

BAR

ON TAP 16oz GLASS

Stella Artois	\$12.00
Michelob Ultra	\$10.00
Keith's	\$10.00
Sidelaunch Hazy IPA	\$10.50
Living Water Lager by Triple Bogey	\$10.00
Mill Street Organic Lager	\$10.00
Brickworks Cider	\$10.50

BOTTLES 341ml

Budweiser	\$8.50
Corona	\$8.75

CANS 473ml

Guinness 440ml	\$8.50
Side Launch Hazy IPA	\$10.00
Side Launch Northbound Lager	\$10.00
Side Launch Pineapple Sour	\$10.00
Brickworks Queen Street 501 Cider	\$10.00
Brickworks 1904 Cider	\$10.00
Bangarang Tropical Bellini Seltzer 355ml	\$10.00

CRAFT COCKTAILS \$15

Grapefruit Muse
Grapefruit Juice | Lillet Blanc | Gin | St Germain Elderflower Liqueur, Lemon

Apple Cider Mule
Crazy Monkey Vodka | Apple Cider | Lime | Ginger Beer

Spicy Pineapple Mezcal Margarita
Mezcal | Chilies | Pineapple Juice | Lime | Grilled Pineapple

Smoked Maple Old Fashioned
Collingwood Whisky | Maple Syrup | Orange

Chai Espresso Martini
Crazy Monkey Vodka | Espresso | Coconut Cream | Chai

Pomegranate Mimosa
Pomegranate Juice | Masi Prosecco

White Winter Sangria
White Wine | White Cranberry Juice | Cointreau | Elderflower Liqueur | Cranberries | Apple | Pear | Orange | Cinnamon

CRAFT MOCKTAILS \$9

Stairway to Melon
Watermelon Juice, Lime, Yuzu Simple Syrup,

Harvest Mule
Apple Cider | Ginger Beer | Lime | Cinnamon

NON-ALCOHOLIC CANS \$7

Side Launch Non-Alcoholic Lager
Side Launch Non-Alc Pale Ale

SIGNATURE TABLE EXPERIENCES



BAYSIDE SEAFOOD BOIL

\$60 Per Person | Minimum 2 Guests

Served Table Side

A captivating coastal experience. A steaming pot of corn, red potatoes, smoked chorizo, mussels, and jumbo shrimp is poured tableside, inviting guests to roll up their sleeves and savour the essence of the sea in true East Coast fashion.



LAKESIDE HARVEST BOARD

\$60 Per Person | Minimum 2 Guests

A rustic yet refined feast meant for sharing. This bountiful platter features smoked chicken, pork tomahawk, and tender short ribs alongside charred corn, roasted asparagus, and cast-iron mac & cheese.

Accompanied by:
Collingwood Whiskey Maple Glaze • Mushroom Port Jus
• Port Jus

LUNCH

DAILY FEATURES

OYSTER BAR MONDAY

5 pm – 9 pm

\$2 per oyster.

50% off Oyster Bay Sauvignon Blanc
bottles of wine.

TACO TUESDAYS

11 am – 9 pm

Three Tacos \$22

\$10 Margaritas
(Classic, Mango, Spicy)

\$7 Coronas

WINE WEDNESDAY

12 pm – 9 pm

Enjoy half-priced bottles
of selected Red & White Wine!

LIVE PASTA STATION \$22

Add Prawns – \$14 Add Chicken – \$12

1/2 PRICED DESSERTS

JAZZY THURSDAY

Enjoy Live Jazz from
6 pm – 9 pm

LIVE MUSSELS STATION
in the Culinary Theatre
with your choice of 4 incredible sauces

\$12 per pound

\$10 Specialty Cocktails 5 pm – 9 pm

FISH FRIDAY

Starting at 5 pm

Every Friday join us for a weekly
Halibut Fish & Chips Feature
\$28

CHEF'S CULINARY CREATION SATURDAY

9 pm – 12 am

Each Saturday evening
you can enjoy a special dish
the chef has prepared in addition
to our regular menu.

SUNDAY BRUNCH ON THE BAY

Enjoy traditional and decadent brunch items
with a view!

\$7 Caesars & Mimosas

Saturdays & Sundays

9 am – 3 pm

Live Omelette station

9 am – 1 pm

Live Music from

11 am – 2 pm

SUNDAY PRIME RIB

10 oz cut served with
garlic mashed potatoes,
seasonal vegetables,
Yorkshire pudding and au jus.

\$52 – Starting at 5 pm



LUNCH

SOUP & SALAD

SOUP OF THE DAY | LARGE 10 | SMALL 7

LAKESIDE'S SIGNATURE CREAMY
SEAFOOD CHOWDER | 22

Whitefish | Bay Scallops | Clams | Fresh Mussels |
Shrimp | Potatoes | Ontario Corn | Warm Bread

SQUASH & APPLE SOUP | 14  

Butternut Squash | Orchard Apples | Ginger |
Spices | Coconut Cream | Pumpkin Seeds

KALE CAESAR SALAD | LARGE 18 | SMALL 15

Romaine | Tuscan Kale | Shaved Asiago |
Croutons | Crispy Pancetta | Roasted Garlic Dressing |
Lemon Wedge

BERRY HOUSE SALAD | LARGE 17 | SMALL 14  

Haven Mixed Greens | Mixed Berries | Goat Cheese |
Toasted Almonds | Apples | Balsamic Vinaigrette

TEX-MEX COBB | 19

Romaine | Avocado | Pico de Gallo | Soft Boiled Egg |
Bacon Bits | Tortilla Crisps | Black Beans | Corn |
Mixed Cheese | Chipotle Lime Dressing

HARVEST SALAD | LARGE 17 | SMALL 14  

Haven Mixed Greens | Local Honeycrisp Apples |
Roasted Squash | Feta | Toasted Pumpkin Seeds |
Cranberry Vinaigrette Dressing

ADD ON TO YOUR SALAD:

Grilled Chicken Breast | 11 

Pan Seared Salmon | 10 

Garlic Herb Sautéed Prawns | 12 

APPETIZERS

OYSTERS BY THE 1/2 DOZEN | 24 

Mignonette | Lemon | Horseradish

CHARRED OCTOPUS | \$26

Fingerling Potatoes | Caper Salsa Verde |
Smoked Paprika Aioli

VEGETABLE SPRING ROLLS | 16 

Sweet Chili Sauce

BRUSCHETTA FLATBREAD | 19 

Basil | Red Onion | Goat Cheese | Mozzarella |
Balsamic Glaze

CALAMARI | 20

Lemon Aioli | Pickled Peppers

PEI MUSSELS | 18

Triple Bogey Lager | Chorizo | Bruschetta | Crostini

SEARED SCALLOPS | 24

Parsnip Purée | Crispy Pancetta | Pickled Pear |
Sage | Brown Butter

SPINACH, ARTICHOKE & CRAB DIP | 24  

Tomato Salsa | Mozzarella | Corn Chips

CHARCUTERIE & CHEESE BOARD | 2-4 PPL | 36

Meats | Cheeses | Preserves | Honey | Pickled
Vegetables | Crostini | Crackers

 Vegetarian

 Gluten Friendly

*Before placing your order, please inform your server of any allergies.
An automatic 18% gratuity will be added to all tables of 8 or more.*

ENTRÉES

FROM THE GRILL

Served with choice of Fries or Soup of the Day

Upgrades:

Lakeside House Salad | 7 Kale Caesar Salad | 7

Seafood Chowder | 7 Sweet Potato Fries | 6

CAB - Certified Angus Beef

CAB BURGER | 22

7 oz Burger | Brioche Bun | Lettuce | Tomato
Pickles | Garlic Aioli

Add Pancetta **3.25** | Add Cheese **2.50**

Add Mushrooms **3.50** | Add Sauteed Onions **3.00**



STEAK FRITES | 26

6 oz Sirloin (Served Medium) | Fries | Chives |
Port Jus



BEEF DIP | 23

Slow Roasted Beef | Caramelized Onions |
Swiss Cheese | Horseradish Aioli | Toasted Onion
Hoagie | Au Jus



If it's not *Certified*,
it's not the best.



FROM THE SEA

FISH & CHIPS | 30

Beer-Battered Halibut | Fries | Pickle Aioli |
Coleslaw | Lemon

Add Extra Piece of Halibut **17**

ATLANTIC SALMON | 36

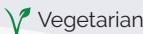
Maple Glaze | Roasted Fingerling Potatoes | Fried
Brussels Sprouts | Crispy Bacon | Cranberry Gastrique
| Goat Cheese | Pumpkin Seeds

SEAFOOD LINGUINE | 39

Prawns | Bay Scallops | Mussels | White Wine Garlic
Cream Sauce | Octopus | Fresh Basil

AHI TUNA POKE BOWL | 28

Jasmine Rice | Edamame | Avocado | Carrots |
Cucumber | Seaweed Salad | Spicy Mayo | Tamari Soy
| Sesame Seeds



Vegetarian

CLASSIC COMFORTS

CHICKEN PICCATA | 19

Seared Chicken | Lemon-Caper Butter | Polenta |
Charred Broccolini

CRAB & SHRIMP CAKE | 19

Golden Crab-Shrimp Cake | Remoulade |
Citrus Greens

SHORT RIB RIGATONI | 32

Tomato Ragu | Ricotta quenelles | Parmesan Crisp |
Baby Basil

CHILLI | 18

Cheddar Cheese | Avocado Crema | Tortillas | Green
Onion

BUFFALO MOZZARELLA PANINI | 19

Heirloom Tomatoes | Arugula | Reduced Balsamic |
Basil Pesto | Toasted Onion Hoagie

AUTUMN SQUASH RISOTTO | 24

Butternut Squash Puree | Toasted Pumpkin Seeds |
Goat Cheese | Kale | Fried Sage | Shaved Parmesan

COCONUT CURRY VEGETABLE BOWL | 26

Sweet Potatoes | Chickpeas | Vegetables | Coconut
Curry | Jasmine Rice | Cashews | Cilantro | Chilies

TOFU STIR FRY | 25

Tofu | Jasmine Rice | Vegetables | Chilies | Cilantro
Add Beef **7**

DESSERT

STICKY TOFFEE PUDDING | 14

Warm Toffee Sauce | Vanilla Ice Cream

FLOURLESS CHOCOLATE TORTE | 15

Raspberry Coulis | Whipped Cream

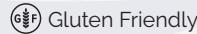
PUMPKIN CHEESECAKE | 14

Ginger Crust | Maple Caramel

CRÈME BRÛLÉE | 14

Vanilla Bean | Berries | Biscotti

CHEF'S CHOICE DESSERT | 13



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