



Chef Kelly Attwells

LUNCH

Bocconcini Salad

Young mozzarella salad, basil leaves, fresh tomato, pesto vinaigrette

12

Spinach Salad

Maple glazed almonds, grilled apple, smoked bacon, lemon roasted chicken, fennel seed mustard vinaigrette

15

Tenderloin Burger

AAA reserve, beef ground with fresh herbs, Black River cheddar, tomato chutney, wild mushroom mayonnaise, artisan roll, field greens

16

Perch

Great Lakes perch, ginger lemon grass broth, new potatoes, pan-roasted vegetables, red curry aioli

16

Artisan Cheese Plate

Locally & Quebec crafted cheese, with crisp crostini, fresh fruit

14

Clara's Club

House smoked turkey, bacon, broken guacamole, toasted artisanal bread, field greens

15

Monte Cristo

Classic ham & Swiss, egg dipped sandwich, local Honey Pie honey, field greens

13

Ravioli

Inn-made pasta, filled with a caramelized pear & forest mushroom medley, rosemary Parmesan cream

14

Quiche

Ask your server about today's egg pie, served with field greens

12