

## APPETIZERS & PLATTERS

### 100 Km Foods

#### Cheese & Charcuterie \$26

*Local Ontario meats, cheese and accompaniments curated in partnership with 100km Foods*

**NEW!**

#### Pozole Rojo \$15

*A hearty soup of hominy corn, stewed pork and chili broth. With iceberg lettuce, radish, Mexican oregano, tostada,*

#### Cauliflower Bites \$16

*Crisp breaded cauliflower bites, served with veggie sticks and choice of dip (BBQ mild, buffalo medium, buffalo hot)*

#### 3 Cheese Spinach Dip \$18

*Served warm with grilled pita bread and fried corn chips*

**NEW!**

#### Greek Lamb Sliders (3) \$18

*Tzatziki, feta, tomato, cucumber, iceberg, kalamata, red onion*

#### Chicken Wings \$17

*BBQ mild, buffalo medium or buffalo hot Veggie sticks and blue cheese dip*

#### Yorkshire Sliders \$17

*Open faced, shaved roast beef, pommery aioli, horseradish cheddar gratin, red wine jus Add closed face \$2*

#### Buttermilk Fried Chicken Tenders \$16

*4 pc buttermilk battered chicken tenders, honey mustard dip, fries*

**NEW!**

#### Baked Brie \$22.50

*Cedar Brae honey, fig jam, pesto, crostini*

## SALADS & SOUP

#### Caesar Salad \$9/12

*House creamy caesar, bacon bits, croutons, parmesan cheese*

#### Greek Salad \$13/16

*Romaine hearts, tomato, cucumber, onion, kalamata olives, bell peppers, feta cheese, house oregano, sherry vinaigrette*

#### Garden Salad \$9/12

*Heritage greens, tomato, cucumber, shaved carrot, house vinaigrette*

**NEW!**

#### Fall Harvest Salad \$16

*Roasted butternut squash, baby kale, mixed greens, dried cranberries, pumpkin seeds, crumbled goat cheese, maple balsamic dressing*

#### Tex- Mex Bowl \$16/19

*Romaine hearts, sliced chicken breast, black beans, cherry tomato, avocado, corn, cilantro, crispy tortilla strips, queso, chipotle lime vinaigrette*

#### Cobb Salad \$16/19

*Romaine hearts, sliced chicken breast, hard boiled egg, bacon, blue cheese, cherry tomatoes, avocado, house vinaigrette*

#### Soup of the Day \$6

#### Add on

**Chicken Breast 6oz \$10 | Salmon 6oz \$14 | Shrimp \$13 | Steak 4oz \$14**



Vegetarian



Gluten Free



Vegan

Please let your server know about any dietary restrictions

Oasis menu available upon request

## SANDWICHES

### Egg Salad \$10

*House baked croissant, butter lettuce  
Served with pickle and slaw*

### Tuna Melt \$12

*Tuna salad, sliced tomato, white cheddar,  
toasted english muffin, open face  
Served with pickle and slaw*

### Reuben \$16

*Corned beef, sauerkraut, Mac Frost sauce,  
swiss cheese, rye  
Choice of standard side*

### Cedar Brae Burger \$16.50

*8oz blend of chuck, brisket and short rib, brioche  
bun, lettuce, onion, tomato, pickle, pommery aioli  
Choice of standard side  
add white cheddar \$2  
add bacon \$2*

### Grilled Chicken Club \$17

*Fresh grilled chicken breast, white cheddar, bacon,  
lettuce, tomato, house mayo, focaccia bread  
Choice of standard side*

### Crispy Chicken Wrap \$17

*Crispy chicken, shredded lettuce, cheddar,  
chipotle aioli, black beans, pico de gallo  
Choice of standard side*

### Grilled Mediterranean Wrap \$16.50

*Grilled marinated vegetables, quinoa,  
hummus, vegan yogurt tahini sauce  
Choice of standard side*

### Cedar Brae Plant Burger \$17

*House made quinoa and portobello patty, multigrain  
bun, lettuce, tomato, pickle, onion, vegan mayo  
Choice of standard side  
add vegan cheese \$2*

**Standard Sides: soup ,salad, fries**

**Premium Sides: sweet fries \$2, truffle fries \$2, onion rings \$2**

## PIZZA

12" handtossed


**NEW!**

### Butternut Squash & Chorizo \$20

*White sauce, smoked  
chimi churri, cilantro*

### Margherita \$15

*Fresh mozzarella, basil,  
extra virgin olive oil*

*\*vegan margherita available\* *

### Pepperoni \$17

*Ezzo pepperoni, house hot honey*

### Hawaiian Heat \$19

*Charred pineapple, ham, bacon,  
habanero aioli, green onion*

### Sausage & Rapini \$19

*White sauce, roasted garlic,  
parmesan, chili flakes*

### Diavola \$18

*Spicy calabrese, calabrian chili*

**Additional toppings - vegetable \$1.50 | meat/premium \$2.50 | GF crust \$4**

## ENTRÉE

### Shrimp alla Vodka \$26

*Penne, shrimp, double smoked bacon,  
tomato, cream, fresh herbs, vodka*

### Spaghetti & Meatballs \$24

*House made pork and veal  
meatballs, pomodoro, parmesan*

### Salmon Teriyaki \$27

*Grilled salmon, stir fried vegetables,  
jasmine rice, charred pineapple salsa,  
green onion*

### Fish & Chips \$15/19

*Battered haddock, fries,  
coleslaw, tartar sauce  
1pc/2pc*

### 8oz AAA Striploin \$34

*Fresh cut fries, red wine jus,  
caramelized shallot butter*

*Add roasted mushrooms \$3*

*Add blue cheese \$3*

*Add side seasonal vegetable \$3*

*Upgrade to truffle parm frites \$2*


**NEW!**

### Lemon & Sumac Chicken \$27

*Marinated breast and boneless  
thigh, garlic potatoes, rice,  
tabouleh, hummus, tahini garlic  
sauce, tomato cucumber salad*

**NEW!**

### Cedar Brae Mac & Cheese \$22

*White cheddar, gruyere, elbow  
pasta, parmesan breadcrumb  
gratin, Italian parsley *

*Add truffle salsa \$2*

*Add roasted mushrooms \$4*

*Add bacon \$4*

*Add chorizo sausage \$6*

*Add lobster \$15*



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Gluten free pasta is available