

# APPS & SHAREABLES

THE BLOCK PUBLIC HOUSE

## APPETIZERS

**STEAK & SHRIMP SKEWERS** **\$18.95**  
Bacon wrapped sirloin beef pieces, garlic butter shrimp, breaded potato rings, whiskey peppercorn cream sauce



**CABBAGE BALLS** **\$12.95**  
“Green cabbage, brown rice, tomatoes, onion, celery, gf panko breading”, marinara, balsamic reduction, parsley



**DUCK WINGS | 6 WINGS** **\$18.95**  
Hand dredged Ontario duck wings, buffalo sauce | whiskey pear BBQ | whiskey BBQ dry seasoning, buttermilk ranch dip



MAKE IT A DINNER: 6 wings & 1 Side  
\$22.95

**FRESH PEI MUSSELS** **\$15.95**  
1lb fresh PEI mussels, simmered in your choice of white wine pesto | tomato broth, garlic toast



**CALAMARI** **\$17.95**  
Calamari rings dredged and fried to order, lemon wedge, sweet chili aioli drizzle, confit cherry tomatoes

**FRIED BOCCONCINI** **\$14.95**  
Basil & oregano marinated bocconcini, gf panko crumb, balsamic glaze, tomato soffrito pesto



**CLASSIC POUTINE** **\$10.95**  
Crisp golden house cut French fries, Québec cheese curds, tomato beef gravy



## SOUP

**ROASTED RED PEPPER & COCONUT** **\$7.00**  
Roasted red peppers, coconut milk, carrot, onion, celery



**DAILY SOUP** **\$6.00**  
Seasonal ingredients

## SHAREABLES

**TOMATO BOCCONCINI FLATBREAD** **\$16.95**  
Balsamic roasted tomatoes, tomato soffrito, bocconcini mozzarella, balsamic glaze and baby spinach



**FUNGI FLATBREAD** **\$17.95**  
Prosciutto, sautéed wild mushrooms, caramelized onion, garlic cream sauce, fresh mozzarella, arugula



**IRISH NACHOS** **\$16.95**  
Crisp seasoned potato wedges, shredded cheddar cheese, bacon pieces, tomatoes, jalapenos, ranch drizzle, sour cream



**SPINACH DIP WITH ARTICHOKE** **\$14.95**  
House made cream cheese spinach & artichoke dip, toasted naan, crisp tortilla chips, cheddar cheese

**SALSA TRIO PLATTER** **\$13.95**  
House made guacamole, pico de gallo and mango salsa, served with crisp tortilla chips, cucumber & carrot sticks



## SALADS

**CAESAR SALAD | SM \$8.95 LG \$15.95**  
Gareau Family Farm romaine, double smoked bacon, garlic herb croutons, parmesan cheese, creamy Caesar dressing



**MANGO PINEAPPLE SALAD | SM \$7.95 LG \$14.95**  
Earth & Soul Farms baby spinach, tangy mango salsa, red pepper, shallots, cilantro, lime, feta cheese, toasted pecans, charred pineapple vinaigrette



**GARDEN SALAD | SM \$6.95 LG \$12.95**  
Locally sourced spring mix, cherry tomatoes, cucumber, red pepper, pepitas, cherry balsamic vinaigrette



**GRILLED CHICKEN BREAST** **\$6.95**



Parties of 6 guests and over may be subject to 18% automatic gratuity

# ENTREES & MORE

THE BLOCK PUBLIC HOUSE

## ENTREES

### FISH & CHIPS \$20

Beer battered Ontario pickerel, fresh cut fries, coleslaw, house tartar, lemon

\$19.95



### VEGGIE FRITTER & CHIPS

Breaded mixed vegetable fritter, fresh cut fries, coleslaw, house tartar, lemon

\$16.95



### CHICKPEA POTATO CURRY

Stewed chickpeas, mini red potatoes, coconut curry sauce, kachumber salad, toasted naan, jasmine rice

\$18.95

### STEAK TACO SALAD

Crisp spring mix, roasted corn, pickled red cabbage, tomato, jasmine rice, tex-mex marinated sirloin, avocado, sour cream, corn tortillas, cilantro lime vinaigrette | Substitute steak for crispy seasoned tofu

\$19.95



### WILD MUSHROOM PHYLLO CUP \$23.95

Phyllo pastry cup with chickpea, green bean and carrot filling, wild mushrooms, almond gremolata, herb risotto, seasonal vegetables



### LAMB CURRY

Diced New Zealand lamb, meat masala curry sauce, kachumber salad, jasmine rice, toasted naan

\$23.95

### SEARED LAKE TROUT

Pan seared lake trout filet, lemon butter, confit cherry tomatoes, creamy herb risotto, seasonal vegetables, almond parsley sauce

\$28.95



### CHIMI CHICKEN

Roasted ½ chicken, house-made herb crust, rosemary mini red potatoes, maple roasted carrots, chimichurri, lime wedge

\$28.95



### SEASONAL PRIX FIXE

Culinary team inspired creations. See front of the menu for details

\$MP

## FIRE GRILLED

### JALAPENO JERK PORK CHOP

10oz Ontario pork chop, jalapeno jerk marinade, seasonal vegetables, choice of potato, mango salsa

\$28.95



### 100Z NEW YORK STRIPLOIN

Center cut AAA Ontario Striploin, seasonal vegetables, choice of potato, choice of sauce

\$37.95



### 70Z SIRLOIN STEAK

AAA Ontario sirloin steak, seasonal vegetables, choice of potato, choice of sauce

\$29.95



## STEAK SAUCE

HERB BUTTER

CHIMICHURI

PEPPERCORN CREAM SAUCE

GRAVY

WHISKEY PEAR BBQ SAUCE

## ADD ONS

CHEDDAR CHEESE \$2

HAVARTI CHEESE \$2

BOCCONCINI CHEESE \$3

GOAT CHEESE \$4

GRILLED CHICKEN BREAST \$8

GARLIC BUTTER SHRIMP \$9

UGLY BARN FARM MUSHROOMS \$8

CARMELIZED BEER ONIONS \$4

GRAVY \$4

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## PASTAS

All pastas come with Focaccia bread, GF penne available \$2

### SEAFOOD TAGLIATELLE

Tagliatelle pasta, red pepper, caramelized onions, shrimp, mussels, Ontario pickerel, rich rose sauce, parmesan **\$28.95**

### CHICKEN ASIAGO PENNE

Penne pasta, grilled chicken breast, red pepper, onion, garlic asiago cream sauce, crispy prosciutto **\$25.95**

### MUSHROOM PESTO PENNE

Penne pasta, kalamata olives, onions, wild mushrooms, tomatoes, arugula, white wine pesto sauce **\$23.95**



## KIDS MENU

10 YEARS AND UNDER | \$9.95 | INCLUDES 1 SERVING OF JUICE, MILK, CHOCOLATE MILK, OR UNLIMITED POP AND 1 SIDE

Tuesdays \$5 kids meals

### CHICKEN FINGERS

Breaded chicken tenders, plum sauce

### GRILLED CHEESE

White loaf, cheddar cheese, butter

### CHEESE PIZZA

Naan bread, tomato sauce, cheddar cheese blend

### PLAIN BURGER

4oz beef patty, sesame burger bun

### KIDS NOODLE

Penne pasta with choice of tomato sauce or butter & parmesan

### FISH & CHIPS

1 piece of battered pickerel, coleslaw, lemon wedge, tartar sauce

## HANDHELDS

All burgers come with choice of house salad, fries, or daily soup. Served on a Cobs Bread sesame bun

### BLOCK BURGER

8oz Ground chuck beef patty, lettuce, tomato, red onion, garlic aioli **\$17.95**



### BISON BURGER

Ground bison patty, lettuce, bacon, goat cheese, Whiskey pear BBQ sauce **\$18.95**



### CANADIAN MAPLE BACON BURGER

Ground chuck beef patty, Canadian bacon, cheddar cheese, tomato maple jam, lettuce, onion, tomato, chili aioli **\$18.95**



### CRISPY VEGGIE BURGER

Crisp fried veggie patty: "potato, beans, cauliflower, peas, panko crumb" onion, lettuce, tomato, cucumber, tomato aioli **\$15.95**



### PASTRAMI ON RYE

Shaved beef pastrami, havarti, pickled red cabbage, mustard aioli, thick cut marble rye **\$16.95**



GLUTEN FREE BUN \$3.95

## SIDES

FRIES \$5

SWEET POTATO FRIES \$6

SEASONED POTATO WEDGES \$6

POUTINE \$7

GARLIC MASHED POTATOES \$6

HERB RISOTTO \$7

ROASTED MINI RED POTATOES \$6

BUTTERY SEASONAL VEGETABLES \$6

MAPLE ROASTED CARROTS \$6

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