

# BRUNCH MENU

SERVED FROM 10AM – 3PM

## THE LANDING CURE 16

absolute vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, pickles

## START ME UP 39

nua sparkling wine (750 mL.) + a 1/2 liter of orange juice

[ALCOHOLIC BEVERAGES ARE SERVED FROM 11AM]

## EGGS AND MORE

### FRESH SEASONAL FRUIT 7

citrus mascarpone

### LANDING BREAKFAST 13

two free-run eggs any style, crispy bacon, peameal bacon, hash brown potatoes, buttered multi-grain toast, house-made jam

### STEAK AND EGGS 16

4 oz steak, two free-run eggs any style, crispy bacon, peameal bacon, hash brown potatoes, buttered multi-grain toast, house-made jam

### CHEESECAKE STUFFED FRENCH TOAST 14

cinnamon-egg dipped challah bread stuffed with whipped cheesecake, served with blueberry compote, crispy bacon, maple syrup

### CHICKEN AND WAFFLES 16

fried chicken tenders, belgian waffle, maple sherry glaze, bacon white gravy

### EGGS POUTINE 11

two poached free-run eggs, house-cut fries, smoky beef brisket, pickled onions, cheese curds, gravy

## THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

### BENEDICT PEAMEAL 14

house-made peameal bacon, two poached free-run eggs, english muffin, hollandaise

### BENEDICT SPRUCE 13

avocado, jalapeno cream cheese, fresh baby kale, two poached free-run eggs, focaccia, hollandaise

### BENEDICT NATASHA 15

smoked salmon, pickled red onions, two poached free-run eggs, multigrain croissant, hollandaise



DISHES ARE  
GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN.  
PLEASE CLARIFY WITH YOUR SERVER

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES & BAKED DESSERTS ARE MADE IN HOUSE WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED. ®REGISTERED TRADEMARK OF CARA OPERATIONS LIMITED.

# A R T H U R S

# LANDING

BAR • GRILL • HUB

EXECUTIVE CHEF: ALI NAJAFPOUR

## SALADS

### CAESAR SML 6 • LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

### LANDING SALAD SML 7 • LRG 11

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

### BEET AND GOAT CHEESE 14

fresh sliced and house pickled beets, goat cheese, candied walnuts, rocket greens, raspberry vinaigrette

### PERUVIAN CHICKEN 16

marinated chicken breast, ancient grains, pickled vegetables, black garlic & sumac vinaigrette, smoked jalapeño crema

### STEAK AND TOMATO SALAD 23

grilled flat iron, heirloom tomatoes, chimichurri, fried artichokes, goat cheese, blueberry mignonette

### SEARED TUNA SALAD 19½

togarashi crusted, mango chutney, avocado, daikon radish, tomato, cucumber, mixed greens, agave vinaigrette

### ADDITIONS

5 OZ. GRILLED STEAK +12 | TOGARASHI CRUSTED TUNA +12 | GRILLED SALMON +10 | MARINATED CHICKEN BREAST +8

## BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1½

### LANDING BURGER 17

fresh canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

### TURKEY BURGER 17

ground turkey blended with apples and dijon, chipotle aioli, creamy cabbage slaw

### NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, arugula

### ADDITIONS:

CRISPY STRIP BACON +2 / MUSHROOM +3 | GOAT CHEESE +3 | SWEET POTATO FRIES +3 | LANDING SALAD +2 | CAESAR SALAD +2 | HOUSE MADE SOUP +2 | CHEDDAR CHEESE +2

## APPETIZERS

### OYSTERS 6 FOR 19½ • 12 FOR 36½

fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce, chef's seasonal hot sauce on request  
ADD OYSTER +3¼

### ARTISAN PLATTER 26

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

### SIGNATURE FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce  
ADD TACO +5 ¼

### CRISPY CAULIFLOWER 11½

panko breaded cauliflower bites, feta dip, hot sauce

### CRISPY CALAMARI 14

pickled red chilies, chimichurri aioli

### CURRIED THAI MUSSELS 13½

red curry, lemongrass, coriander, spicy red chilies, grilled focaccia

### STEAMED EDAMAME 8½

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

### LANDING WINGS 14½

CHOICE OF: SPICY JERK | BBQ | HOT | ANCHO PEPPER LIME, SERVED WITH FETA DIP

### CROWN NACHOS 22

seasoned beef or cajun chicken, corn chips piled high, mozzarella and cheddar cheeses, pico de gallo, jalapeños, pickled red onions, stacked with guacamole, sour cream, black bean dip

### BEEF AND RICOTTA MEATBALLS 14½

house made, san marzano tomato sauce, garlic toast  
ADD MEATBALL +5

### BRISKET MAC'N CHEESE 11

aged cheddar mac 'n cheese, 14 hour smoked brisket, onion aioli, poblano bbq

### TRIO DIP 15

goat cheese red pepper dip, warm eggplant, spicy hummus, garlic confit, naan, focaccia toast points, tortilla chips

### SOUP 8

made in house with pride

## PIZZA

### SAUSAGE PICANTE 19

spicy tomato sauce, house made spicy Italian fennel sausage, roast peppers, smoked provolone and mozzarella cheeses

### MAMMA MARGHERITA 15½

san marzano tomato sauce, vine ripened tomatoes, fresh mozzarella cheese, balsamic syrup, basil

### CHARCUTERIE 19

san marzano tomato sauce, mozzarella, prosciutto, smoked bacon, salami, balsamic onions, dates

### CHICKEN PICO DE GALLO 17½

spicy tomato sauce, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

### ARTICHOKE AND CHEESE 17

parmesan asiago cream sauce, marinated artichokes, sundried tomatoes, baby kale