

KL - BRUNCH 03.19

KELLYS LANDING

BAR • GRILL • HUB

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

BRUNCH MENU

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), 1/2 litre fresh orange juice

[ALCOHOLIC BEVERAGES ARE SERVED AFTER 11 AM]

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 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

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.

SALADS

CAESAR SML 6½ LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

LANDING SALAD SML 8 LRG 11 *gf* *ve*

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

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



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.



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. REGISTERED TRADE MARK OF RECIPE UNLIMITED.

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 *ve*

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 *ve*

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

ADD CHICKEN, SHRIMP OR TOFU 3¼

STEAMED EDAMAME 8½ *gf* *ve*

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* *ve*

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

PAN SEARED SCALLOPS 21 *gf*

pork belly, maple sherry glaze

ADD SCALLOP 7

LANDING WINGS 14¾ *gf*

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

SWEET POTATO FRIES 8½ *gf* *ve*

spicy pepper aioli

KOREAN CAULIFLOWER 12½ *ve*

crispy cauliflower, gochujang sauce, peanuts

PARMESAN GARLIC FRIES 8½ *gf* *ve*

garlic, parmesan, truffle aioli

BRISKET MAC 'N CHEESE 11

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

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

OPEN FACED AVOCADO SANDWICH 17¼ *ve*

avocado, marinated chickpeas, hummus, pickled red onions, arugula, multigrain bread

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

PIZZAS

SAUSAGE PICANTE 19

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

MAMMA MARGHERITA 15½ *ve*

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 *ve*

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