

# Small Plates & Starters

Clock Tower Soups	4.50
Choice of either our in-house created cream or broth soup.	
Classic French Onion Soup	6.00
Caramelized Bermuda and Spanish onions in a rich broth topped with crostini and provolone cheese.	
Frank Street Crab Cakes	10.50
In-house prepared, panko breaded Cajun crab cake with chipotle aioli and roasted corn salsa.	
Forest Mushroom Bake (s)	12.50
Oven roasted shitake, cremini and Portobello mushrooms blended with cream cheese, herbs and garlic. Served hot with garlic crostini.	
Tuscan Dip	11.00
White cheddar, cream cheese, sour cream, sun dried tomatoes, roasted peppers, artichoke and spinach served with corn chips and crostini.	
Mediterranean Vegetable Bruschetta	10.00
Marinated tomato, onion, cucumber, peppers, garlic, balsamic vinegar, kalamata olives and herbed feta served on a garlic artisan baguette.	
Chef's Charcuterie	15.00
In-house created pate, sourced cured meats, craft cheese, preserves, fresh fruit and nuts.	

## Seasonal Salads

All our greens are locally sourced from Slegers' Organic Greenhouse. Additions: Chicken 4.50, 3 Shrimp 8.50, 5oz Steak 7.50.

Clock Tower Rustic Caesar (g)	Sm 9.50 - Lg 16.00	Avocado Rocket Salad (g v)	Sm 10.75 - Lg 17.00
Baby romaine topped with crisp pancetta, parmesan shavings, garlic croutons, hard boiled Frisa Farms egg and our own lemony Caesar dressing.		Baby arugula, sliced citrus, herbed feta and avocado served with vegetable chips.	
Chicken Pecan & Pear Salad (g)	17.00	30 Mile Salad (g)	Sm 11.00 - Lg 17.00
Baby greens, grape tomatoes, julienne peppers, pears, cucumber, red onion, candied pecans and fresh grilled chicken.		Locally sourced Whole Pig pork loin, Hayters roast turkey breast, Pine River old white cheddar, Slegers organic greens and Frisa Farms hard boiled eggs. Garnished with julienne peppers, carrots, red onions and grape tomatoes.	
Beet and Goat Cheese Salad (g v)	Sm 9.50 - Lg 16.00	In-House Prepared Salad Dressings (g)	
Organic greens with marinated beets, sliced red onions, carrots and crumbles of Ontario goat cheese.		Vinaigrettes: Raspberry, Apple Cider, White Balsamic, Italian Herb and Garlic	
Caradoc Greens (g v)	Sm 7.00 - Lg 9.50	Creamy Dressings: Roasted Sesame, Honey Poppy Seed, Blue Cheese, Lemon Dill, Herb & Parmesan	
Baby greens, julienne peppers, grape tomatoes, cucumber slivers and julienne carrots.			

# Bistro Burgers

All our burgers are topped with lettuce, tomato and onion. Served with your choice of soup, Caesar, garden salad or Bistro fries. Upgrade your side to French onion soup, sweet potato fries, onion rings or Chef's Daily Side for 2.50.

Burger Additions: Smoked bacon, provolone, swiss cheese, cheddar cheese, sautéed mushrooms or sautéed onions for 1.50.

Clock Tower Bistro Burger Ralph Bos lean ground beef seasoned with garlic and cracked peppercorn.	13.50	Veggie Avocado Burger (v) Vegetable based "burger" patty topped with sliced avocado.	13.50
Bison Burger Fresh ground bison seasoned with garlic and cracked peppercorn.	15.00	Thomas Fuller Burger Ralph Bos lean ground beef, peameal bacon and Pine River aged white cheddar served on a toasted pretzel bun.	15.50

# Bistro Pizza

Rustic thin crust pizza dough topped with fresh and creative ingredients. Gluten Free Crust available for 2.50.

Clock Tower Bistro Pizza (v s) Brushed with roasted garlic and topped with mozzarella cheese, sautéed shitake mushrooms, and sliced Kalamata olives.	16.00
Spicy Meat Lovers Pizza (s) Bacon, spoked porkloin, pepperoni, hot peppers with mozzarella on a tomato base.	17.50
Margherita Pizza (v s) Pesto base, mozzarella, fresh basil, spinach, bocconcini and roma tomatos.	17.00
Charcuterie Pizza (s) Pesto-brushed dough topped with mozzarella, assorted cured meats, Kalamata olives and roasted peppers.	17.00
Smoked Duck Pizza (s) King Cole smoked duck breast with garlic, mozzarella, goat cheese, brown sugar and red onions.	17.00
Canada Post Pizza (s) Tomato base, mozzarella, smoked bacon, smoked pork loin, shitake mushrooms and aged white Canadian cheddar.	16.50
Chipotle Chicken & Bacon (s) Chipotle base, mozzarella, grilled chicken and bacon.	17.00
Pizza Additions Smoked pork loin, pineapple, hot peppers, baby spinach, shitake mushrooms, pepperoni, sliced tomato, Kalamata olives, roasted red peppers, bacon, chicken.	1.50 per item

# Pasta

All pasta dishes include garlic baguette (excluding stir-fry). Gluten free pasta available.

Clock Tower Lasagna Roulade (v)	21.00
Hand rolled lasagna noodles filled with ricotta, parmesan, mozzarella and spinach baked in our own roasted pepper marinara.	
Beef Taco Mac & Cheese	16.00
Three cheese macaroni topped with spiced beef, salsa, cheese and sour cream.	
Clock Tower Beef Stroganoff	25.00
Beef loin medallions, cremini mushrooms, onions, dill, garlic, demi glace and sour cream served over al dente pappardelle noodles.	
Mushroom Ravioli	22.00
Smoked forest mushrooms, hazelnut thyme brown butter topped with asiago parmesan shavings.	
Cashew Vegetable Stir-fry (v)	20.00
An array of garden vegetables, toasted cashews, in-house prepared stir-fry sauce served over chow mein noodles.	
Add:	
5oz New York Steak	8.00
5 Black Tiger Shrimp	13.00
4oz Grilled Chicken	5.00
3 Grilled Scallops	15.00

# Dinner Entrees

All entrees include seasonal vegetables and your choice of daily risotto, herbed couscous, fingerling potatoes, or asiago parmesan mashed potatoes.

Maple Shrimp New York	39.00	Ocean Trio	36.00
10oz AAA hand-cut Ontario corn fed steak served with three maple garlic shrimp.		3 Black tiger shrimp, 2 jumbo scallops and 2 crab claws served with lemon herb butter.	
Roast Pork Tenderloin	29.00	Market Dinner Feature	
Dijon, peppercorn and panko crusted with apple balsamic reduction.		A masterful creation imagined daily by our skilled chefs - priced daily.	
Porcini Parmesan-Crusted Chicken Supreme	27.00		
Little Sister's chicken dusted with porcini mushroom, parmesan and panko.			(g) Gluten Free (v) Vegetarian (s) Shareable
Curry Crusted Atlantic Salmon	31.00		
6oz Atlantic salmon filet, curry parmesan crusted.			