

# White Owl Lunch Menu

## Caesar Salad

Local lettuce with a house garlic and lemon dressing, croutons and double smoked bacon  
\$12

## Baked Shrimp Salsa

Fogo Island wild northern pink shrimp, house made tomato salsa, corn tortilla chips, jalapeno aioli  
\$16

## Creamy Alfredo Pasta

House pasta tossed in a roasted garlic parmesan cream sauce and served with garlic bread  
Sub zucchini noodles \$3  
\$17

## Mushroom Bruschetta

Sautéed mixed mushrooms with garlic, onions, parsley, thyme and oregano, grilled garlic house bread,  
Adoro olive oil and balsamic vinegar  
\$16 Add goat cheese \$3

## Pickeral Bites Salad

Potato crusted Ontario pickeral bites, tomatoes, cucumbers, onions, local lettuce,  
pea shoots, house honey herb dressing  
\$17

## White Owl Wrap

Pulled chicken from Somewood Farms or shredded Jack fruit (V), peppers, onions, mushrooms, spinach, house  
barbeque sauce or sweet chili sauce. Served with your choice of our daily soup, fresh cut fries or house salad  
\$17

## Oven Roasted Beef Croissant

Thinly sliced Dalew Farms grass-fed beef, aged cheddar cheese, onions, roasted red peppers, horseradish  
mayonnaise, freshly baked croissant. Served with your choice of our daily soup, fresh cut fries or house salad  
\$16

## White Owl Burgers

Served with your choice of our daily soup, fresh cut fries or house salad  
\$16

Dalew Farms grass fed beef burger, house relish, mustard, ketchup, lettuce, Ace bakery bun	Somewood Farms free range turkey burger, cranberry salsa, lettuce, mayonnaise, Ace bakery bun	Curry chickpea burger, tomatoes, cucumbers, onions, garlic mayonnaise, lettuce, Ace bakery bun
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Chef's Soup of the Day \$8 (French Onion +\$3)  
Bruschetta \$14, Garlic Bread/House bread \$6