasted red pepper,
seasonal Ontario vegetables, mini red potato, port jus

SEARED ATLANTIC SALMON [d] 29
roasted fingerling potato, seasonal Ontario vegetables, apple fennel slaw

STEAK FRITES [d] 32
New York striploin, seasonal Ontario vegetables, natural demi, fries
add mushrooms 5

SURF & TURF [g][d] 40
choice of tiger shrimp or lobster tail, braised boneless beef short rib,
garlic mashed potatoes, seasonal Ontario vegetables, pan jus

Sides

vegetables 4

side caesar 6

shrimp skewer 12

fries 4

chicken breast 9

lobster tails 15

side market salad 5

grilled salmon 13

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Desserts

CHEESECAKE FACTORY *[g][d][n]* **11**

ask your server for our daily selection

ONTARIO ARTISAN CHEESE & FRUIT *[g][d][n]* **19**

selection of 3 Ontario cheese, watermelon, cantaloupe, honeydew melon, fresh berries, grapes, seasonal fruit chutney, crackers & crostini

CHOCOLATE PECAN FLAN *[d][n]* **12**

with espresso whipped cream and chocolate bark

APPLE PIE ICE CREAM *[d][n]* **12**

with streusel topping, served with in-house baked ginger molasses cookies

ICE CREAM – SORBETS *[d]* **10**

fresh berries

Specialty Coffee & Tea

ESPRESSO **4**

CAPPUCCINO **5**

LATTE **5**

B52 COFFEE **9**

Grand Marnier, Kahlua, Baileys, coffee

IRISH COFFEE **9**

Irish whisky, coffee

SPANISH COFFEE **9**

Kahlua, Small Cask brandy, coffee

BLUEBERRY TEA **9**

amaretto, Grand Marnier, tea

[all include 1oz (29.6ml) of alcohol]