

DINNER MENU

SEASONAL SALADS

MADE WITH SLEGERS ORGANIC GREENS

CLOCKTOWER CAESAR 10 | 18

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

BEEF AND GOAT CHEESE (G, V) 12 | 20

Mixed greens, marinated beets, sliced green apple, goat cheese, candied pecans, julienne vegetable garnish.

30 MILE (G) 15 | 24

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

CARADOC GREENS (G, V) 10 | 15

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 corn salsa and chipotle aioli.

DILL PICKLE BACON DIP 12

Oven baked cream cheese, mixed cheese, onion, dill pickle, fresh dill with garlic crostini, pub chips.

MAPLE TROUT 18

Maple smoked steelhead trout served on toasted rye topped with Dijon herbed cream cheese. Finished with maple balsamic reduction.

BUTTERMILK TENDERS 18

5 pieces of fried chicken tenders served with BBQ and ranch.

PEACH STRAWBERRY BRUSHETTA 14

Garlic ciabatta topped with herb ricotta, peach, strawberry salsa, and balsamic drizzle.

(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 19

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

WAGYU BURGER 20

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

VEGGIE BURGER (v) 20

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

THOMAS FULLER 21

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

BISTRO PIZZA

DOUBLE CRUST OR
GLUTEN FREE CRUST | 4

THE CLOCKTOWER (V) 22

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

CANADA POST 23

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

SOUTHWEST CHICKEN 23

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

HULA GIRL 23

Tomato base, mozzarella, julienne roasted peppers, ham, pineapple.

PESTO BOCCONCINI 23

Pesto base, mozzarella, bruschetta tomato, bocconcini.

MEATLOVERS 24

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




PIZZA ADD ONS 2.50

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

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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-glace.

PROSCIUTTO MEDALLIONS 6 OZ 48
Served with red wine demi-glace.

PORK TENDERLOIN 32
Peppercorn garlic and rosemary spiced medallions, sauteed with onions and white wine.

PECAN CRUSTED SALMON 38
Grilled Atlantic salmon topped with pecan crust, maple balsamic glaze.

TEQUILA LIME CHICKEN 36
Mexican inspired chicken supreme marinated in onion, garlic, lime and tequila. Served with strawberry peach salsa.

BBQ PORK BACK RIBS 36
Slow cooked ribs with our signature whiskey BBQ sauce.

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 sirloin, cremini mushrooms, red onion, dill, garlic cream, demi-glace, topped with sour cream and dill pickles over pappardelle.

LOBSTER RAVIOLI 28
Finished with tomato rose blush sauce. Drizzled with basil emulsion.

BROCCOLI NOODLE BOWL (V) 26
Sautéed broccoli, carrots and cashews tossed in house made stir fry sauce over chow Mein, topped with toasted sesame seeds.




CHICKEN PARMESAN 32
Italian breaded chicken tenders topped with marinara, mozzarella and parmesan. Served with fettuccini carbonara.

ASPARAGUS GNOCCHI 26
Sautéed in butter, garlic, onions, asparagus, white wine. Topped with parmesan.

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