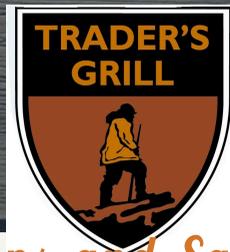


# LUNCH



## Soups and Salads

### Caesar Salad

Crisp romaine lettuce tossed with creamy caesar dressing, croutons, bacon and parmesan cheese \$13 full \$9 half

### Seafood Chowder

Thick and creamy with arctic char, scallops, shrimp and crab. Bowl \$16 Cup \$12

### Soup of the Day

From the chef's kettle \$8

### Mixed Northern Salad

Mixed northern greens with strawberries, raspberries, goat cheese, maple candied pecans & blueberry vinaigrette Full \$16/ Half \$10

### Trader's Greek Salad

Peppers, onion, cucumber, kalamata olives and tomatoes tossed in a fresh herb vinaigrette topped with feta cheese \$16

## For the Explorer

All sandwiches served with fries, garden salad or chef's soup of the day.

Substitute seafood chowder for \$4, caesar salad for \$2.50, greek salad for \$4 or sweet potato fries for \$3

### Daily Soup and Sandwich \$16

### Trader's Steak Sandwich

7 oz New York striploin on a fresh baguette with rosemary aioli and topped with fried onions \$22

### Open Faced Hickory Smoked Turkey Sandwich

On house made potato bread, with caramelized onions, peppers, apples, baked with Township Abby Cheese \$19

### Bacon Mushroom Cheeseburger

Topped with crisp bacon, mushrooms and a cheddar mozzarella cheese blend \$18

### Quesadilla

Onions, peppers, cheese and guacamole served with salsa and sour cream \$15  
Add Chicken \$5

### Bombay Lamb Burger

8 oz patty grilled to your liking, topped with spicy mango chutney, cucumber raita, lettuce and tomato \$19

### Arctic Char Gravlax on Challah

Chef's house cured arctic char, lettuce, tomatoes, red onion and cucumber with horse radish-dill sour cream on challah bread \$21

### Explorer Fish & Chips

Arctic char and Whitefish lightly beer battered served with tartar sauce \$22

### Smoked Wild Boar Belly BLT

House smoked boar belly with tomatoes and lettuce served on a rosemary ciabatta bun \$19

### Trader's Clubhouse

Grilled chicken breast with bacon, lettuce, tomato and mayo on multi grain toast \$18

### Cherry BBQ Pulled Wild Boar

House made, on brioche bun with pickled cabbage, lettuce and tomatoes \$19

### Smoked Bison Brisket

House smoked brisket on brioche bun with pickled cabbage, chef's BBQ sauce, lettuce and tomato \$20

### Grilled Montreal Smoked Meat

Thinly shaved smoked meat on European rye with dijon mustard and swiss cheese \$19

### Eggplant Cigars

Grilled eggplant, stuffed with goat cheese, kalamata olives, onions and fresh herbs, breaded and pan fried, served on marinara sauce topped with arugula and parmesan cheese \$16

### Vegetarian Risotto

Arborio rice, exotic mushrooms, spinach, asparagus, freshly grated parmesan and gruyere cheese \$17 Add Chicken \$5 Add Prawns \$8

### Spaghetti Vongole

Clams sauteed in olive oil with garlic, onions, peppers and cherry tomatoes finished with a splash of cream and fresh basil \$19

### Penne Varese

Mixed mushrooms, asparagus, basil pesto tossed with penne pasta, topped with toasted pine nuts, arugula, parmesan cheese and cherry tomatoes \$18

### Spaghetti with House Smoked Salmon

Heirloom tomatoes, shallots and asparagus in a creamy dill sauce topped with baby kale \$20

Add on: Chicken \$5 Prawns \$8 Smoked Char \$8

All prices are subject to 5% GST. An 18% Service Charge will be added to groups of 8 or more.