SHARABLES	P O
	Pier One
CALAMARI	\$16
Pineapple cut, breaded served with seafood sauce	
JALAPEÑO POPPERS 🌶	\$12
(6) Fried Jalapeños filled with a rich creamy filling	
	* 1 0
SPINACH DIP Made Fresh In-House Served with naan and tortilla chips	\$16
FETA BRUSCHETTA	\$14
(4) Garlic toast topped with fresh tomato, pesto, feta and balsamic glaze	
POUTINE Add Bacon \$4	\$12
Hand cut fries with cheese curds and gravy	
TRUFFLE FRIES Hand Cut	\$18
Garnished with truffle oil and parmesan cheese with side of garlic aioli	
NACHOS Add Brisket \$6	\$18
Tortilla chips topped with hot queso cheese and Jalapeños	
LAGOONIE PARTY PLATTER	\$45
(6) Mozza sticks, (6) fried pickles, (6) calamari, (6) wings,	
(6) Jalapeño poppers, and onion rings	



SALADS — PASTAS

GARDEN SALAD — <i>SPA CHOICE</i>	Side	Meal
Spring mix greens, peppers, red onions, cucumbers, and tomatoes served with choice of dressing	\$8	\$12
CAESAR SALAD	Side	Meal
Romaine lettuce, bacon bits, croutons, and parmesan tossed in Caesar dressing	\$9	\$14
DEL MARI À LA PIER ONE		\$28
Sautéed mussels, shrimp, scallops in a rosé sauce served with garlic bread (2pc) and fresh grated parmesan		
FETTUCCINE ALFREDO		\$16
Pasta tossed in a creamy garlic Alfredo sauce served with garlic bread (2pc)		
Romaine lettuce, bacon bits, croutons, and parmesan tossed in Caesar dressing DEL MARI À LA PIER ONE Sautéed mussels, shrimp, scallops in a rosé sauce served with garlic bread (2pc) and fresh grated parmesan FETTUCCINE ALFREDO Pasta tossed in a creamy garlic Alfredo sauce served with		\$14 \$28

ADD ONS	
Add Grilled Chicken	\$6
Add Grilled Shrimp	\$6
Add Bacon	\$4
Add Brisket	\$6

SANDWICHES & WRAPS

Served with fries

	In-House d with cheese, bacon, lettuce	, tomato,	\$18
Onion and pickles on a l	nouse bun		
CHEF BRISKET ON A BUN Made In-House			\$18
Slow cooked brisket tos	sed in BBQ sauce topped wit	h coleslaw	
and garlic aioli on a hou	se bun		
-			
VEGGIE PATTY			\$16
	- towate and enter and state	laa ay a kawaa kuu	ΨΙΟ
Patty topped with lettuc	e, tomato, red onion and pick	les on a nouse bun	
CHICKEN CAESAR WRA	Р		\$16
Grilled objeken breest	bacon bits, lettuce and parme	san ahaasa	+
Grined Chicken breast,	bacon bits, lettuce and parme	esan cheese	
			¢10
THE REUBEN FARMGATE			\$18
Smoked beef, Swiss cheese, sauerkraut on rye bread			
			44 0
FRIED CHICKEN SAND	WICH		\$18
Extra crispy boneless chicken tossed in your choice of wing sauce with bacon, cheese, lettuce and tomato on a house bun			
<u>SUBSTITUTES</u>			
	Poutine	\$4	
	Sweet Potato Fries	\$3	
	Onion Rings	\$4	
	5		
	Caesar Salad	\$4	

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Pier One

PO Pier One

MAIN COURSES

<u>(Dinner only, available after 5pm)</u>

CHICKEN PARM Hand breaded chicken topped with marinara and fresh parmesan cheese served with basil pesto fettuccini and garlic bread (1)		\$26
PIGGY GOT BACK RIBS	1/2	Full
Slow cooked ribs, fall off the bone smothered in BBQ sauce. Served with hand cut fries and coleslaw	\$24	\$28
NY STRIP LOIN 9oz		\$25
9oz strip loin steak served with fries, seasonal vegetables, and gravy		
CHICKEN SOUVLAKI Seasoned chicken skewers (2) served with rice, seasonal vegetables		\$24
and Tzatziki sauce		
CHICKEN WING – 1LB <i>(also available at lunch)</i>		\$18
Fresh Ontario never frozen, fried and tossed in choice of sauce. Served with carrot and celery sticks		
<i>Sauces</i> – Mild, Medium, Hot, Honey Garlic, Gar-Par <i>Dry</i> – Salt & Pepper, Cajun		

PO Pier One

SEAFOOD

<u>(Dinner only, available after 5pm)</u>

SUNDRIED MUSSELS Sautéed with sundried tomatoes, white wine and fresh garlic served with garlic bread (2)		\$24
CRISPY FISH TACOS <u>(also available at lunch)</u> (3) Crispy halibut on a soft flour taco, topped with coleslaw, tartar sauce, pickled onions served with fries		\$18
MAPLE SALMON Image: Constraint of the second structure Grilled marinated wild salmon featuring local syrup served with seasonal vegetables and rice		\$28
FISH 'N' CHIPS <u>(also available at lunch)</u> Beer battered halibut served with hand cut fries, coleslaw and tartar sauce	1PC \$19	2PC \$26

DESSERTS



6 Layered World's Greatest Chocolate Cake	\$9
White Raspberry Yogurt Cheesecake <i>(Gluten Free)</i>	\$9
Key lime Cheesecake	\$9
White Chocolate Brownie Cheesecake	\$9

KAWARTHA LAKES ICE CREAM

By the Scoop:	<u>By the Tub (500ml):</u>
Death by Chocolate	Death by Chocolate
Vanilla	French Vanilla
Moose Tracks	Moose Tracks
Salted Caramel Truffle	Black Raspberry Thunder
Cotton Candy	Mint Chip
Muskoka Mocha	Pralines & Cream
Chocolate Chip Cookie Dough	
Raspberry Lime Sorbet	



1 Scoops	\$4.50
2 Scoops	\$5.50
3 Scoops	\$6.50
500ml Tub	\$5.50