

# 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

### ALL THINGS FALL (G,V) 18 | 24

Romaine, kale, marinated beets, poached pears, grilled apple, goat cheese, candied pecans, toasted pumpkin seeds, vegetable crisps, honey dijon vinaigrette

### 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, bell peppers and cherry tomatoes

### IN HOUSE PREPARED SALAD DRESSING

**Vinaigrettes:** raspberry, white balsamic, Italian, honey dijon

**Cream Dressings:** honey poppy seed, blue cheese, herb and parmesan, ranch

### 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

### BACON CHEDDAR ALE DIP 18

Oven baked cream cheese, aged cheddar, caramelized onions, bacon, horseradish. Served with garlic crostini and fried pub chips

### CHARCUTERIE NACHOS 16

Fried pub chips topped and baked with mozzarella, brie, salami, prosciutto, kalamata olives and julienne dill pickles. Finished with pesto aioli

### MAPLE TROUT 20

Maple smoked steelhead trout served on toasted rye topped with dijon herbed cream cheese and roasted root vegetables. Finished with maple balsamic reduction

### BUTTERMILK TENDERS 18

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

(G) gluten free (V) vegetarian



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## BISTRO BURGERS

*SERVED WITH FRIES OR SOUP  
GARDEN OR CAESAR SALAD | 1  
FRENCH ONION, SWEET POTATO FRIES, ONION  
RINGS | 3*

### BISTRO BURGER 21

Ralph Boss lean ground beef, garlic, peppercorn on a brioche bun

### WAGYU BURGER 22

Ontario raised Japanese beef patty, garlic peppercorn on a brioche bun

### VEGGIE BURGER (V) 21

Vegetable based patty topped with roasted red pepper hummus on a brioche bun

### THOMAS FULLER 23

Ralph Boss lean ground beef, peameal, white cheddar, garlic, peppercorn on a pretzel kaiser

### BURGER ADD ONS 2.50

Gluten free bun, smoked bacon, swiss, cheddar, sauteed mushrooms, sauteed onions

## WEEKLY FEATURES

TUESDAY: DATE NIGHT

WEDNESDAY: PIZZA & WINE

THURSDAY: BEER & BURGER

FRIDAY: FISH FRY

SATURDAY: BIG STEAK

SUNDAY: PUB DAY

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## BISTRO PIZZA

*RUSTIC THIN CRUST  
GLUTEN FREE CRUST | 3*

### THE CLOCKTOWER (V) 25

Garlic oil base, mozzarella, sliced cremini mushrooms, kalamata olives

### CANADA POST 26

Tomato base, mozzarella, smoked bacon, ham, sliced cremini mushrooms, white cheddar

### SOUTHWEST CHICKEN 26

Cajun ranch base, chicken breast, smoked bacon, mixed cheese, corn salsa, green onions

### SMOKED DUCK 28

Hoisin base, mozzarella, julienne duck breast, shiitake mushrooms, brie, green onion

### CHEESEBURGER 25

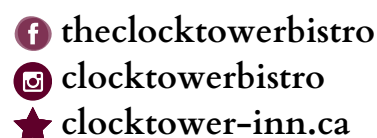
Russian aioli base, mozzarella, seasoned ground beef, red onions, pickles, mixed cheese, BBQ sauce

### MEATLOVERS 28

Tomato base, mozzarella, pepperoni, smoked bacon, diced ham

### PIZZA ADD ONS 2.50

pineapple, green olives, roasted red peppers, banana peppers, anchovies, vegan cheese



## DINNER ENTREES

*SERVED WITH MARKET VEGETABLES AND  
CHOICE OF GARLIC PARMESAN MASHED,  
RISOTTO, OR CHEF'S SIDE*

*ADD SAUTÉED MUSHROOMS OR  
ONIONS | 3*

**NEW YORK STRIP 10 OZ** 55  
Served with red wine demi-glaze

**FILLET MEDALLIONS 6 OZ** 46  
Served with red wine demi-glaze

**PORK TENDERLOIN** 32  
Pan seared medallions, served with apple ginger  
chutney and maple balsamic glaze

**PECAN CRUSTED SALMON** 40  
Grilled Atlantic salmon topped with pecan crust,  
maple balsamic glaze

**CURRIED CHICKEN SUPREME** 36  
Braised in a fragrant rich mild curry sauce

**LAMB SHANK CACCITORE** 36  
Braised in a hearty tomato sauce infused with red  
wine, onions, garlic, peppers, carrots and herbs

## DINNER ADD ONS

3 grilled shrimp | 18

5 oz steak | 13

grilled chicken | 9

grilled salmon | 17

## PASTAS

*PASTA DISHES ARE SERVED WITH GARLIC  
BREAD*

**BEEF STROGANOFF** 30

Beef loin medallions, cremini mushrooms, red  
onion, dill, garlic cream, demi-glaze, topped with  
sour cream and dill pickles over pappardelle

**LOBSTER RAVIOLI** 28

Finished in a roasted red pepper rose blush sauce.  
Topped with lemon herb ricotta

**BROCCOLI NOODLE BOWL (V)** 26

Sautéed broccoli, carrots and cashews tossed in  
house made stir fry sauce over chowmein, topped  
with toasted sesame seeds

**CHICKEN PARMESAN** 32

Italian breaded chicken tenders topped with  
marinara, mozzarella and parmesan. Served with  
linguine carbonara

**HARVEST GNOCCHI** 26

Sautéed in brown butter with smoked bacon,  
brussel sprouts and root vegetables. Topped with  
parmesan.

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