

# BRUNCH MENU

SERVED FROM 11AM – 3PM

## THE LANDING CURE 16

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

## START ME UP 38

nua prosecco-style wine (750 mL.), ½ litre fresh orange juice

WE ONLY SERVE BROWN FREE RUN EGGS FROM LOCAL ONTARIO FARMS.

OUR HOLLANDAISE SAUCE IS MADE WITH REAL EGGS, BUTTER AND

OUR CHEFS' SECRET SEASONINGS.

## EGGS AND MORE

### LANDING BREAKFAST 13

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

### SOPRESSATA SCRAMBLER 15

skillet of three scrambled free run eggs with spicy cured sausage, caramelized onions, scallions and cheddar cheese, multigrain toast

### CHEESECAKE STUFFED FRENCH TOAST 15

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

## THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

### KELLYS BENNY 15

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

### LOBSTER BENNY 17

two poached free-run eggs, lobster, avocado, multigrain croissant, béarnaise sauce



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.

# KELLYS LANDING™

BAR • GRILL • HUB

EXECUTIVE CHEF: TRISTAN D'SOUZA

## SALADS

### CAESAR SML 7 • LRG 11

garlic parmesan dressing, bacon lardons, torn focaccia croutons

### LANDING SALAD SML 7 • LRG 11

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

### CAPRESE SALAD 15

heirloom tomatoes, burrata cheese, balsamic and basil gelee, lava salt

### SEARED TUNA SALAD 19

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

### PERUVIAN CHICKEN 19

ancient grains, pickled vegetables, black garlic & sumac vinaigrette

### STEAK AND TOMATO SALAD 22

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

### ADDITIONS

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

## BURGERS & SANDWICHES

BURGERS AND SANDWICHES ARE SERVED WITH FRIES

A GLUTEN FREE BUN IS AVAILABLE +1

### THE LANDING BURGER 16

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

### TURKEY BURGER 16

apple and dijon seasoned turkey patty, chipotle aioli, creamy cabbage slaw

### NAAN CHICKEN CLUB 17

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

### OPEN FACED AVOCADO SANDWICH 17

avocado, marinated chick peas, hummus, pickled red onions, arugula, multigrain bread

### 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

## SHARE PLATES & APPETIZERS

### OYSTERS 6 FOR 19 • 12 FOR 36

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

### TUNA POKE 16

avocado, cucumber, ponzu dressing, crispy wonton chips

### LABNEH & GOAT CHEESE DIP 14

pressed yogurt, sunflower granola, agave, sumac, blackberries, naan and focaccia bread

### BRISKET MAC 'N CHEESE 11

aged cheddar, 14 hour smoked brisket, onion aioli, poblano bbq

### ARTISAN PLATTER 28

prosciutto, sopressata, house-made pâte, assorted cheeses, gin and mustard sauce, fresh fruit, house-pickled vegetables, garlic focaccia

### SIGNATURE FISH TACOS 14

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

### STEAMED EDAMAME 8

mild ancho pepper, sea salt, grilled lemon

### CRISPY CALAMARI 13

pickled red chilies, chimichurri aioli

### CURRIED THAI MUSSELS 13

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

### PAN SEARED SCALLOPS 21

pork belly, maple sherry glaze  
ADD SCALLOP 7

### LANDING WINGS 1 LB. 14

served with feta dip  
CHOICE OF: SPICY JERK | BBQ | HOT | ANCHO PEPPER LIME

### NACHOS 22

seasoned beef or cajun chicken, corn chips, tomatoes, green peppers, red onions, mozzarella and cheddar cheeses, salsa, sour cream, jalapeño crema  
ADD GUACAMOLE 3

### DAILY SOUP 7

made in house with pride

## PIZZA

### SAUSAGE PICANTE 18

spicy tomato sauce, house-made spicy Italian fennel sausage, roasted peppers, mushrooms

### MAMMA'S MARGHERITA 15

tomato sauce, heirloom tomatoes, fresh mozzarella, balsamic syrup, basil

### CHICKEN PICO DE GALLO 16

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

### ARTICHOKE & CHEESE 16

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