

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, house pickles

START ME UP 39
nua sparkling wine (750 mL.) + a half liter of orange juice

[ALCOHOLIC BEVERAGES ARE SERVED FROM 11AM]

EGGS AND MORE

FRESH CUT SEASONAL FRUIT 7  
citrus mascarpone

LANDING BREAKFAST 11
two eggs any style, crispy bacon, house made peameal bacon, buttered multi-grain toast, hash

STEAK'N EGGS 15
4 oz. steak, two eggs any style, crispy bacon, house made peameal bacon, buttered multi-grain toast, hash

CHEESECAKE FILLED FRENCH TOAST 12
cinnamon-egg dipped challah bread stuffed with whipped cheesecake, blueberry compote, crispy bacon, maple syrup

CHICKEN & WAFFLES 14
fried chicken tenders, house waffles, bacon white gravy, maple sherry

EGGS POUTINE 11
two poached eggs, house-cut fries, smoky beef brisket, pickled onions, cheese curds, gravy

APPLE AND BRIE MONSIEUR 12
challah bread, walnut aioli, honey-yoghurt

BREAKFAST BURRITO 13
scrambled eggs, chorizo, avocado crema, cheddar, pico de gallo, spicy black bean dip

THE LANDING BENEDICTS

SERVED WITH LANDING SALAD

THE GENERAL 14
english muffin, house made peameal bacon, two poached eggs, hollandaise

THE WINDFIELD 13 
focaccia, avocado, jalapeño cream cheese, fresh baby kale, two poached eggs, hollandaise

THE PARKWOOD 15
smoked salmon, pickled red onions, two poached eggs, multigrain croissant, hollandaise



DISHES ARE GLUTEN FRIENDLY.



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

BAXTERS

LANDING

BAR • GRILL • HUB

EXECUTIVE CHEF: GAVIN GLASFURD
SOUS CHEF: WINSTON BROWN

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

BURGERS & SANDWICHES

ALL OF OUR 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

TURKEY BURGER 17
ground turkey blended with apples and dijon, chipotle aioli, creamy cabbage slaw

NAAN CHICKEN CLUB 17½
marinated chicken, bacon, raita sauce, cucumber, arugula

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

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.

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 CALAMARI 14
pickled red chilis, chimichurri aioli

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

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 16 
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