

## Brunch Served From 8am till 3pm

**The Canadian Breakfast** 12 GFO  
Two Eggs any Style, Choice of Smoked Bacon or Sausage.  
Accompanied with Buttered Toast, Country Hash and Fresh Fruit  
*+3 Peameal Bacon +3 Beyond Sausage*

**Eggs Benedict** 15 GFO  
Two Poached Free Run Eggs Served on Buttered English Muffins and Topped with Tangy Hollandaise Sauce, Country Hash and Fresh Fruit. Your choice of topping;  
Peameal Bacon or Arugula and Tomato  
*+2 Guacamole +3 Smoked Salmon +3 Beyond Sausage*

**Harvest Omelette** 13 GFO  
Three Free Run Eggs Served with Country Hash and Fresh Fruit. Choose Two Items: Bacon, Sausage, Peppers, Mushrooms, Red Onions, Chorizo, Cheddar, Feta and Tomato

**Healthy Bowl** 11 GFO  
House Made Chia Seed Granola, Greek Yogurt, Fresh Fruit & Berries, Hemp Hearts, Pumpkin Seeds, Spiced Nuts, Dry Cranberries

**Belgium Waffles** 14  
House Made and Served with Ontario Maple Syrup, Fresh Fruit and Vanilla Whipped Cream  
*+2 Blueberries +2.5 Bacon & Sausage +3 Beyond Sausage*

**Georgian Bay Skillet** 14 GFO  
Two Basted Free Run Eggs atop Breakfast Hash with Chorizo, Red Onions, Roasted Peppers and Fresh Garden Herbs. Served with Fresh Fruit and Choice of Buttered Toast

### Starters

**Soup of the Moment** 10  
Locally Inspired, Seasonally Driven

**Seafood Chowder** 14 GFO  
Poached Salmon, Prawns, Mussels, Wild Rockfish, Double Smoked Bacon, Corn, Fresh Herb, Smoked Paprika Oil, Grilled Garlic Bread

**Lock45 House Salad** 13 GF  
Baby Kale, Arugula, Feta, Pumpkin Seeds, Pickled Beets, Spiced Nuts, Hemp Seed, Dried Cranberries, White Balsamic & Maple Vinaigrette  
*+6 Grilled Chicken +5 Beyond, Quinoa & Bean +5 House Smoked Candied Salmon*

**Caesar Salad** 14 GFO  
Baby Kale, Arugula, Smoked Bacon, Shaved Gran Padano, Black Pepper Croutons, Lemon and Roasted Garlic Dressing, Crispy Capers  
*+6 Grilled Chicken +5 Beyond, Quinoa & Bean +5 House Smoked Candied Salmon*

**Crispy Wings** 16 GF  
1 lb Crispy Wings Served with Raw Veg and Choice of Dipping Sauce; Whiskey BBQ, Ancho & Lime Aioli, Dill & Roasted Garlic Ranch, Korean BBQ, Truffle Aioli. Addition Sauce | Add 1.25

**Calamari Bellezia** 15  
Crispy Herbed Calamari, Red Onions, Banana Pepper, Fresh Lemon, Served with Citrus and Garden Herb Tartar Sauce

### Mains

**Fish Tacos ( 3 )** 18  
Crispy Rockfish, Guacamole, Creamy Coleslaw, Cilantro, Ancho & Lime Aioli, Chives with House Cut Fries or House Salad  
*+2 Caesar Salad +3 Sweet Potato Fries & Ancho Lime Dip +4 Seafood Chowder*

**The Lighthouse Burger** 19 GFO  
House made Beef or Beyond, Quinoa and Bean Patty, Caramelized Onion Relish, Creamy Havarti, Red Onion, Tomato, Lettuce, Pickle and Smoked Garlic Aioli. *+2 Smoked Bacon +2 Caesar Salad +3 Sweet Potato Fries & Ancho Lime Dip +4 Seafood Chowder*

**Fish & Chips** 19  
Two Pieces of Sustainable Rockfish, Dill and Cream Ale Batter, Fresh Cut Fries, Creamy Coleslaw, Citrus and Garden Herb Tartar, Fresh Lemon.  
*+2 Caesar Salad +3 Sweet Potato Fries & Ancho Lime Dip +4 Seafood Chowder*

**CHICKEN AND CHORIZO PENNE** 24 GFO  
Grilled Piri Piri Chicken, Local Chorizo, Arugula, Red Onions, Artichoke, Pesto Cream Sauce, Pinot Grigio, Gran Padano and Grilled Garlic Bread.

**SMOKED BBQ RIBS** *Half Rack 22 | Full Rack 30* GF  
House Apple Wood Smoked Pork Back Ribs, Whiskey BBQ Sauce, Hand Cut Fries or House Salad, Creamy Coleslaw and Maple Smoked Baked Beans.  
*+2 Caesar Salad +3 Sweet Potato Fries & Ancho Lime Dip +4 Seafood Chowder*

**PORTUGUESE CLUB SANDWICH** 18 GFO  
Grilled Piri Piri Chicken, Chermoula Sauce, Fontina Cheese, Double Smoked Bacon, Arugula, Tomato, Red Onion, Smoked Garlic Aioli on a Rosemary Focaccia. Served with Hand Cut Fries or House Salad.  
*+2 Caesar Salad +3 Sweet Potato Fries & Ancho Lime Dip +4 Seafood Chowder*