

# BRUNCH MENU

SERVED FROM 10AM – 3PM

## THE LANDING CURE 16

absolut vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, pickles

## START ME UP 40

nua prosecco-style wine (750 mL), ½ litre fresh orange juice

WE ONLY SERVE BROWN FREE RUN EGGS FROM LOCAL ONTARIO FARMS.

OUR HOLLANDAISE SAUCE IS MADE WITH REAL EGGS, BUTTER AND

OUR CHEFS' SECRET SEASONINGS.

## EGGS AND MORE

### SCONES 7

made in-house, raspberry jam, mascarpone cream

### LANDING BREAKFAST 13¾

two free-run eggs any style, crispy bacon, peameal bacon, hash brown potatoes, buttered multi-grain toast, house-made jam

### STEAK AND EGGS 17¼

4 oz. steak, two free-run eggs any style, crispy bacon, peameal bacon, hash brown potatoes, buttered multigrain toast, house-made jam

### CHEESECAKE STUFFED FRENCH TOAST 15

cinnamon-egg dipped challah bread stuffed with whipped cheesecake, served with blueberry compote, crispy bacon, maple syrup

### CHICKEN & WAFFLES 16¾

fried chicken tenders, house made waffles, bacon white gravy, maple sherry glaze

## THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

### LANDING BENNY 15¾

two poached free-run eggs, peameal bacon, house made scones, hollandaise, tomato fresca, landing salad

### LOBSTER BENNY 17¾

two poached free-run eggs, lobster, baby spinach, multigrain croissant, hollandaise, tomato fresca, landing salad

### SPRUCE BENNY 14

two poached free-run eggs, house made focaccia, jalapeño cream cheese, fresh baby spinach, hollandaise, tomato fresca

### SMOKED SALMON BENNY 15½

two poached free-run eggs, smoked salmon, multigrain croissant, hollandaise, tomato fresca, landing salad



DISHES ARE GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN. PLEASE CLARIFY WITH YOUR SERVER

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES & BAKED DESSERTS ARE MADE IN HOUSE, WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED. ®REGISTERED TRADEMARK OF CARA OPERATIONS LIMITED.

# JACKSONS

# LANDING

BAR • GRILL • HUB

CHEF: TAHIR BACCHUS

## SALADS

### CAESAR SML 6 • LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

### LANDING SALAD SML 7 • LRG 11

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

### PERUVIAN CHICKEN SALAD 19

marinated chicken breast, ancient grains, pickled vegetables, black garlic & sumac vinaigrette, smoked jalapeño crema

### STEAK AND TOMATO SALAD 23

grilled flat iron, heirloom tomatoes, chimichurri, fried artichokes, goat cheese, blueberry mignonette

### SEARED TUNA SALAD 19½

togarashi crusted, mango chutney, avocado, daikon radish, tomato, cucumber, mixed greens, agave vinaigrette

### ADDITIONS

5 OZ. GRILLED STEAK +12 | TOGARASHI CRUSTED TUNA +12 | GRILLED SALMON +10 | MARINATED CHICKEN BREAST +8

## BURGERS & SANDWICHES

BURGERS AND SANDWICHES ARE SERVED WITH FRESH CUT FRIES

A GLUTEN FREE BUN IS AVAILABLE +1½

### LANDING BURGER 17

fresh Canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

### JACKSONS BURGER 19

fresh Canadian beef chuck, house-smoked pork belly, smoked cheddar, red pepper jam, mixed greens, tomato

### TURKEY BURGER 17

ground turkey blended with apples and dijon, chipotle aioli, creamy cabbage slaw

### FOCACCIA CHICKEN CLUB 17½

roasted citrus herb chicken, house cured back bacon, smoked cheddar, focaccia

### ADDITIONS:

CRISPY STRIP BACON +2 | MUSHROOM +3 | GOAT CHEESE +3 | SWEET POTATO FRIES +3 | LANDING SALAD +2 | CAESAR SALAD +2 | HOUSE-MADE SOUP +2 | CHEDDAR CHEESE +2

## SHARE PLATES & APPETIZERS

### OYSTERS 6 FOR 19½ • 12 FOR 36½

fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce, chef's seasonal hot sauce on request  
ADD OYSTER +3½

### ARTISAN PLATTER 26

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

### SIGNATURE FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce  
ADD TACO +5¼

### CRISPY CAULIFLOWER 11½

panko breaded cauliflower bites, feta dip, hot sauce

### CRISPY CALAMARI 14

pickled red chilis, chimichurri aiol

### CURRIED MUSSELS 13½

red curry, lemongrass, coriander, spicy red chilis, grilled focaccia

### STEAMED EDAMAME 8½

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

### LANDING WINGS 14½

CHOICE OF; SPICY JERK / BBQ / HOT / ANCHO PEPPER LIME, SERVED WITH FETA DIP

### CROWN NACHOS 22

seasoned beef or cajun chicken, corn chips, mozzarella and cheddar cheeses, pico de gallo, jalapeños, pickled red onions, guacamole, sour cream, black bean dip

### BEEF AND RICOTTA MEATBALLS 14½

house-made, san marzano tomato sauce, garlic toast  
ADD MEATBALL +5

### BRISKET MAC'N CHEESE 11

aged cheddar mac 'n cheese, 14 hour smoked brisket, onion aioli, poblano bbq

### TRIO DIP 15

goat cheese red pepper dip, warm eggplant, spicy hummus, garlic confit, naan, focaccia toast points, tortilla chips

### SOUP 8

made in house with pride

## PIZZA

### SAUSAGE PICANTE 19

spicy tomato sauce, house made spicy Italian fennel sausage, roast peppers, smoked provolone and mozzarella cheeses

### MAMMA MARGHERITA 15½

san marzano tomato sauce, vine ripened tomatoes, fresh mozzarella cheese, balsamic syrup, basil

### CHARCUTERIE 19

san marzano tomato sauce, mozzarella, prosciutto, smoked bacon, salami, balsamic onions, dates

### CHICKEN PICO DE GALLO 17½

spicy tomato sauce, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

### ARTICHOKE AND CHEESE 17

parmesan asiago cream sauce, marinated artichokes, sundried tomatoes, baby kale