

# ARTHURS

# LANDING

BAR • GRILL • HUB

MENU CREATED BY  
CORPORATE CHEF MARCO D'ANGELO AND THE CULINARY LANDING TEAM

## SHARE PLATES & APPETIZERS

### DAILY SOUP 8

made in house with pride

### OYSTERS 6 FOR 19½ 12 FOR 36½ **gf**

fresh horseradish, caesar mignonette, lemon

**ADD OYSTER 3½**

### ARTISAN PLATTER 26

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

### TRIO DIP 15 **gf**

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

### CROWN NACHOS 22 **gf**

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

### BEEF SLIDERS 15½

smoked onion aioli, cheddar cheese, pickles

**ADD BEEF SLIDER 5¼**

### CRISPY CALAMARI 14

pickled red chilies, chimichurri aioli

### LETTUCE WRAPS 15½ **gf**

fresh vegetables, peanuts, crispy noodles, hoisin sauce, sriracha dipping

**ADD CHICKEN, SHRIMP OR TOFU 3¼**

### STEAMED EDAMAME 8½ **gf** **vg**

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

### TUNA POKE 16½

sushi grade tuna, cucumber, scallions, pickled ginger, chilies, avocado crema, crispy wontons

### BRUSSELS SPROUTS BRAVAS 11 **gf** **gf**

crispy brussels sprouts, spicy tomato sauce, pimento aioli

### S.O.T. FISH TACOS 16

grilled pineapple and jicama slaw, cheddar, avocado crema, smoked chili sauce

**ADD TACO 5½**

### LANDING WINGS 14¾ **gf**

choice of bbq / ancho pepper lime / hot sauce, served with feta dip

### SWEET POTATO FRIES 8½ **gf** **gf**

spicy pepper aioli

### KOREAN CAULIFLOWER 12½ **gf**

crispy cauliflower, gochujang sauce, peanuts

### PARMESAN GARLIC FRIES 8½ **gf** **gf**

garlic, parmesan, truffle aioli

### BRISKET MAC 'N CHEESE 11

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

## PIZZAS

### SAUSAGE PICANTE 19

spicy tomato sauce, house-made spicy Italian fennel sausage, roasted red peppers, smoked provolone, mozzarella

### MAMMA MARGHERITA 15½ **gf**

San Marzano tomato sauce, roasted roma tomatoes, fresh mozzarella, 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, mozzarella, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

### ARTICHOKE AND CHEESE 17 **gf**

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

### PROSCIUTTO 19

spicy tomato sauce, mozzarella, caramelized balsamic onions, roasted grapes, prosciutto, arugula, parmesan

## SALADS

### CAESAR **sml** 6½ **lrg** 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

### LANDING SALAD **sml** 8 **lrg** 11 **gf** **gf**

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

### PERUVIAN CHICKEN SALAD 19½ **gf**

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

### BERRY & BEET GOAT CHEESE SALAD 15¾ **gf** **gf**

rocket greens, heritage lettuce, strawberries, beets, dried cranberries, carrots, goat cheese, honey roasted pecan, maple dijon dressing

**ARTHURS LANDING SIGNATURE DISH CREATED BY EXECUTIVE CHEF JASON COHEN**

### SALMON SALAD 19¾

fresh sustainable grilled salmon, cracked wheat, fried chickpeas, kale, greek yoghurt, currants, almonds, za'atar dressing, honey drizzle

### STEAK AND TOMATO SALAD 23 **gf**

grilled flat iron 5 oz. steak, tomatoes, candy cane beets, chimichurri, fried artichokes, goat cheese, blueberry relish

### SEARED TUNA SALAD 19¾ **gf**

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

#### ADDITIONS

**MARINATED CHICKEN BREAST 8 | 5 oz. GRILLED STEAK 8 | TOGARASHI CRUSTED TUNA 8 | GRILLED SALMON 8 | FRIED TOFU 5**

## BURGERS & SANDWICHES

SERVED WITH FRESH CUT FRIES.

SUBSTITUTE ANY BURGER OR SANDWICH FOR PLANT BASED PATTY.

### LANDING BURGER 17½

fresh Ontario beef brisket and chuck, cheddar, pickles, mixed greens, tomato, Landing sauce

### TURKEY BURGER 17

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

### SMOKIN BRISKET SANDWICH 17¾

14-hour slow smoked beef brisket, aged white cheddar, smoked jalapeño horseradish crema

**ARTHURS LANDING SIGNATURE DISH CREATED BY EXECUTIVE CHEF JASON COHEN**

### NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, tomato, arugula, naan bread

#### ADDITIONS AND SUBSTITUTIONS

**CRISPY BACON 2 | MUSHROOM 3 | CHEDDAR CHEESE 2 | GOAT CHEESE 3 | LANDING SALAD 2 | CAESAR SALAD 2 | DAILY SOUP 2 | SWEET POTATO FRIES 3**

**SUB ANY BUN FOR LETTUCE | GLUTEN FREE BUN AVAILABLE 1½**

## MAINS

### RIGHTEOUS GREENS BOWL 19 **gf** **vg**

quinoa, red rice, seasonal vegetables, kale, roasted yams and squash, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

**BOWLS**

### MOROCCAN CURRIED CHICKEN 21

North African spices, fragrant basmati rice, almonds, currants, crema, flatbread

### TUNA POKE BOWL 21

sushi grade tuna, avocado, cucumber, scallions, edamame, pineapple, pickled ginger, chilies, daikon, steamed rice, crispy wontons

\* SUB GLUTEN FREE PASTA 1½

### LOBSTER FETTUCCINE\* 38

butter poached east coast lobster, mushrooms, leek and sherry tarragon cream

### LANDING CARBONARA\* 22

house-smoked chicken, smoked bacon, fried egg, parmesan, spaghetti a la chitarra

### GOAT CHEESE & RED PEPPER RAVIOLI 21 **gf**

citrus ricotta, candied pecans, tomato cream sauce

### SUSTAINABLE SALMON 29 **gf**

fresh sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

### MAPLE CIDER HALF CHICKEN 25 **gf**

marinated roasted chicken, market vegetables, herb potatoes, pan gravy

### STEAK FRITES 8OZ. FOR 26 5OZ. FOR 24 **gf**

flat iron steak, fresh cut fries, house demi-glace, truffle aioli

### STRIPLOIN STEAK 36 **gf**

10 oz. striploin, roasted mushrooms, market vegetables, herb potatoes, house demi-glace



**DISHES ARE GLUTEN FRIENDLY**  
WE CANNOT GUARANTEE THAT ITEMS ARE GLUTEN FREE AS WE USE GLUTEN PRODUCTS THROUGHOUT OUR MENU



**VEGAN**  
DISHES ARE VEGAN FRIENDLY. INQUIRE ABOUT OUR VEGAN OPTIONS



**VEGETARIAN**  
DISHES ARE VEGETARIAN FRIENDLY.

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