

We have always strived to source the finest products to serve our guests, with the world being our market. Now with a greater concern for moderating our environmental footprint, we have found local suppliers that provide the level of quality we have always sought for our guests. Producers such as Haanoverview Farms in Marysville, Fifth Town Artisan Cheese Co. in Prince Edward County, Bayview Farms in Collins Bay and Bergeron Estate Winery in Adolphstown. Please enjoy the bounty of our local farmers and the craftsmanship of our chefs.

Lunch Prix Fixe

choose one from each category

STARTERS

Soup of the Day

your server will describe today's offering

Seasonal Green Salad

organic greens | waupoos apple cider vinaigrette

MAIN COURSE

Club Sandwich

roasted turkey | bacon, tomato, lettuce, mayo | triangle roll | frites

AquaTerra Burger

kenview farm black angus burger | sautéed onions | maple dijon mustard | frites
*add bacon \$1.00 * add cheese \$1.00

Curried Chicken Wrap

grilled chicken | sautéed peppers | onions | sweet curry mayo | flour tortilla | frites

Locavores Bangers and Smash

haanoverview farm pork, house made sausages | smashed prince edward county potatoes

Grilled Cheese & Ham

balderson aged cheddar cheese | yarker ham | organic whole grain bread |
house smoked tomato ketchup | frites

Portobello Sandwich

portobello | chèvre | truffle aioli | baby arugula | whole wheat kaiser | frites

Pappardelle Pasta

herb infused olive oil | roasted garlic | honey roasted grape tomatoes | niagara ricotta

DESSERT

Crème Brulée

vanilla bean | chocolate almond biscotti

Warm Chocolate Bread Pudding

caramel crème anglaise | pralines

Slickers County Ice Cream

your server will describe today's offering

Starbucks Coffee or Tazo Teas

\$15

AquaTerra

STARTERS

Soup of the Day

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

Seasonal Green Salad

Organic greens | Waupoos cider vinaigrette
\$6.

Seafood Chowder

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

AquaTerra Caesar Salad

romaine lettuce | house dressing | lemon croutons | pancetta crisp | parmesan cracker
\$7.

Crab Cakes

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

Duck Confit Pizza

caramelized onion | crème fraiche | duck confit | tomato concassé | asparagus | parrano cheese
\$10.

MAIN COURSE

Trout Salad

pan-seared trout filet | frisée & baby arugula | sunflower seeds | mandarin orange | shaved fennel | peach
chardonnay vinaigrette
\$17.

Steak Sandwich

grilled filet | baby arugula | pickled onion | st. andré cheese | lemon chive aioli | ciabatta bun
\$16.

Salmon

pan-seared atlantic salmon | double smoked bacon & maple syrup glaze
\$16.

Lamb Shank

braised new zealand lamb | root vegetable, pancetta & christophe's mushroom succotash
\$17.

Steak Frites

8 oz. new york steak | herb butter | frites
\$19.

Haanoverview Farm Pork Sandwich

marinated pork | boston lettuce | dried tomato & roasted garlic aioli | pickled onions | olive bread
cape vessey artisanal cheese
\$14.

Croquettes & Beet Salad

duck confit croquettes, beets, baby arugula & frisée greens | raspberry baco noir gastrique |
chive goat cheese | phyllo crisps
\$14.

Fish Feature of the Day

your server will describe today's offering
\$18.