

TOBERMORY BREWING CO. & GRILL

APPETIZERS

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| SOUP DU JOUR | 6 |
| <i>Our Daily Handmade Soup</i> | |
| FRENCH ONION SOUP | 8 |
| <i>Fresh Veal Stock with Caramelized Onion. Topped with Crostini and Swiss</i> | |
| ORGANIC GREENS | 8 |
| <i>Our Heritage Blend of Organic Greens garnished with Ontario Tomatoes and Cucumbers, drizzled with our Roast Garlic Vinaigrette</i> | |
| CAESAR SALAD | 10 |
| <i>Crisp Romaine, Smoked Bacon, Crostini. Tossed In Our Handmade Dressing</i> | |
| SMOKED SALMON | 12 |
| <i>Maple Smoked on Micro Greens</i> | |
| ESCARGOT | 14 |
| <i>Half a Dozen Mushroom Caps Stuffed with Escargot and Garlic Butter Served with Baguette</i> | |
| CALAMARI | 16 |
| <i>Fresh Calamari Rings Sautéed in olive oil & White Wine with Black Olives, Capers, Red Onion, Tomatoes and Citrus</i> | |
| MOULES FRITES | 16 |
| <i>Steamed Mussels in a House Made Broth Served with Fresh Cut Fries Fried in Duck Fat</i> | |
| MOZZARELLA RAVIOLI | 16 |
| <i>Smoked Mozzarella Ravioli, Fried and Topped with Foie Gras Truffle Butter</i> | |
| SHRIMP COCKTAIL | 19 |
| <i>Served with Cocktail Sauce</i> | |
| CHARCUTERIE | 25 |
| <i>Cured Meats, Aged Cheeses, Pickled Vegetables, Crostini, Mustard Dips</i> | |

ENTREES

ONTARIO FREE FROM

10oz STRIPLOIN STEAK 38

8oz BACON WRAPPED TOP SIRLOIN 31

40 DAY DRY AGED

12oz WING STEAK 42

TOMAHAWK STEAK *Market Price*

ALBERTA AAA BLACK ANGUS

14oz RIBEYE 48

16oz STRIPLOIN 56

All steaks served with Demi Glaze, Choice of Potato and Seasonal Vegetables, or Choice of Salad.

Add To Any Steak: Braised Cremini Mushrooms, Foie Gras Butter or Brandy Peppercorn Sauce. 4

Add 3 Grilled Shrimp to any Steak 6

BABY BACK PORK RIBS

A Full Rack of tender Ribs. Porter Basted, Served with House Made Coleslaw and Choice of Potato 34

SMOKED BBQ PORK CHOP 28

Served with Choice of Potato, House Made Coleslaw and Seasonal Vegetables

CHICKEN SUPREME 26

Oven Baked Thai Glazed Chicken Supreme served with Choice Of Fresh Cut Fries or Salad

TROUT 32

Organic Manitoulin Trout Pan Seared in Brown Butter. Served with House Made Coleslaw and Choice of Fresh Cut Fries or Salad

WALLEYE 34

Lake Erie Walleye, Lightly Dusted, Pan Seared in Brown Butter. Served with House Made Coleslaw and Choice of Fresh Cut Fries or Salad

GRILLED VEGETABLE RIGATONI 18

Served in a Vodka Basil Tomato Sauce

PRIME RIB OR LAMB BURGER 17

Served on a Brioche Bun garnished with Organic Greens, Tomatoes, Onion and Pickle. Served with choice of Fresh Cut Fries or Organic Greens in Vinaigrette

Add to Any Burger: Swiss, American, Aged White Cheddar, Goat Cheese, Blue Cheese, Smoked Bacon, Cremini Mushrooms 3