

PERFECT LANDING

BAR & GRILL

MENU

STARTERS & SHAREABLES

Daily Featured Soup \$ 8.00

Created in-house with fresh ingredients

French Onion Soup \$ 10.00

Onions braised in butter, sherry, and rich beef-chicken broth, topped with melted Swiss cheese and garlic crouton

Carn's Bacon Garlic Cheesebread \$ 16.00

Crisp bacon, green onions, shredded cheddar and mozzarella mix, with roasted garlic on a grilled demi baguette

Duck Wings (4 Pieces) \$ 18.00

Slow braised, fried until crisp, and tossed in a sesame orange ginger sauce

Chicken Wings (10 Pieces) \$ 20.00

Seasoned and dusted in cornstarch, then fried until crisp and tossed in one of our house-made sauces (dry rub, honey garlic, hot, medium, mild, hot honey, fiery hot). Served with your choice of fresh-cut fries or sweet potato fries

J² Classic Poutine \$ 17.00

Large bowl of hand-cut russet fries, Quebec cheese curds, and a generous amount of rich gravy

Chicken Fingers (4 Pieces) \$ 18.00

Seasoned with spices, coated and fried until golden brown and tossed in any of our house-made wing sauces (honey garlic, hot, medium, mild, hot honey, fiery hot). Served with your choice of fresh-cut russet fries or sweet potato fries

PIZZA

Dough prepared fresh in-house

Pepperoni \$ 18.00

Loaded with pepperoni slices, fresh mozzarella cheese and fresh roasted tomato sauce

Margherita \$ 18.00

Roasted tomato sauce, fresh bocconcini cheese, shredded mozzarella, marinated grape tomatoes, fresh basil leaves, a drizzle of olive oil and touch of salt

SANDWICHES

All sandwiches are served with your choice of fresh-cut fries or sweet potato fries. Substitute with a side of soup, Greek, Caesar or house salad for \$4

Beef Brisket Sandwich \$ 24.00

Slow-cooked dry rub brisket, hickory barbecue sauce, melted Swiss cheese, and crispy onion straws on a garlic grilled ciabatta bun

Reuben Sandwich \$ 24.00

Montreal smoked meat, slow baked, thinly sliced, and layered on grilled caraway rye bread. Topped with sauerkraut, melted Swiss cheese, and honey Dijon mustard

Western Sandwich \$ 17.00

3 eggs, green onions, peppers, fresh ham, and melted cheddar cheese on your choice of bread, bagel, or piadina flatbread

Crispy Chicken Sandwich \$ 23.00

Seasoned and marinated breast, coated in panko, fried until crisp, and smeared with a house-made Gochujang barbecue sauce. Topped with cabbage slaw and served on a garlic grilled potato scallion bun

Famous Club Sandwich \$ 24.00

Oven-roasted lemon balsamic herb marinated chicken breast, crisp lettuce, ripe tomato slices, bacon, melted cheddar cheese, and roasted garlic mayo on a garlic grilled focaccia bun

Nick's BBQ Jerk Chicken Sandwich \$ 23.00

Authentic Jamaican house-made marinade, corn relish, creamy coleslaw, and grilled pineapple on garlic potato scallion bun

Pesto Vegetable Wrap \$ 19.00

Oven-roasted balsamic eggplant, zucchini, mushrooms, grape tomatoes, peppers, and red onions topped with nut-free pesto, baba ghanoush and baby arugula tossed in olive oil and lemon juice. Served wrapped in a garlic grilled piadina flat bread

Egg BLT \$ 21.00

Our version of a classic! Peameal bacon, side bacon, tomato slices, lettuce, melted cheddar cheese, fried egg and mayo on a grilled potato scallion bun

BURGERS

All burgers are served on a garlic grilled potato scallion bun, and served with your choice of fresh-cut fries or sweet potato fries. Substitute with a side of soup, Greek, Caesar or house salad for \$4. Substitute for a gluten-free bun for \$3 | Keto-friendly lettuce bun available

House Burger

8oz. blend of ground chuck and ground brisket. Topped with lettuce, tomato, pickled red onions and dill pickle mayo

Classic \$ 20.00

Cheddar Cheeseburger \$ 22.00

Cheddar Cheese & Bacon \$ 24.00

Turkey Burger \$ 22.00

6 oz. 50/50 blend mixed with honey Dijon, seasoning, fine diced red pepper, green onion, apple and cranberries.

Topped with smoked cheddar cheese and crispy leeks

Black Bean Burger \$ 21.00

Made in-house with a nice hint of spice, and topped with our house garnishes and chipotle mayo

Smoked Jack Fruit Burger \$ 20.00

Shredded and mixed in with our hickory-smoked bbq sauce, apple juice, seasoning and slow baked until tender

Thai Salmon Burger \$ 23.00

5oz. fresh Atlantic salmon ground in-house and blended with soy, pickled ginger, sesame oil, and scallions. Grilled and topped with Asian mayo slaw, pickled cucumbers and seaweed salad

Eggplant Parm Burger \$ 21.00

House made herb panko crusted crisp eggplant slices layered with roasted tomato sauce, topped with melted mozzarella cheese and marinated olive salad and baby arugula

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ENTREES

Fish and Chips \$ 21.00

6oz. lightly-coated tempura haddock. Served with tartar sauce, fresh-cut fries and coleslaw

Frenched Pork Schnitzel \$ 21.00

10oz. centre-cut pork chop pounded thin, seasoned, breaded with panko, and cooked until crisp and golden brown. Served with house apple sauce, potato and vegetables of the day

Cedar Planked Salmon \$ 32.00

6oz. fresh salmon medallion marinated in teriyaki sauce, sesame oil, soy, pickled ginger, wasabi, lemon, and red onion. Cedar plank baked and served with potato and vegetables of the day

Luigi's Chicken Rigate Pasta \$ 24.00

Fettuccine noodles, marinated chicken tenderloins, and fresh sun-dried tomato pesto in a garlic white cream sauce. Topped with shredded parmesan and served with a wedge of garlic toast

Chicken Parmesan \$ 29.00

Single breast pounded thin, lightly breaded and browned. Topped with roasted tomato sauce and mozzarella cheese, and served with tomato garlic fettuccine and vegetables of the day

Half Roasted Chicken \$ 26.00

Marinated in herbs and fresh lemon, coated with garlic butter, and oven roasted to perfection. Served with potato and vegetables of the day

Milk-Fed Liver \$ 32.00

8oz. lightly floured liver, pan-fried in butter, and topped with caramelized onions and bacon strips. Served with potato and vegetables of the day

BBQ Back Ribs

Rubbed with Brandon's signature dry rub, slow baked until tender and char grilled with hickory bbq sauce. Served with fresh-cut fries or sweet potato fries

Full Rack \$ 31.00

Half Rack \$ 21.00

Grilled Cab U.S. Striploin Steak \$ 47.00

10oz. aged striploin, grilled to your liking and topped with crisp onion straws. Served with potato and vegetables of the day

Pickarel \$ 32.00

Lightly floured, pan-fried in butter and a fresh squeeze of lemon. Served with potato and vegetables of the day

SALADS

Add to any salad: Oven-roasted chicken breast \$10
Blackened catfish \$13

House \$ 16.00

Mixed greens, pickled beets, roasted corn kernels, marinated grape tomatoes, mandarin oranges, red onion, cucumber, orange poppyseed vinaigrette

Caesar \$ 16.00

Crisp romaine, diced bacon, shredded parmesan, garlic bacon croutons, creamy lemon Caesar dressing, splash of balsamic glaze

Mediterranean Greek \$ 16.00

Crisp romaine, marinated grape tomatoes, pitted kalamata olives, cucumber, red onion, crumbled feta cheese, lemon herb vinaigrette

KIDS MENU

Served with Soft Drink (12 Years & Under Only)

Naan Pizza (Cheese or Pepperoni) \$ 14.00

Stone-baked naan bread topped with pizza sauce and either pepperoni and cheese or straight blend of mozzarella and cheddar cheese

Little Lily's Grilled Cheese \$ 14.00

Packed with sliced cheddar cheese and grilled golden brown, on your choice of bread. Served with fresh-cut fries or sweet potato fries

Chicken Fingers (3 Pieces) \$ 14.00

Seasoned with spices, coated and fried until golden brown. Served with plum sauce and your choice of fresh-cut fries or sweet potato fries

HOUSE-MADE DESSERTS

Ron's New York Style Cheesecake \$ 9.00

Smooth and creamy, topped with your choice of strawberry, blueberry or chocolate sauce

Carrot Cake \$ 9.00

One of the best you'll ever try! Moist and delicious, topped with rich cream cheese icing

Butter Tart Pie \$ 9.00

Homemade crust, famous butter and raisin filling, and a scoop of French vanilla ice cream

Sticky Toffee Pudding \$ 9.00

Traditional rich, moist and date-infused. Topped with a homemade butter brown sugar sauce and a scoop of French vanilla ice cream

Triple Chocolate Brownie \$ 9.00

Moist and dense white, milk, and dark chocolate brownie with French vanilla ice cream, and a homemade chocolate sauce