

CLIFFSIDE GRILL MENU

STARTERS

FARMERS' MARKET SOUP

CUP 5 | BOWL 7

MEDITERRANEAN FLAT BREAD V

Roasted Sweet Pepper & Tomato Bruschetta, Crumbled Sheep's Milk Feta, Jalapeno & Chive Olive Oil

12.75

DUKKAH SPICED GREEK YOGURT DIP

Served with Grilled Naan & Crisp Breads

12.75

NACHO BOWL v

Crisp Corn Tortilla Chips, Guacamole, Pico de Gallo, Melted Jack Cheese, Pickled Jalapeños, Lime & Chipotle Sour Cream

15

CHICKEN WINGS BY THE POUND

Your Choice of: Traditional Mild, Medium or Hot, Honey Sriracha or Dry Spice Rub

16

Add Blue Cheese Dipping Sauce with Carrot & Celery Sticks

4

SPICEY SHRIMP COCKTAIL

Marinated, Grilled & Chilled Tiger Prawns with Avocado, Fresh Tomato & Horseradish, Smoked Paprika, Lime & Poblano Chili

18

MBC POUTINE

Hand Cut Fries, Crispy Onion Rings, Skinny Dipping Stout Braised Pork Shoulder, Ontario Cheese Curds, Roasted Garlic & Chive Jus

14

GF: GLUTEN FREE OPTION V: VEGETARIAN OPTION

Subject to substitutions without notice. Taxes and gratuities not included.



SALAD BOWLS

CLASSIC CAESAR SALAD

Hearts of Romaine with Pepper & Maple Crisped Prosciutto, Focaccia Croutons, Lemon Dressing, Parmesan Frico 13

POWER GREENS

Mini Kale, Shaved Brussels Sprouts, Napa & Red Cabbage, Radicchio & Carrot, Smoked Almonds, Chia Seeds, Radish, Hemp Oil & Cider Vinaigrette

14

SESAME SEARED TUNA

Tabbouleh Style Lemon Quinoa, Crispy Capers, Dill & Garlic Aioli **26**

COTTAGE COBB SALAD

Chopped Leafy Greens, Quebec Maple Ham, House Pickled Eggs, Avocado, Blue Cheese, Grape Tomatoes, Creamy Buttermilk & Pepper Dressing

19

PROTEIN ADD ONS

5oz Grilled Rainbow Trout \$10, 5oz Grilled Marinated Tofu \$10, 5oz Roasted Chicken Breast \$10, 5pcs Grilled Tiger Prawns \$12

ENTRÉES

FUSILLI PASTA WITH APPLEWOOD SMOKED CHICKEN

(AVAILABLE WITH GF FUSILLI PASTA)

Grilled Red Onion, Arugula, Sundried Tomatoes, Roasted Garlic & Cinnamon Cream

26.5

CRAB & SHRIMP CAKES

Fennel, Cabbage & Carrot Coleslaw, Sweet Pickle & Lemon Remoulade

27

STEAK FRITES

8oz Grilled AAA Canadian Striploin Steak, House Cut Fries, Spicy Lime Butter, Roasted Tomato Provencal, Green Peppercorn Jus

32

12 "PIZZA

Your Server Will be Happy to Describe Today's Pizza

16.75

HADDOCK & CHIPS

Battered Haddock, Lemon & Tartar Sauce, House Cut Fries

1 PCE 13.5 | 2 PCE 18

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SANDWICHES & BURGERS

All Sandwiches served with your choice of Simple Green Salad, Yukon Gold French Fries or Cup of Soup. Substitute Yam Fries with Chipotle Dip, or Caesar Salad for \$4

CHEESE STEAK PANINI

Shaved Ribeye of Beef, Hickory BBQ Sauce, Melted Provolone, Roasted Peppers & Onions

16.75

PRIME RIB BURGER

7oz AAA Canadian Beef, Crisp Pancetta, Roasted Red Pepper Marmalade, Fontina Cheese

16.75

TURKEY BURGER

Melted Blue Cheese, Grilled Pineapple & Green Onion Salsa

16.5

TRADITIONAL CLUB SANDWICH

Fresh Roasted Turkey Breast, Bacon, Lettuce, Tomato & Mayo Choice of Whole Wheat or White, Multi Grain, Rye or Sourdough

LIME CHICKEN & AVOCADO TORTILLA

Garlic & Lime Chicken, Chopped Greens, Fresh Tomato Salsa, Avocado & Adobo Mayo on a Grilled Flour Tortilla

FISH TACOS

Crispy Pickerel Fillets with Lime & Coleslaw, Adobo Aioli, Pico de Gallo On Warm Tortillas

16.75

GRILLED SWEET POTATO SANDWICH v Shaved Fennel, Marinated Zucchini, Shaved Red Onion,

Alfalfa, Basil Goat's Cheese Spread

16

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