

## 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

# 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

## MAINS

GLUTEN FREE PENNE PASTA IS AVAILABLE +1

**BELUGA LENTIL BOLOGNESE** 17 

slow cooked black beluga lentils, tomato sauce, tofu cheese, pappardelle noodles

**LOBSTER FETTUCCINE** 36

whole 1¼ lb lobster, mushrooms, leek and sherry tarragon cream

**LANDING CARBONARA** 21

house-smoked chicken, local pork belly, fried egg, parmesan cheese, spaghetti alla chitarra

**RIGHTEOUS GREENS** 19 

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

**MOROCCAN CURRIED CHICKEN** 20

north african spices, fragrant basmati rice, almonds, apricots, crema, flatbread

**SUSTAINABLE SALMON** 24 


red rice and quinoa blend, pan roasted vegetables, caramelized honey mustard

**100 KM ROAST HALF CHICKEN** 25 

maple cider chicken, market vegetables, roasted herb potatoes, pan gravy

**STEAK FRITES** 23 

8 oz. flat iron steak, house-cut fries, house demi-glace, truffle aioli

**TENDERLOIN** 38 

7 oz. beef tenderloin, bacon preserve, market vegetables, roasted herb potatoes, house demi-glace

**STRIPLOIN STEAK** 33 

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

## DESSERTS

**MASCARPONE CHEESECAKE** 10 

gluten free graham crust

**STICKY TOFFEE PUDDING** 9

vanilla ice cream, chili salted caramel

**CHOCOLATE CAKE** 10

house-made layered chocolate, raspberry filling

**SELECTION OF ICE CREAMS & SORBETS** 8 



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.