



LUNCH

SERVED 3PM – 5PM DAILY

Calamari Bellezia

\$15

Crispy Herbed Calamari, Red Onions, Banana Peppers, Fresh Lemon
Served with House Tartar Sauce

Lock 45 House Salad

\$13

Baby Kale, Arugula, Feta, Pumpkin Seeds, Pickled Beets, Spiced Nuts,
Hemp Hearts, Dill & Mint Vinaigrette – GF

Caesar Salad

\$14

Assorted Fresh Greens, Smoked Bacon, Shaved Parmesan, Black
Pepper, Croutons, Lemon and Roasted Garlic Dressing, Crispy
Capers – GFO

Wild Mushroom & Goat Cheese

\$14

Crispy Goat Cheese Polenta, Sherry Gastrique, Arugula, Braised
Shallots, Confit Tomatoes – GF

Steamed PEI Mussels

\$17

Fennel, Local Chorizo, Red Onion, Roasted Garlic, Pinot Grigio,
Parsley Served with Grilled Garlic Bread – GFO

Seafood Chowder

\$12

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

Soup of the Moment

\$8

Ask your server about Chef's daily creation