

SHARE PLATES & 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 CAULIFLOWER 11½ 

parmesan, truffle aioli

CRISPY CALAMARI 14

pickled red chilis, chimichurri aioli

LOBSTER ROLLS 17½

langostine, lobster, old bay seasoning, apple cider slaw

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

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

WILLIAMS

LANDING

BAR • GRILL • HUB

CHEF: JEREMIAH ANTONE
SOUS CHEF: CARI ANTHONY

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 19 

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

BURGERS

ALL OF OUR BURGERS 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

LIBERTY ENTRÉES

BELUGA LENTIL BOLOGNESE 17 

slow cooked black beluga lentils, tomato sauce, tofu cheese, pappardelle

LOBSTER FETTUCCINE 36

whole 1¼ lb east coast lobster, mushrooms, leek and sherry tarragon cream, fettuccine

LANDING CARBONARA 22

house-smoked chicken, local pork belly, fried egg, parmesan cheese, spaghetti a la chitarra
GLUTEN FREE PASTA ADD +1½

RIGHTEOUS GREENS 19 

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilis, lime ginger sauce,
cashews, avocado, chia seeds, agave

MOROCCAN CURRIED CHICKEN 21

north african spices, fragrant basmati rice, almonds, apricots, crema, flatbread

SUSTAINABLE SALMON 25½ 

red rice and quinoa blend, vegetables, caramelized honey mustard

MAPLE CIDER ROAST CHICKEN 25 

maple cider chicken, market vegetables, roasted herb potatoes, pan gravy

STEAK FRITES 24¾ 

8 oz. flat iron steak, fresh cut fries, house demi-glace, truffle aioli

TENDERLOIN 38 

7 oz. beef tenderloin, bacon preserve, market vegetables, roasted herb potatoes, house-made demi-glace

STRIPLOIN STEAK 33¾ 

10 oz. striploin, roasted mushrooms, market vegetables, roasted herb potatoes, house made demi-glace

DESSERTS

MASCARPONE CHEESECAKE 10 

gluten free graham crust, raspberry sauce

STICKY TOFFEE PUDDING 10

vanilla ice cream, chili salted caramel

CHOCOLATE CAKE 10

house made layered chocolate, raspberry filling

SELECTION OF ICE CREAMS & SORBETS 8 



DISHES ARE
GLUTEN FRIENDLY.



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

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.