

LUNCH MENU

Starters

DAILY SOUP SEASONALLY AND LOCALLY INSPIRED	10
FRENCH ONION SOUP HEARTY BEEF BROTH WITH SHERRY, SPANISH ONIONS AND TOPPED WITH BAKED GRUYERE CROSTINI	12
CHEF'S COBB SALAD GRILLED CHICKEN BREAST, ROMAINE, TOMATO, AGED CHEDDAR, BOILED EGG, APPLEWOOD BACON, BUTTERMILK RANCH ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8	16
CAESAR SALAD ROMAINE HEARTS, RADICCHIO, TOASTED PARMESAN CRUMBS, CREAMY CAESAR DRESSING ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8	14
MARYLAND CRAB CAKES CLASSIC BLUE CRAB CAKES, THAI SLAW, CITRUS REMOULADEO	16
CRISPY CALAMARI HAND DUSTED CALAMARI RINGS, THAI SLAW, LEMON AND SIRACHA AIOLI	16


Sweet Treats

DOUBLE CHOCOLATE BROWNIE HOMEMADE BELGIAN CHOCOLATE BROWNIES TOPPED WITH VANILLA BEAN ICE CREAM AND CANDIED PECANS	12
NEW YORK CHEESE CAKE CLASSIC CHEESE CAKE WITH GRAHAM CRUST SERVED WITH BERRY COMPOTE AND WHIPPED CREAM	12
ICE CREAM DUO OF VANILLA & CHOCOLATE ICE CREAM TOPPED WITH FRESH BERRIES, CHOCOLATE DRIZZLE	12
CHUDLEIGH'S APPLE BLOSSOM HOMESTYLE PIE WITH LOCALLY SOURCED APPLES, CRUNCHY OAT CRUMBLE AND CRÈME ANGLAISE	12

Light Fares

ALL SERVED WITH YOUR CHOICE OF SEASONED FRIES, CAESAR SALAD, OR DAILY SOUP

PHILLY STEAK SANDWICH SLICED GRILLED 6 OZ AAA STRIPLOIN STEAK WITH SAUTEED MUSHROOM, ONIONS, BELL PEPPERS, SWISS CHEESE, POMMERY MUSTARD AIOLI ON SOFT RUSTIC PORTUGUESE BUN	20
CARLTON CLUB HOUSE DIJON FLAVOURED CHICKEN, HOT HOUSE TOMATO, LEAF LETTUCE, AGED WHITE CHEDDDAR, MAPLE BACON, MAYONNAISE ON CHOICE OF WHITE OR BROWN BREAD	18
LOADED ANGUS BURGER HAND FORMED 6 OZ. BURGER ON A BRIOCHE BUN TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLESS ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1	18

GRILLED CALIFORNIA CHICKEN WRAP CHICKEN BREAST, SMASHED AVOCADO, LETTUCE, TOMATOES, SWISS CHEESE, CHIPOTLE MAYONNAISE ON A WHOLE WHEAT WRAP	16
 BUDDHA WRAP CRUNCHY FALAFEL, LETTUCE, DICED TOMATO & CUCUMBER, TAHINI GARLIC AIOLI ON 12 INCH WHOLE WHEAT TORTILLA WRAP	16

Featured Mains

CANADIAN STRIPLOIN 10 OZ. ANGUS STRIPLOIN GRILLED TO YOUR LIKING, HERB ROASTED MINI CREAMERS, MARKET VEGETABLES, BOURBON DEMI REDUCTION	37
CHICKEN SUPREME SEARED CHICKEN SUPREME , WILD MUSHROOM RISOTTO, ASPARAGUS,TARRAGON CREAM SAUCE	31
ATLANTIC SALMON LEMON PEPPER CRUSTED SALMON, STEAMED BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE	31
BUTTER CHICKEN CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN BREAD, CUCUMBER RAITA	28

HADDOCK & CHIPS STEAM WHISTLE BEER BATTERED, THAI SLAW, CITRUS TARTAR, FRITES	27
POLLO PARMIGIANO PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF FETTUCCINE IN MARINARA SAUCE, GARLIC BREAD	28
 SPAGHETTI PRIMAVERA RED AND GREEN PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD	24

PLEASE LET US KNOW IF YOU HAVE ANY FOOD OR INGREDIENT SENSITIVITY, WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.
PLEASE NOTE THAT ALL PRICES SUBJECT TO APPLICABLE TAX.



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Light Fares

ALL SERVED WITH YOUR CHOICE OF SEASONED FRIES, CAESAR SALAD, OR A DAILY SOUP	
CARLTON CLUB HOUSE DIJON FLAVOURED CHICKEN, HOT HOUSE TOMATO, LEAF LETTUCE, AGED WHITE CHEDDDAR, MAPLE BACON, MAYONNAISE ON CHOICE OF WHITE OR BROWN BREAD	18
LOADED ANGUS BURGER HAND FORMED 6 OZ. BURGER ON A BRIOCHE BUN TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLES. ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1	18

Featured Mains

STEAK OSCAR GRILLED 10 OZ. STRIPLOIN TOPPED WITH TIGER SHRIMP AND BEARNAISE SAUCE SERVED WITH ASPARAGUS AND SCALLION MASH YUKONS	44	SHRIMP AND SALMON LINGUINE SHRIMP, SALMON WITH PIQUILLO PEPPERS, MUSHROOM IN PESTO CREAM SAUCE, GARLIC BREAD	28
BRAISED SHORT RIBS SSLOW BRAISED BONELESS SHORT RIBS, POMME PUREE, ASPARAGUS AND GLAZED CARROTS, RED WINE GLAZE	39	ONTARIO GRASSFED BEEF BOLOGNESE DE CECCO SPAGHETTI TOSSED IN OUR HOMEMADE BEEF BOLOGNESE SAUCE, ASIAGO, GARLIC BREAD	28
SEAFOOD RISOTTO SHELLFISH RISOTTO WITH 5 TIGER SHRIMP, CALAMARI, MUSHROOM, LEEK, ASPARAGUS, YOUNG SPINACH IN LOBSTER SAFFRON SAUCE	35	BUTTER CHICKEN CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN BREAD, CUCUMBER RAITA	28
AGED RIB EYE 10 OZ. ANGUS RIB EYE, ROASTED MINI POTATOES, MARKET VEGETABLES, BRANDY DEMI-GLACE	40	HADDOCK & CHIPS STEAM WHISTLE BEER BATTERED, THAI SLAW, CITRUS TARTAR, FRITES	27
CANADIAN STRIPLOIN 10 OZ. ANGUS STRIPLOIN GRILLED TO YOUR LIKING, HERB ROASTED MINI CREAMERS, MARKET VEGETABLES, BOURBON DEMI REDUCTION	37	POLLO PARMIGIANO PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF FETTUCCINE IN MARINARA SAUCE, GARLIC BREAD	28
CHICKEN SUPREME SEARED CHICKEN SUPREME , WILD MUSHROOM RISOTTO, ASPARAGUS,TARRAGON CREAM SAUCE	31	 SPAGHET'TI PRIMAVERA RED AND GREEN PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD	24
ATLANTIC SALMON LEMON PEPPER CRUSTED SALMON, STEAMED BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE	31		

Sweet Treats

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RASPBERRY GREEK YOGURT CHEESE CAKE A BLEND OF GREEK YOGURT CHEESECAKE WITH RASPBERRY PUREE, SERVED WITH BERRY DRIZZLE AND WHIPPED CREAM	12	NEW YORK CHEESE CAKE CLASSIC CHEESE CAKE WITH GRAHAM CRUST SERVED WITH BERRY COMPOTE AND WHIPPED CREAM	12
CHUDLEIGH’S APPLE BLOSSOM HOMESTYLE PIE WITH LOCALLY SOURCED APPLES, CRUNCHY OAT CRUMBLE AND CRÈME ANGLAISE	12	ICE CREAM DUO OF VANILLA & CHOCOLATE ICE CREAM TOPPED WITH FRESH BERRIES, CHOCOLATE DRIZZLE	12

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VEGETARIAN