

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 40

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 multi-grain toast, house-made jamm

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 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

PERUVIAN CHICKEN SALAD 19 ☒

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

BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1½

THE 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

OPEN FACED AVOCADO SANDWICH 17¼ 🌱

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 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, sopressata, salami, brie, oka, house smoked provolone, bourbon and 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 +5¼

CRISPY CALAMARI 14

pickled red chilis, chimichurri aioli

CURRIED MUSSELS 13½

red curry, lemongrass, coriander, spicy red chilis, 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

TUNA POKE 16½

avocado, cucumber, ponzu dressing, crispy wonton chips

BEEF AND RICOTTA MEATBALLS 14½

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

TRIO DIP 15 🌱

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

PAN SEARED SCALLOPS 21 ☒

pork belly, maple sherry glaze
ADD SCALLOP 7

CROWN NACHOS 22 ☒

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

BRISKET MAC'N CHEESE 11

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

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