

# Lunch Menu

## Appetizers

**Carrot & Ginger Soup 10**  
Crème Fraîche

**“Zees” Caesar Salad 14**  
Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Crisps, Grated Parmesan Cheese, Rosemary Garlic Croutons

**Organic Greens Salad 14**  
Local Heritage Greens, Toasted Pecans, Strawberry & Five Peppercorn Vinaigrette, Sweet Dried Cranberries & Crumbled Feta

**Caprese Salad 15**  
Vine Ripened Tomatoes, Arugula, Basil Oil, Balsamic Reduction, House Made Ricotta Cheese

**Herb Flatbread & Dip 14**  
Grilled Herb Flatbread, Authentic Style Hummus, Fire Blistered Peppers, Local Organic Micro Greens

**Crispy Calamari 15**  
Crispy Calamari Hand Tossed in Asian Five Spice with Citrus Yuzu Aioli

## Shared Plate

**Truffle Parmesan Fries 14**  
Hand Cut Fries Tossed in Freshly Grated Parmesan, Parsley & White Truffle Oil Drizzle

**Zees Perfect Cheese Board 23**  
5 Yr Old Cheddar & Chevalier Brie, Chef's Daily Inspired Local Pingue Cured Meat, House Made Jam, Roasted Red Peppers, Pommery Mustard, Fresh Grapes & Berries, Micro Greens, Trio of Crackers & Crostinis



**Executive Chef**  
**Matt Tattrie**

## Entrées

**Open Faced Smoked Salmon 18**  
Thinly Sliced Smoked Salmon, Fried Capers, Lemon Dill Sour Cream, Pickled Red Onion, Charred Marble Rye

**Summer Vegetable Ragout 17 (Vegan)**  
Lemon & Lime Marinated Couscous, Peppers, Zucchini, Shallots, Arugula, Fresh Pineapple Salsa

**Mediterranean Vegetable Wrap 17 (Vegetarian/Vegan without Cheese)**  
Fire Roasted Vegetables, Arugula, Feta, Pesto Drizzle Rolled into a Spinach Tortilla

**Slow Cooked Pulled Pork 18**  
36 Hour Slow Cooked Pork Shoulder, Southern Style BBQ Sauce, Lemon Scented Coleslaw, Brioche Bun

**92 Picton Turkey Sandwich 18 (Signature Dish)**  
Herb & Five Peppercorn Brined Turkey Breast, Cranberry Infused Aioli, Local Rocket, Charred Rosemary Focaccia Bread

**Shaw Club Salmon Burger 20**  
In House Crafted Fresh Atlantic Salmon Burger, Breaded in Panko, Pickled Cucumber, Sauce Gribiche, Brioche Bun

**The “Mayan” Burger 19**  
Mexican Seasoned Ground Chuck, Sweet Corn Salsa, Ancho Chili Aioli, Jalapeno Monterey Jack Cheese, Brioche Bun

**Caribbean Chicken 23**  
Pan Seared Lemon Thyme Chicken Suprême, Citrus Vegetable Couscous, Pineapple Salsa

**We Offer Gluten Free Burger Buns & Wraps**  
**All Sandwiches are served with choice of Zees Fries, Green Salad, or Daily Soup**  
Upgrade to Caesar Salad \$3

**Sous Chefs**  
**Marian Balan & Jayson Driedger**