

BRUNCH

THE CANADIAN BREAKFAST 10

Two Eggs any Style, Choice of Smoked Bacon or Sausage. Accompanied with Buttered Toast, Country Hash and Grilled Tomato | GFO
Add Grilled Peameal Bacon 3

FLUFFY PANCAKES 10

Served with Ontario Maple Syrup and Whipped Cream.
Add Blueberry 2

HEALTHY BOWL 10

House Made Chia Seed Granola, Greek Yogurt, Fresh Apple, Berries, Hemp Hearts, Pumpkin Seeds, Spiced Nuts, Dry Cranberries | GFO

HARVEST OMELETTE 10

Served with Country Hash, Grilled Tomato & Buttered Toast.
Choose Two Items: Bacon, Sausage, Peppers, Mushrooms Onions, Cheddar Cheese, Feta or Chorizo | GFO
Add an extra egg 3 Additional Items 1 each

HOUSE MADE BELGIUM WAFFLES 13

Served with Ontario Maple Syrup and Whipped Cream.
Add Bacon, Peameal Bacon & Sausage 3 Add Crispy Chicken Breast 7

GEORGIAN BAY SKILLET 14

Two Basted Eggs on top of Country Hash
Chorizo, Peppers, Onions, and Topped with Pesto Hollandaise and served with Buttered Toast | GFO

EGGS BENEDICT 14

Two Poached eggs served on buttered English Muffins and topped with Tangy Hollandaise Sauce, with your choice of topping: Peameal Bacon or Arugula and Grilled Tomato
Add Guacamole 2 Add Smoked Salmon 3

STARTERS

SOUP OF THE MOMENT 9

SEAFOOD CHOWDER 12

Poached Salmon, Prawns, Mussels, Bacon, Roasted Corn, Fresh Herb, Smoked Paprika Oil, Grilled Garlic Bread | GFO

LOCK45 HOUSE SALAD 13

Baby Kale, Arugula, Feta, Dry Cranberries, Pumpkin Seeds, Pickled Beets, Spiced Nuts, Hemp Seed, Dill & Mint Vinaigrette | GF | Add Crispy Chicken Breast 7

CAESAR SALAD 14

Baby Kale, Arugula, Smoked Bacon, Shaved Parmesan, Black Pepper Croutons, Lemon and Roasted Garlic Dressing, Crispy Capers | GFO | Add Crispy Chicken Breast 7

CRISPY WINGS 15

1 lb Crispy Wings served with your choice of dipping sauce
Sauces: Maples Ginger, Cherry & Whiskey BBQ, Chipotle & Lime Aioli, Dill & Roasted Garlic Ranch, Memphis Spice Rub, Spicy Mojo Sauce | GF | Additional Sauce 1.25

CALAMARI BELLEZIA 15

Crispy Herbed Calamari, Red Onions, Banana Pepper, Fresh Lemon, served with Lemon & Roasted Garlic Tartar

MAINS

Include your choice of side – Hand Cut Fries, Tossed Salad or Soup of the Moment
Upgrade to Caesar Salad 2 | Sweet Fries with Chipotle Lime 3 | Seafood Chowder 4

FISH & CHIPS 19

Two Pieces of Oceanwise Wild Rockfish, Dill and Cream Ale Batter, Fresh Cut Fries, Creamy Coleslaw, Lemon and Roasted Garlic Tartar, Fresh Lemon

ALOHA CHICKEN BURGER 18

Crispy Chicken Breast, Grilled Pineapple, Guacamole, Chipotle & Lime Aioli, Lettuce, Tomato and Red Onion

GRILLED AHI TUNA CLUB 19

Seared Oceanwise Ahi Tuna, Olive Tapenade, Smoked Bacon, Red Leaf Lettuce, Fresh Avocado, Tomato, Smoked Garlic Aioli

THE LIGHTHOUSE BURGER 19

House made Beef & Chorizo Patty or Beyond Meat Patty, 1 year old Cheddar, Red Onion, Tomato, Cherry Whiskey BBQ, Red Leaf Lettuce, Pickle and House Aioli. Add Smoked Bacon | 2

FISH TACOS (3) 17

Crispy Oceanwise Rockfish, Guacamole, Creamy Coleslaw, Cilantro, Chipotle & Lime Aioli, Green Onions

BLACK & BLUE FLATBREAD 20

Red Wine Braised Beef, Crumbled Blue Cheese, Roasted Mushroom, Red Onion, Pesto, Mozzarella, Arugula and Balsamic Reduction

CHEF'S DAILY CREATION 17

ENHANCEMENTS

Bacon, Ham or Sausage | 3
Coffee or Tea | 2
Small Soup of the Moment | 6
Sweet Potato Fries | 8

Extra Egg | 2
Espresso | 3
Small Seafood Chowder | 7
Fresh Cut Fries | 8

Extra Toast | 2
Cappuccino | 4
Small Garden Salad | 6
Truffle & Parmesan Fries | 9

Juice (Apple, Orange, Tomato, Grapefruit) | 2.50
Small Healthy Bowl | 6
Small Caesar Salad | 6
Side of Gravy | 2



(GF) indicates Gluten Free options. (GFO) indicates option to make dish Gluten Free. Please notify your server of any allergies.
Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.