



Harbourvue Horizon

CONTEMPORARY COASTAL DINING WITH A VIEW

APPETIZERS

Buffalo Chicken Flatbread \$17

Breaded Buffalo Chicken, red onion, cheddar cheese, drizzled with ranch dressing

Caprese Flatbread \$15

Cherry tomatoes, fresh mozzarella cheese, pesto, and a drizzle of balsamic glaze - add crispy chicken \$4

Mozzarella Cheese Sticks \$15

A classic sharable fried to perfection, cheesy goodness served with marinara sauce

Spinach Dip \$17

Three cheese blend, spinach and spices and oven-baked to order. Served with your choice of mini naan bread, (baked or fried), or nacho chips

Loaded Nachos \$19

Tri-colored chips baked with mixed cheese topped with, tomato, red onion, bell peppers and jalapeño peppers served with sour cream, and salsa

Add taco beef \$5 | chicken +\$5 | shrimp +\$6 | salmon +\$7 | bacon +\$3

HANDHELDS

All handhelds served with choice of fries or house-made chips, baked potato, or garlic mashed | Upgrade any side to "loaded" sour cream, cheese, & bacon \$4

Crowned Reuben Sandwich \$19

Tender corned beef, tangy sauerkraut, Swiss cheese, tangy dressing, piled high on toasted rye bread

Clubhouse Sandwich \$19

Classic 3-tier sandwich. roasted turkey, bacon, cheddar, tomato, lettuce and chipotle mayo

Thai Chicken Wrap \$19

Tender grilled or crispy chicken, crunchy veggies, and a zesty Thai-inspired sauce, all wrapped up in a soft tortilla. It's the perfect blend of sweet, savory, and a little kick of spice

BBQ Bacon Jack Burger \$22

Grilled 6 oz sirloin burger, Monterey Jack cheese, bacon, caramelized onions, BBQ sauce, served on a brioche bun

Angus Philly Cheesesteak Sandwich \$20

Thinly sliced Angus beef, melted mozzarella, sautéed mushrooms, onions and red peppers, served on a baguette

BEYONDBURGER® \$21

Plant-based BEYONDBURGER® with lettuce, tomato, onion, served on a brioche bun

Chicken Quesadilla \$19

Tender, grilled or crispy chicken, perfectly grilled and nestled between layers of melted blended cheese. We then add a touch of sophistication with caramelized onions, roasted peppers, and a drizzle of zesty chipotle aioli. All of this is enveloped in a warm toasted tortilla, served with sour cream & salsa

DESSERTS

Chef's Choice Cheesecake \$8

Creamy New York style cheesecake

(ask your server about today's flavour selection)

Deep Fried Ice Cream \$7

Vanilla bean ice cream deep-fried, and coated in golden, crispy frosted flakes.

Chocolate Brownie Delight \$7

A warm chocolate brownie topped with vanilla ice cream, whipped cream, and drizzled with our caramel and chocolate sauces

SALADS

Angus Philly Steak Salad \$19

Thinly sliced Angus Philly Beef, mixed greens, red cabbage, bell peppers, carrots, crispy wonton's, and ginger dressing

Caesar \$16

Crisp Romaine, shaved Parmesan, croutons, bacon, Caesar dressing (add a protein below)

Greek Salad \$17

Fresh Romaine, tomatoes, cucumbers, red onion, bell peppers topped with Feta cheese, olives and creamy Greek dressing (add a protein below)

add chicken +\$5 | shrimp +\$6 | salmon +\$7 | bacon +\$3

MAINS

New York Striploin 6oz \$23

Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers

Add caramelized onions \$4, Add mushrooms \$5

Pan Seared Salmon 6oz \$24

Roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter

Seafood Chowder \$22

Tender chunks of lobster, salmon, baby scallops, onions and New Brunswick potatoes all simmered in a rich and creamy broth

Famous English Fish & Chips \$19

1 piece lightly battered Haddock served with your choice of French fries, or housemade chips housemade tartar sauce | Add 1pc Haddock +\$6

Roasted Herb Chicken \$22

Quarter Chicken, roasted red potatoes, natural jus, green beans, roasted red peppers.

Add caramelized onions \$4, Add mushrooms \$5

Harbourvue Horizon Turkey Dinner \$22

A mix of white and dark meat smothered in housemade gravy, served with roasted red potatoes and green beans

Teriyaki Noodle Bowl \$20

Seasonal vegetables sautéed in teriyaki sauce served over a bed of Lo Mein noodles, topped with toasted sesame seeds (add a protein below)

add chicken +\$5 | shrimp +\$6 | salmon +\$7 | bacon +\$3

Chicken Parmigiana \$23

This culinary delight features succulent chicken breast, coated in a crispy Parmesan crust, served alongside al dente penne noodles in marinara sauce, and a colorful medley of fresh garden vegetables

Chicken and Mushroom Fettuccini \$22

Grilled chicken breast, mushrooms, tomatoes, and green onions, served with marinara or alfredo sauce

Add shrimp +\$6 | salmon +\$7 | bacon +\$3



Gluten Free



Vegetarian



Vegan

For parties of 10 or more, 15% gratuity will be automatically added to bill.

COCKTAILS

Caesar	\$10
Smirnoff vodka, Clamato, worcestershire sauce and Tabasco sauce	
Margarita	\$11
Sauza Silver tequila, Cointreau, fresh lime juice, housemade simple syrup	
Bee's Knees	\$11
Hendrick's gin, honey and fresh lime juice	
Cosmopolitan	\$10
Ketel One Citroen, Cointreau, fresh lime juice and a splash of cranberry	
Whiskey Sour	\$10
Caldera whisky, lemon and lime juice, with housemade simple syrup	
Cuban Mojito	\$11
Bacardi Silver rum, housemade simple syrup, fresh lime juice, muddled mint and club soda	

BEERS

DRAFT 16 OZ / 20 OZ

Moosehead Light	\$7 \$8
Stella Artois	\$8 \$9
Michelob Light	\$7 \$8
Rickards Red	\$8 \$9
Alexander Keith's	\$8 \$9
Coors Light	\$7 \$8
Budweiser	\$7 \$8
Bud Light	\$7 \$8
Radler	\$8 \$9
Molson Canadian	\$6 \$7

BOTTLED

Coors Original	\$7
Miller Genuine Draft	\$8
Heineken	\$8
Corona Extra	\$8
Heineken 0.0 (non-alcoholic)	\$7

SIGNATURE MULES

Crowned Jewel Mule	\$10
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters	
Mexican Mule	\$10
Casamigos Blanco tequila, ginger beer and fresh lime juice	
Kentucky Mule	\$10
Bulleit rye, ginger beer and fresh lime juice	
Moscow Mule	\$10
Ketel One, ginger beer and fresh lime juice	

ZERO PROOF COCKTAILS

Garden & Ginger	\$9
Seedlip Garden 108 and ginger ale	
Cranberry Refresher	\$9
Cranberry juice, orange juice, pomegranate grenadine, lime juice, ginger ale	

WINES

WHITES	6oz. 9oz. Bottle
Aveleda Vinho Verde	\$10 \$14 \$40
Vinho Verde, Portugal	
Kim Crawford Illuminate Sauvignon Blanc*	\$13 \$19 \$50
Marlborough, New Zealand	
<i>*reduced alcohol & calories 7% / 70 cal</i>	
Jackson Trigg's Chardonnay	\$8 \$11 \$34
Ontario, Canada	
Jackson Trigg's Pinot Grigio	\$32
Ontario, Canada	
Jackson Trigg's Sauvignon Blanc	\$32
Ontario, Canada	
BUBBLES & ROSÉS	
LaMarca Prosecco	\$13 \$50
Prosecco, Italy	
REDS	
Jackson Trigg's Merlot	\$8 \$11 \$32
Ontario, Canada	
Jacob's Creek Cabernet-Shiraz Blend	\$9 \$13 \$34
Australia	
Jackson Trigg's Cabernet Sauvignon	\$10 \$14 \$38
Ontario, Canada	
Toro Bravo Tempranillo-Merlot	\$34
Valencia, Spain	
Torre de Barreda Tempranillo	\$38
Castilla, Spain	
Nederburg Cabernet Sauvignon	\$40
South Africa	



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BREAKFAST SPECIALTIES

All eggs are cage-free. Egg whites are also available.

Two "Eggs Your Way" \$14

Two fresh "Eggs Your Way" with your choice of bacon or sausage, breakfast potatoes and toast

Create Your Own Omelet \$17

A three-egg omelet made just the way you like it!

Choose three from: bacon, sausage, ham, tomatoes, peppers, onions, mushrooms, Cheddar, or Monterey Jack cheese. Served with breakfast potatoes and your choice of toast

Eggs Benedict \$16

A timeless classic of two poached eggs and Canadian bacon atop an English muffin, topped with Hollandaise sauce, tomato slices, and served with breakfast potatoes

Buttermilk Pancakes \$17

Hot and fluffy buttermilk pancakes grilled to a golden brown, topped with butter and served with warm syrup

add blueberries or strawberries +\$3

French Toast \$15

Thick Texas-style toast dipped in a cinnamon-infused egg batter and grilled to a golden brown. Served with your choice of bacon or sausage, and warm syrup

Avocado Toast \$14

Two pieces of rye toast topped with guacamole, Pico salsa, and two poached medium eggs. Served with fresh fruit

KIDS BREAKFAST

French Toast \$7

Caramel sauce, whipped cream, berries, sprinkles

Eggs on Toast \$7

One scrambled egg, hash browns, fruit

ADDITIONAL ITEMS

One fried, poached or scrambled egg \$2

Garlic sautéed mushrooms \$3

Grilled bacon (4 pieces) \$4

Grilled breakfast sausage (3 links) \$3

Breakfast potatoes \$4

BEVERAGES

Freshly Brewed Coffee \$4

Selection of Hot Teas \$4

Hot Chocolate \$4

Chilled Juices \$6

Pepsi® Fountain Beverages \$4

Dairy & Non-Dairy Milks \$4

Bottled Water \$4

COCKTAILS & ZERO PROOF

Mimosa \$10

LaMarca Prosecco, orange juice

Cranberry Refresher (non-alcoholic) \$10

Cranberry juice, orange juice, pomegranate grenadine, lime juice, ginger ale



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KIDS MENU

Available for Kids 12 and under \$15

Includes one kid's main, one kid's dessert and either a soft drink, fruit juice, or lemonade.

Kids Cheeseburger

Cheddar cheese and French fries or carrot & celery sticks

Grilled Cheese

White or Brown bread with French fries or carrot & celery sticks

Mini Pizza

Served with side garden salad and choice of dressing

Kids Dessert

Choice of ice cream - chocolate or vanilla

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