

SANDWICHES & LIGHT LUNCHES

Oven Baked Focaccia

baked goat cheese | caramelized onion | roasted vegetables | whole basil
served with soup, salad or frites
\$10.

Club Sandwich

roasted turkey | bacon, tomato, lettuce, mayo | swiss triangle roll
served with soup, salad or frites
\$10.

Curried Chicken Wrap

grilled chicken | sautéed peppers | onions | sweet curry mayo | flour tortilla
served with soup, salad or frites
\$10.

AquaTerra Burger

steakhouse burger | bacon | sautéed onions | smoked cheddar | maple dijon mustard
served with soup, salad or frites
\$10.

Balderson Cheddar Grilled Cheese

aged cheddar cheese | rosemary ham | organic whole grain bread | smoked tomato ketchup
served with soup, salad or frites
\$10.

Pulled Pork Sandwich

coco rubbed barbecue pork | comfort cream brie | kaiser
served with soup, salad or frites
\$10.

Prime Rib Sandwich

thinly sliced warm prime rib | niagara gold cheese | crispy onions | horseradish & dijon mayo
served with soup, salad or frites
\$13.

Tarte Flambé

alsatian style pizza | crème fraiche | bacon | onions | gruyère cheese | side of greens
\$9.

Gnocchi

mixed grilled vegetables | butternut squash | chervil cream sauce
\$12.

Salmon

pan-seared atlantic salmon | double smoked bacon & maple syrup glaze
\$15.

Lamb Shanks

red wine & herb braised new zealand lamb | roasted garlic crushed potatoes
\$15.

Steak Frites

aged new york striploin 7oz | frites | horseradish butter | tarragon aioli
\$15.

Fish Feature of the Day

your server will describe today's offering
\$16.

STARTERS

SOUPS

Soup of the Day

your server will describe today's offering
\$6.

Seafood Chowder

chef's selection of seafood | potato | cream
\$7.

SALADS

Seasonal Greens

organic greens | pomegranate vinaigrette | radicchio bowl
\$6.

AquaTerra Caesar Salad

romaine lettuce | house dressing | lemon croutons | double smoked bacon rasher | parmesan crisp
\$7.

Moroccan Chicken Salad

moroccan spiced chicken breast | feta cheese | cinnamon cured grape tomatoes | organic greens
cucumber & mint yoghurt dressing
\$11.

Baby Arugula Salad

baby arugula | pancetta crisps | fresh pears | green curry & pesto vinaigrette | spiced pecans
\$9.

AquaTerra Salad

organic greens | sliced prosciutto | kataifi wrapped shrimp | marinated artichokes
baco noir & balsamic vinaigrette
\$12.

APPETIZERS

Crab Cakes

curried snow crab & yukon gold potato cakes | panko crust | mango greens | wasabi aioli
\$9.

Pan-Seared Shrimp

5 tiger shrimp | sambal oelek | chouriço butter | sliced baguette
\$10.

Mussels

pei mussels | leek | white wine | cream
\$9.