

GULL HARBOUR

BAR & RESTAURANT

SNACKS & LIGHTER FARE

Black Island Calamari

crispy calamari | lime | roasted jalapeño aioli
\$14.00

Chicken Wings

franks hot sauce | honey garlic | maple sriracha | lemon
pepper | smokey BBQ
\$14.00

Annika's Poutine

Fries | cheese curds | gravy
\$13.00

Brisket Poutine

fries | cheese curds | spiced brisket | caramelized onion |
sauerkraut | gravy | mornay sauce
\$16.00

Caprese Flatbread

flatbread | grape tomato | pesto | bocconcini | arugula |
balsamic reduction
\$12.00

Warm Bacon and Jalapeño Dip

cream cheese | cheddar | jalapeño peppers | bacon |
grilled flatbread
\$15.00

Chorizo Mussels

chorizo | pesto | cream | roasted corn | tomato
\$16.00

Truffled Potato and Brussels

crispy baby potato | crispy brussel sprouts | truffled
cheddar | béarnaise sauce | lemon
\$14.00

Sweet Fries

chipotle aioli
\$8.00

Onion Rings

chipotle aioli
\$8.00

SOUPS & SALAD

Soup of the day

ask your server!
\$5.00 cup | \$8.00 bowl

Lakefish Chowder

local fish | mirepoix | fresh herbs
\$9.00

House Salad

carrots | beets | grape tomato | cucumber | red
onion | greens | maple-malt vinaigrette
\$6.00 | \$12.00

Caesar Salad

romaine lettuce | asiago | bacon | lemon
\$7.00 | \$13.00

Arugula Salad

arugula | goat cheese | toasted almonds | red onion |
raspberry balsamic dressing
\$8.00 | \$15.00

Wedge Salad

butterleaf lettuce | egg | red onion | avocado |
tomato | goat cheese | house ranch
\$8.00 | \$15.00

Add On's

Chicken breast-\$6.00
Pickerel fillet-\$10.00
6oz NY strip-\$11.00

BURGERS

All sandwiches, burgers, fish and chicken are served with fries or house salad.

*Sweet potato fries, caesar salad, arugula salad, wedge salad, onion rings and pickerel chowder are an extra \$2.50
add a poutine - \$4.00

Causeway Cheeseburger

brioche bun | cheddar | mayo | mustard | onion |
pickle | tomato | lettuce
\$16.00

The Popper

beef patty | brioche |
bacon jalapeño cream cheese
| arugula | jalapeño lime aioli | tomato
\$18.00

Pickerel Burger

Beer battered pickerel | tarter | red onion | coleslaw
\$18.00

Mains (Served after 4pm)

Chimichurri NY strip

10 oz NY | chimichurri | roasted corn | demi - glace |
crispy baby potato | roasted vegetables
\$34

Truffled Tenderloin

8oz tenderloin | crispy baby potato | crispy brussel
sprouts | truffled cheddar | hollandaise | demi-glace
\$40

Orange Miso Pickerel

Miso butter | ginger | Japanese sticky rice | roasted
vegetables
\$25.00

Bacon Jalapeño Stuffed Chicken

chicken breast | jalapeño cream cheese | bacon |
crispy baby potato | roasted vegetables
\$24.00

Chorizo Linguini

chorizo cream sauce | roasted corn | asiago | peppers |
onions | grilled chicken
\$20.00

Charcuterie

cured meats | pickles | cheese | fruit | nuts | local
smoked fish | bread | crackers | condiments
\$20 | \$30

SANDWICHES

Philly Beef

pretzel hoagie | horseradish aioli | sliced ribeye |
grilled pepper, onion & mushroom | swiss cheese
\$16.00

The 7er

tortilla | bacon | lettuce | avocado | pickle | cucumber |
tomato | cheddar | chipotle aioli
\$15.00

Miles High Clubhouse

ciabatta | crispy or grilled chicken | bacon | lettuce |
tomato | cheddar | mayo
\$17.00

Brisket Sandwich

roasted brisket | caramelized onion | sauerkraut |
mornay sauce | toasted rye
\$17.00

The Veggie

tortilla | fig and black garlic cream cheese | alfalfa
sprout | tomato | cucumber | red onion
\$15.00

Steak Sandwich

ciabatta | 6oz NY strip | mushrooms | demi
\$22.00

Fish and Chicken

Chicken Finger Dinner

chicken fingers | honey dill | fries | caesar
\$17.00

Pickerel and Chips

beer battered pickerel or pan fried pickerel | fries |
coleslaw | tartar sauce | lemon
\$18.00 | \$24.00

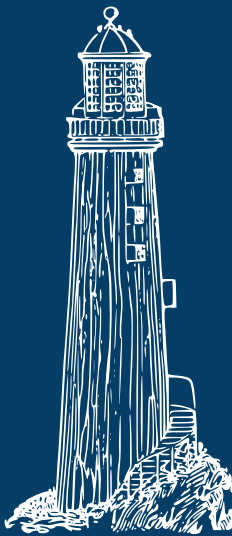
Chicken and Waffles

crispy buttermilk chicken breast | waffle | maple
sriracha sauce | house pickle | house ranch
\$18.00

Pickerel Tacos

beer battered pickerel | coleslaw | jalapeño lime aioli |
mango salsa
\$18.00

Gull Harbour Marina Desserts



Spiced Pears with Mascarpone

roasted pears | honey | mascarpone | crispy wafer

\$11.00

Deep Fried Cheesecake

battered NY cheesecake | chocolate | caramel sauce

\$11.00

Double Chocolate Torte

\$9.00

Vínarterta

\$9.00