

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.

ROASTED ROOT VEGETABLE SALAD 12 | 20 (G,V)

Mixed greens, roasted beets, carrots, parsnips, whipped feta, candied pecans, olive oil, and balsamic drizzle.

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 DRESSINGS

Vinaigrettes: raspberry, white balsamic, Italian, honey Dijon.

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

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 cheese.

FRANK STREET CRAB CAKES 15

Panko breaded Cajun crab cakes served with marinated vegetable slaw, chipotle aioli.

DILL PICKLE BACON DIP 12

Oven baked cream cheese, mixed cheese, onions, bacon, dill pickles, fresh dill. Served with garlic crostini and fried pub chips.

PULLED PORK NACHOS 15

Fried pub chips topped and baked with mozzarella, BBQ pulled pork, julienne vegetable slaw. Finished with BBQ ranch dressing.

BROWN SUGAR CURED SALMON (G) 18

In House cured salmon served on potato pancakes, topped with lemon dill cream cheese, julienne vegetable slaw.

BUTTERMILK TENDERS 18

Five pieces of fried chicken tenders served with BBQ sauce and ranch dressing.

GRILLED VEGETABLE BRUSCHETTA (V) 14

Garlic ciabatta topped with whipped feta, grilled peppers, zucchini, 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: TWO CAN DINE

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.

HARVEST PIZZA 23

Garlic cream base, ricotta, roasted butternut squash, red onion, prosciutto, goat cheese, balsamic glaze, arugula.

BUFFALO CHICKEN 23

Buffalo ranch base, mozzarella, chicken breast, bacon, red onion.

LITTLE ITALY 23

Tomato base, mozzarella, sundried tomatoes, hot Italian sausage, arugula.

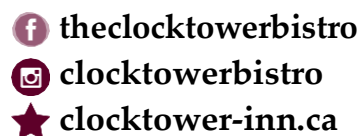
MEAT LOVERS 24

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

PIZZA ADD ONS 2.50

Pineapple, green olives, roasted red peppers, anchovies, banana peppers, vegan cheese.

(G) gluten free (V) vegetarian



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 54
Served with red wine demi-glace.

BEEF MEDALLIONS 6 OZ 48
Served with balsamic braised mushrooms.

PORK LOIN CHOP (G) 32
Peppercorn garlic and rosemary spice, sautéed
mushrooms onions and white wine, herb brined.

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

PESTO PROSCIUTTO CHICKEN (G) 36
Prosciutto wrapped chicken breast, filled
with roasted peppers, spinach, pesto cream
sauce.

BRAISED LAMB SHANK 38
Slow cooked lamb shank braised in red wine
demi-glace, tomato, onions, peppers.

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
Sirloin beef, onions, mushrooms, dill, red
wine demi-glace, over pappardell pasta,
finished with sour cream and dill pickles

LOBSTER RAVIOLI 28
Finished with tomato rose blush sauce, roasted
peppers. 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.

BLUE CHEESE GNOCCHI (V) 26
Al dente potato pasta, onions, garlic,
garlic cream sauce, blue cheese.

(G) gluten free (V) vegetarian



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