

# LUNCH MENU

## SEASONAL SALADS

MADE WITH SLEGERS ORGANIC GREENS

### CLOCKTOWER CAESAR 16 | 23

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

### CHOPPED SALAD (G,V) 16 | 24

nappa cabbage, kale, brussel sprouts, pickled 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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