

Sharables

Pickle Spears \$10

Jumbo breaded dill pickle spears deep fried and served with ranch dip.

Breaded Mushrooms \$10

Lake Country's deep fried breaded mushrooms served with creamy avocado herb dip.

Guinness Beer Battered Onion Rings \$12

Thick cut fried onion rings in a Guinness beer batter served with our signature chipotle aioli.

Cauliflower Bites \$9

Lightly battered and fried bite sized cauliflower served with creamy avocado herb dip.

Sweet Potato Fry Basket \$10

Thick cut sweet potato fries served with a side of our chipotle aioli.

Plum Pockets \$8

Signature plum butter jam and goat cheese stuffed crispy wontons drizzled with sweet chili applesauce and slivered green onions.

Lake Country Bruschetta \$10

Our homemade bruschetta is prepared with roma tomatoes, garlic, red onion, extra virgin olive oil and fresh basil topped with goat cheese and balsamic glaze.

Cheesy Bread \$7 With Bacon \$9

Toasted ciabatta bread with fresh garlic butter layered with cheddar and mozzarella cheese.

Party Nachos \$22

Fresh cut 100% corn nacho chips topped with bell peppers, green onions, tomatoes, black olives, jalapeños, cheddar and mozzarella cheese, served with a side of sour cream and salsa.

Add grilled chicken or pulled pork for \$6

LCG Pernod Shrimp \$15

Black tiger shrimp flambéed in Pernod liqueur, garlic and fresh cream, served with fresh garlic buttered toast.

Calamari \$18

Crispy jumbo squid rings topped with hot banana peppers, green onions, ranch and sweet chili sauce.

Jalapeño Poppers \$10

Breaded cream cheese stuffed jalapeños deep fried and served with ranch dip.

Spring Rolls \$9

Light and crispy vegetable spring rolls served with plum sauce.

12" Pesto Flatbread \$15

Fresh grilled chicken, spinach, roasted red pepper, red onion and goat cheese on a base of basil parmesan pesto, drizzled with ranch sauce.

Bruschetta Melt Flatbread \$12

Homemade bruschetta on 12" flatbread toasted with mozzarella cheese and drizzled with balsamic glaze.

Moza Sticks \$10

Mozzarella sticks served with homemade tomato sauce.

Soups

Drop Your Anchor Daily Soup

Bowl \$8 Cup \$5

All soups are made in house

**All soups are made gluten free*

Swiss Melt Soup \$9

Homemade cabernet infused onion soup topped with herb croutons and a blanket of Swiss cheese.

 = Vegetarian  = Gluten Free  = Spicy

Please inform your server of any allergies or food sensitivities.

*Ask us about catering, parties & event planning.
(705) 329-0303 Catering@lakecountrygrill.com*

Burgers

Cottage Burger \$16

Lettuce, tomato, mayo and dill pickle

Swiss Mushroom Burger \$18

Swiss cheese, sautéed mushrooms and lettuce.

Black Bean Burger \$17

Black bean vegetable patty, roasted red peppers, spinach, creamy avocado herb dip, on a gluten free bun.

Cheddar Bacon Burger \$20

Cheddar cheese, two strips of bacon, lettuce tomato, mayo and dill pickle.

Chipotle Pepper Burger \$17

Mozzarella, roasted red peppers, signature chipotle mayo.

Campfire Burger \$18

Cheddar and mozzarella, hot banana peppers, sweet chili sauce.

Our signature 6oz homemade burgers are made with local premium beef chuck, bread crumbs and our spice blend. Served on a classic burger bun with your choice of fries, daily soup, creamy coleslaw or garden salad.

SIDE UPGRADES:

- Caesar Salad \$3
- Swiss Melt Soup \$2
- Poutine \$3
- Sweet Potato Fries W/ chipotle dip \$4

BURGER ADD-ONS:

- Cheddar \$1.45
- Bacon \$2
- Sautéed Mushrooms \$1.50
- Sautéed Onions \$1.50

Pasta

Lake Country Penne \$22

Fresh grilled chicken breast, bacon, portobello mushrooms, green onions and fresh garlic in our homemade alfredo sauce.

Penne a la Vodka \$19

Bacon, tomatoes, green onions and fresh garlic in a vodka rosé sauce.

Chicken Alfredo \$21

Fresh grilled chicken breast with fettuccine noodles in our creamy homemade alfredo sauce.

Pesto Pasta \$20

Penne noodles with fresh grilled chicken breast, roasted red peppers, spinach and garlic in a pesto aglio olio topped with crumbled feta.

Shrimp Aglio Olio \$24

Spaghetti noodles, black tiger shrimp, spinach, roma tomatoes, and green onions, tossed in extra virgin olive oil with fresh garlic and a hint of chili pepper flakes.

Spaghetti Pomodoro \$16

Spaghetti in our homemade tomato sauce made with roma tomatoes, spanish onions, fresh basil and extra virgin olive oil.

Add Chicken Breast \$6

Add Black Tiger Shrimp \$7

Jambalaya \$25

Grilled chicken, spicy Italian sausage, black tiger shrimp, tomatoes, green bell peppers, green onions and penne noodles in a spicy pomodoro sauce.

**All our pastas are cooked al dente and served with fresh garlic buttered toast.
Cheese up your toast for \$2**

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Seafood

Blackened Pickerel \$24 (GF)

Our cajun dusted pickerel is pan seared, lightly baked and served with rice pilaf and fresh sautéed vegetables.

Rainbow Trout \$24 (GF)

Pan seared with fresh dill and lemon grass, then lightly baked. Comes with a side of our rosemary garlic roasted potatoes and fresh sautéed vegetables.

Fish & Chips \$22

In house beer battered haddock, served with fresh cut fries and our homemade creamy coleslaw and fresh made tartar sauce.

Extra piece \$8

Salmon Dinner \$24

Lemon herb Atlantic salmon served with rice pilaf, fresh sautéed vegetables and rosemary naan.

Entrées

Chicken Parmigiana \$24

Our in house breaded chicken breast is pan seared and baked with our homemade tomato sauce and mozzarella cheese. Served with a side of spaghetti pomodoro and fresh garlic buttered toast.

Upgrade to Fettuccine Alfredo for \$5

Pork Schnitzel \$22

Pan seared and baked breaded pork tenderloin smothered with portobello mushroom gravy, served with rosemary garlic roasted potatoes and fresh sautéed vegetables.

Vegetable Stir-Fry \$20 (GF)

Red and green onions, broccoli, carrots, celery, portabello mushrooms and bell peppers tossed with rice noodles in a sesame hoisin sauce and rosemary naan.

Add Chicken Breast for \$6

Add Tiger Shrimp for \$8

**Gluten free without naan.*

Striploin Steak Dinner \$32 (GF)

10 oz AAA New York striploin topped with sautéed onions and mushrooms, served with roasted garlic mashed potatoes and fresh sautéed vegetables.

Fall off the Bone Ribs \$36 Half Rack \$26

In house marinated pork back barbeque ribs, served with rosemary garlic roasted potatoes and fresh sautéed vegetables.

Ribs Alfredo \$28

Half rack of our juicy barbeque pork back ribs, served with creamy fettuccine alfredo and fresh garlic buttered toast.

Rib & Wing Dinner \$32

Half rack of our juicy fall off the bone barbeque pork back ribs and five of our roaster wings in your choice of sauce with fresh cut fries and homemade creamy coleslaw.

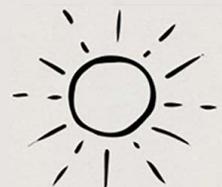
Drunken Pork Chop \$28

Grilled apple brandy marinated bone in pork chop served with roasted garlic mashed potatoes and fresh sautéed vegetables with a side of apple sauce.

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Sunshine Salads

Caesar Salad \$15 Small \$8

Romaine lettuce in our signature caesar dressing, topped with herb croutons, bacon bits and asiago cheese.

Add Chicken Breast \$6

Crispy Chicken Caesar \$18

Crispy chicken bites, bacon and green onion mixed with caesar salad, topped with hot banana peppers and asiago cheese

Warm Cabin Salad \$20 Small \$16

Grilled chicken breast, bacon, roasted red peppers, crumbled goat cheese and sunflower seeds on a bed of baby spinach, with lemon poppy seed dressing.

Summer Salad \$16 Small \$12

Mixed organic field greens, roasted red peppers, blueberries, crumbled goat cheese, sunflower seeds, garden vinaigrette.

Lake Country Wing Salad \$20

Our Lake Country Summer Salad served with five roaster wings tossed in your choice of sauce.

Greek Salad \$16 Small \$12

Romaine lettuce, red onions, bell peppers, cucumbers, tomatoes and black olives, topped with feta cheese, served with garden vinaigrette

Cottage Favorites

Roaster Wings \$18 Breaded \$20

A pound of roaster wings served with fresh cut fries, veggies and blue cheese dip.

Sauce Choices: Jack Daniels BBQ, Medium, Franks Hot, Flaming Campfire, Honey Garlic, Sweet Chili, Cajun Dusted.

**All sauces are Gluten Free except Honey Garlic, Jack Daniels BBQ, and Medium.*

Veggie Quesadilla \$16

Green bell peppers, green onions, tomatoes, sautéed mushrooms, cheddar and mozzarella cheese baked in a tortilla shell, served with a side of sour cream and salsa.

Grilled Chicken Quesadilla \$18

Grilled chicken breast, green bell peppers, green onions, tomatoes, cheddar and mozzarella cheese baked in a tortilla shell, served with a side of sour cream and salsa.

Crispy Chicken Strips \$18

Breaded chicken breast strips served with plum sauce and our fresh cut fries.

Mozzarella Poutine Barge \$10

Fresh cut fries covered with mozzarella and beef gravy.

Zesty Club Poutine Barge \$12

Fresh cut fries, grilled chicken, bacon, hot banana peppers and mozzarella cheese, covered with beef gravy.

LCG Loaded Canoes \$14

Baked fried potato skins stuffed with pulled pork, tomatoes, green onions, cheddar and mozzarella cheese, drizzled with our Jack Daniels BBQ sauce and a side of sour cream.

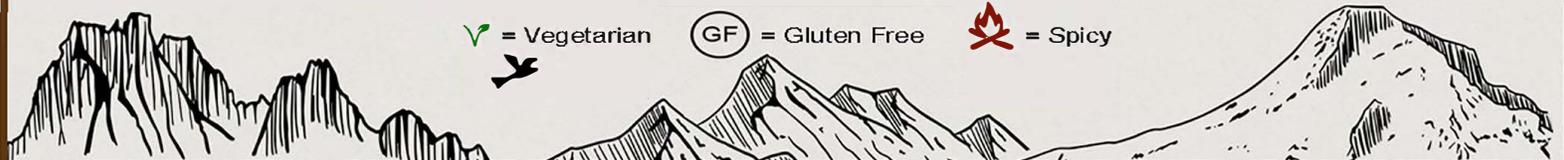
Mashed Potato Boat \$7

Creamy garlic mashed potatoes, bacon, and green onions baked with alfredo sauce and mozzarella cheese.

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Sandwiches & Wraps

Sandwiches come with a choice of: fresh cut fries, garden salad, daily soup, or coleslaw.

Upgrades: Caesar salad \$3, Swiss melt soup \$2, Poutine \$3, Sweet potato fries with chipotle dip \$4, Gravy \$1.50

Fall Off The Dock Roast Beef Melt \$20

Slow roasted premium Ontario AAA beef baked with sautéed mushrooms, onions, bell peppers and mozzarella cheese, served on a toasted craft hoagie bun with a side of hot beef jus.

LCG Chicken Club \$19

Fresh grilled chicken breast, crispy bacon, lettuce and tomato on a toasted rustic ciabatta bun with our signature chipotle aioli.

Chicken Caesar Wrap \$18

Fresh grilled chicken breast, bacon and our caesar salad wrapped in a soft flour tortilla.

BBQ Chicken Wrap \$18

Hot crispy chicken strips tossed in Jack Daniels BBQ sauce and wrapped in a soft flour tortilla with spring mix, tomatoes and crispy fried onions.

Pesto Chicken Melt \$19

Fresh grilled chicken, bacon and roasted red peppers baked on roasted garlic bread with pesto and mozzarella cheese.

Crispy Chicken Sandwich \$16

A toasted brioche bun topped with a breaded chicken breast, lettuce, tomato and homemade chunky thousand island dressing.

Riptide Reuben \$19

Montreal smoked meat, swiss cheese, sauerkraut and our homemade chunky thousand island dressing on toasted marble rye.

BLT \$16

Crispy bacon, lettuce, tomato and mayonnaise on a toasted rustic ciabatta bun.

Pulled Pork Melt \$17

Pulled pork baked with sautéed red onions, mushrooms, bell peppers and mozzarella cheese on a toasted craft hoagie bun.

Turkey Bacon Ranch Wrap \$18

Seasoned turkey breast rolled into a soft flour tortilla with bacon, spring mix, roasted red peppers and ranch sauce.

Fish Out Of Water \$15

Crispy battered pollock topped with lettuce, tomato and homemade coleslaw.

Veggie Panini \$15

Grilled zucchini, portobello mushrooms, roasted red pepper, sautéed red onions, goat cheese on toasted multigrain with pesto and balsamic glaze.

Schnitzel Sandwich \$17

Pork schnitzel topped with sauerkraut, bacon, and dijon mustard.

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