

WILLIAMS

LANDING®

BAR • GRILL • HUB

MENU CREATED BY
CORPORATE CHEF MARCO D'ANGELO AND THE CULINARY LANDING TEAM

SHARE PLATES & APPETIZERS

DAILY SOUP 8

made in house with pride

OYSTERS 6 FOR 19½ 12 FOR 36½ **gf**

fresh horseradish, caesar mignonette, lemon

ADD OYSTER 3½

ARTISAN PLATTER 26

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon and mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

TRIO DIP 15 **∅**

goat cheese red pepper dip, warm eggplant, spicy hummus, garlic confit, naan, focaccia toast points, corn chips

CROWN NACHOS 22 **gf**

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 SLIDERS 15½

smoked onion aioli, cheddar cheese, pickles

ADD BEEF SLIDER 5¼

CRISPY CALAMARI 14

pickled red chillies, chimichurri aioli

LETTUCE WRAPS 15½ **∅**

fresh vegetables, peanuts, crispy noodles, hoisin sauce, sriracha dipping

ADD CHICKEN, SHRIMP OR TOFU 3¼

STEAMED EDAMAME 8½ **gf** **vg**

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

TUNA POKE 16½

sushi grade tuna, cucumber, scallions, pickled ginger, chillies, avocado crema, crispy wontons

BRUSSELS SPROUTS BRAVAS 11 **gf** **∅**

crispy brussels sprouts, spicy tomato sauce, pimento aioli

S.O.T. FISH TACOS 16

grilled pineapple and jicama slaw, cheddar, avocado crema, smoked chili sauce

ADD TACO 5½

LANDING WINGS 14¾ **gf**

choice of bbq / ancho pepper lime / hot sauce, served with feta dip

SWEET POTATO FRIES 8½ **gf** **∅**

spicy pepper aioli

KOREAN CAULIFLOWER 12½ **∅**

crispy cauliflower, gochujang sauce, peanuts

PARMESAN GARLIC FRIES 8½ **gf** **∅**

garlic, parmesan, truffle aioli

BRISKET MAC 'N CHEESE 11

14-hour smoked brisket, aged cheddar mac 'n cheese, onion aioli, poblano bbq

PIZZAS

SAUSAGE PICANTE 19

spicy tomato sauce, house-made spicy Italian fennel sausage, roasted red peppers, smoked provolone, mozzarella

MAMMA MARGHERITA 15½ **∅**

San Marzano tomato sauce, roasted roma tomatoes, fresh mozzarella, 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, mozzarella, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

ARTICHOKE AND CHEESE 17 **∅**

parmesan asiago cream sauce, mozzarella, marinated artichokes, sundried tomatoes, baby kale

PROSCIUTTO 19

spicy tomato sauce, mozzarella, caramelized balsamic onions, roasted grapes, prosciutto, arugula, parmesan

SALADS

CAESAR SML 6½ LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

LANDING SALAD SML 8 LRG 11 **gf** **∅**

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

PERUVIAN CHICKEN SALAD 19½ **gf**

marinated chicken breast, ancient grains, pickled vegetables, smoked jalapeño crema, black garlic & sumac vinaigrette

SALMON SALAD 19¾

fresh sustainable grilled salmon, cracked wheat, fried chickpeas, kale, greek yoghurt, currants, almonds, za'atar dressing, honey drizzle

STEAK AND TOMATO SALAD 23 **gf**

grilled flat iron 5 oz. steak, tomatoes, candy cane beets, chimichurri, fried artichokes, goat cheese, blueberry relish

SEARED TUNA SALAD 19¾ **gf**

togarashi crusted, mango chutney, avocado, daikon radish, tomato, cucumber, mixed greens, agave vinaigrette

ADDITIONS

MARINATED CHICKEN BREAST 8 | 5 oz. GRILLED STEAK 8 | TOGARASHI CRUSTED TUNA 8 | GRILLED SALMON 8 | FRIED TOFU 5

BURGERS & SANDWICHES

SERVED WITH FRESH CUT FRIES.

SUBSTITUTE ANY BURGER OR SANDWICH FOR PLANT BASED PATTY.

LANDING BURGER 17½

fresh Ontario beef brisket and chuck, cheddar, pickles, mixed greens, tomato, Landing sauce

TURKEY BURGER 17

ground turkey blended with apples and dijon, chipotle aioli, tomato, creamy slaw

BRISKET SANDWICH 19

14-hour smoked brisket, pretzel bun, smoked provolone, arugula, horseradish aioli, beef jus
WILLIAMS LANDING SIGNATURE DISH CREATED BY EXECUTIVE CHEF DREW ANTHONY

NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, tomato, arugula, naan bread

ADDITIONS AND SUBSTITUTIONS

CRISPY BACON 2 | MUSHROOM 3 | CHEDDAR CHEESE 2 | GOAT CHEESE 3 | LANDING SALAD 2 | CAESAR SALAD 2 | DAILY SOUP 2 | SWEET POTATO FRIES 3

SUB ANY BUN FOR LETTUCE | GLUTEN FREE BUN AVAILABLE 1½

MAINS

RIGHTEOUS GREENS BOWL 19 **gf** **vg**

quinoa, red rice, seasonal vegetables, kale, roasted yams and squash, chillies, lime ginger sauce, cashews, avocado, chia seeds, agave

MOROCCAN CURRIED CHICKEN 21

North African spices, fragrant basmati rice, almonds, currants, crema, flatbread

TUNA POKE BOWL 21

sushi grade tuna, avocado, cucumber, scallions, edamame, pineapple, pickled ginger, chillies, daikon, steamed rice, crispy wontons

* SUB GLUTEN FREE PASTA 1½

LOBSTER FETTUCCINE* 38

butter poached east coast lobster, mushrooms, leek and sherry tarragon cream

LANDING CARBONARA* 22

house-smoked chicken, smoked bacon, fried egg, parmesan, spaghetti a la chitarra

GOAT CHEESE & RED PEPPER RAVIOLI 21 **∅**

citrus ricotta, candied pecans, tomato cream sauce

SMOKED MUSHROOM PAPPARDELLE 21* **∅**

smoked portobello mushroom, arugula, shallots, asiago, fresh basil, truffled tarragon cream sauce
WILLIAMS LANDING SIGNATURE DISH CREATED BY EXECUTIVE CHEF DREW ANTHONY

SUSTAINABLE SALMON 29 **gf**

fresh sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

MAPLE CIDER HALF CHICKEN 25 **gf**

marinated roasted chicken, market vegetables, herb potatoes, pan gravy

STEAK FRITES 8OZ. FOR 26 5OZ. FOR 24 **gf**

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

STRIPLOIN STEAK 36 **gf**

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

gf DISHES ARE GLUTEN FRIENDLY
WE CANNOT GUARANTEE THAT ITEMS ARE GLUTEN FREE AS WE USE GLUTEN PRODUCTS THROUGHOUT OUR MENU

vg VEGAN
DISHES ARE VEGAN FRIENDLY. INQUIRE ABOUT OUR VEGAN OPTIONS

∅ VEGETARIAN
DISHES ARE VEGETARIAN FRIENDLY.

ALL OF OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES AND BAKED DESSERTS ARE MADE IN HOUSE WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED.