

DINNER MENU

SEASONAL SALADS

MADE WITH SLEGGERS ORGANIC GREENS

CLOCKTOWER CAESAR 16 | 23

romaine, smoked bacon, parmesan, garlic croutons, hardboiled egg, house made lemon garlic dressing

CHOPPED SALAD (G) 16 | 24

nappa cabbage, kale, brussel sprouts, roasted squash, candied pecans, pumpkin seeds, dried cranberry, goat cheese, maple dijon dressing

30 MILE (G) 20 | 30

mixed greens, Hayters roast turkey, ham, white cheddar, hard boiled egg, julienne vegetables

CARADOC GREENS (G,V) 10 | 18

mixed greens, julienne carrots, onion, cucumber, peppers, cherry tomatoes

IN HOUSE PREPARED SALAD DRESSING

Vinaigrettes: raspberry, white balsamic, apple cider, Italian

Cream Dressings: honey poppy seed, blue cheese, herb and parmesan, maple dijon

SALAD ADD ONS

3 grilled shrimp | 18

5 oz steak | 13

grilled chicken | 9

grilled salmon | 17

SMALL PLATES & STARTERS

SOUP D'JOUR 5

choice of broth or cream soup

FRENCH ONION SOUP 8

caramelized onions simmered in beef and chicken broth, topped with croutons and swiss

FRANK STREET CRAB CAKES 21

panko breaded cajun crab cakes served with roasted corn salsa and chipotle aioli

TUSCAN DIP (V) 18

oven baked cheese blend with sun-dried tomato, spinach, roasted red peppers, served with garlic crostini and corn chips

SMOKED DUCK CREPE 14

French crepe filled with caramelized onion, smoked duck and brie. Served with apple slaw and maple reduction

SALMON GRAVLAX 20

cured Atlantic salmon served with garlic toasted rye, herbed cream cheese, pickled onions, capers, hard boiled egg and lemon

BUTTERMILK TENDERS 18

5 piece's of fried chicken tenders served with sweet chili, BBQ and ranch

(G) gluten free (V) vegetarian



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