

Menu

SHAREABLES

Burrata Board \$30
Burrata cheese, artisan cold cuts, toasted ciabatta, pesto, and roasted cherry tomatoes

Focaccia + Oil & Vinegar \$12
Warm focaccia bread served with olive oil and herb parmesan balsamic vinegar

Spinach Artichoke Dip \$18
Warm spinach and artichoke dip. Served with toasted ciabatta

Hummus + Naan \$16
Velvety blend of chickpeas, tahini, and olive oil. Paired with warm and crispy Naan bread

Roasted Brussel Sprouts GF \$15
Oven roasted brussel sprouts, toasted shaved almonds, truffle thyme honey and parmesan

Parmesan Truffle Fries GF \$16
Crispy fries tossed in truffle oil, salt, pepper and shaved parmesan. Served with garlic aioli

Hot Honey Popcorn Chicken \$19
Crispy breaded chicken bites finished with a sweet and spicy honey butter sauce with crisp garlic and chili flakes. Served with garlic ranch aioli

Calamari \$23
Tender calamari, perfectly seasoned with lemon and pepper then lightly fried to a golden crispness. Served with a spicy garlic aioli

Wings GF \$20
BBQ | Hot | Chipotle | Salt & Pepper | Honey Garlic

Nachos GF \$25
Tortilla chips layered with melted cheese. Topped with pickled jalapeno, pico and black olives. Served with sour cream and salsa

Add: Ground Beef \$5 | Chicken \$6 | Guacamole \$3

HANDHELDS

Margarita Panini \$20
Bocconcini, tomato, basil, garlic aioli and marinara. Pressed in a ciabatta

Chicken + Fig Panini \$22
Grilled chicken breast, fig jam, garlic aioli, melted brie, spinach and crisp apple served on toasted ciabatta

Crispy Chicken Burger \$20
Crispy breaded chicken, topped with coleslaw, red onion and mozzarella cheese and garlic aioli served on a potato bun

Classic Lynx Burger + Cheese \$20
Made in house 7oz AAA beef patty, served with lettuce, onion and tomato on a potato bun
*Add: Bacon \$3 | Sautéed Mushrooms \$3 | Onion Ring \$2
Sub Gluten Free Bun \$2*

Mushroom Mozza Burger \$21
Made in house 7oz AAA beef patty, caramelized onions, sautéed mushrooms, mozzarella cheese, and garlic aioli on a potato bun

Grilled Chicken Avocado Wrap \$20
Grilled chicken wrapped up with caesar salad tossed greens, avocado, bacon, cheese and basil pesto

Chicken Quesadilla \$22
Grilled chicken breast, peppers, and onions cooked in our homemade seasoning with a side of sour cream and salsa

Maple Bacon BLT \$18
Crispy maple bacon, crisp lettuce, and juicy tomatoes are stacked high between two slices of freshly baked bread, lightly toasted to perfection

Tacos \$18
Two flour tortillas with crispy fish or pulled pork served open faced with melted cheese, pico, green onions, crunchy slaw and spicy mayo drizzle **Add Taco \$4**

***Handhelds choice of side: House salad or Fries**

Upgrade to: Yam Fries \$2 | Truffle Fries \$2 | Soup \$2 Kale Caesar Salad \$3 | Onion Rings \$3

SOUP + SALAD

Potato Leek Soup \$9.5
Served with warm focaccia bread

Cobb Salad \$25
Grilled chicken, corn, cucumber, cherry tomato, hard boiled egg, bacon bits, feta, avocado on arugula and lettuce. Served with honey dijon dressing

Lynx House Salad \$16
Tomato, cucumber, red onion and crumbled feta over mixed greens, tossed in a homemade balsamic vinaigrette

Lox n Avocado Salad \$23
Smoked Atlantic salmon, avocado, crispy capers, and red onion on spring salad with olive oil and balsamic reduction

Kale Caesar Salad \$17
Kale, prosciutto, seasoned panko breadcrumbs, parmesan, and tossed in a light caesar vinaigrette

*Add to any salad: Chicken \$7 | Prawns \$7 | Salmon \$6
Steak \$8 | Tofu \$5 | Warm Focaccia \$3*

The Lookout

SUSHI + SUCH

Spicy Tuna Temaki Rolls \$20

Two hand rolled cones with spicy tuna, mango, cucumber, and avocado

Tempura Shrimp Temaki Rolls \$19

Two hand rolled cones with tempura shrimp, mango, cucumber, and avocado

Avocado Temaki Rolls \$18

Two hand rolled cones with avocado, mango, and cucumber

Tempura Prawns \$18

Served with tentsuyu dipping sauce

Tuna Poke Bowl \$24

Fresh, sushi-grade tuna marinated in a spicy ginger sesame soy sauce. Nestled on a bed of rice, garnished with crisp cucumber, avocado slices, green onions, pea shoots, and a sprinkle of crunchy bread crumbs with a spicy mayo drizzle.

Make it vegetarian and sub for crispy tofu.

Chicken Teriyaki Bowl \$22

Teriyaki marinated chicken thigh on a bed of calrose rice and a vegetable medley

BOWLS

Butter Chicken \$22

Creamy spice infused tomato curry with chicken. Served with rice and naan

Creamy Cajun Chicken Linguine \$23

Cajun spice infused cream sauce with chicken breast and spinach, served with warm focaccia

Spicy Italian Sausage Gnocchi \$23

Pillowy gnocchi in a house made marinara sauce with spicy italian sausage. Served with warm focaccia

Linguine Alfredo \$18

Linguine pasta tossed in a rich and velvety alfredo sauce, made with parmesan cheese, butter, and a touch of garlic. Served with warm focaccia

*Add: Chicken \$7 | Prawns \$7 | Salmon \$6 | Steak \$8
Tofu \$5 Warm Focaccia \$3*

Shanghai Noodles \$21

Stir-fried with a medley of fresh vegetables, coated in our homemade ginger chilli sauce with your choice of shrimp, beef, chicken or tofu

Poutine \$14

Crispy french fries topped with fresh cheese curds and rich gravy **Add: Pulled Pork \$6**

MAINS

Lemon Thyme Salmon En Papillote \$30

6oz. Atlantic salmon poached in a parchment bag with thyme, red onion and lemon, served with seasonal vegetables

Fish + Chips \$25

Golden crispy battered fish served with french fries, tartar sauce, coleslaw and a wedge of lemon.

2 Piece Fish + \$8

Chicken Fingers + Fries \$19

Juicy and tender chicken fingers breaded to perfection and served with a side of crispy golden fries

Steak Frites \$32

AAA New York striploin cooked to your liking. Served with crispy fries and horseradish aioli

9oz. NY Striploin \$34

AAA New York striploin cooked to your liking. Served with roasted baby potatoes and seasonal vegetables

12oz. Ribeye \$55

AAA ribeye cooked to your liking. Served with roasted Baby Potatoes, and seasonal Vegetables

*Add on: Sautéed Mushrooms \$6 | Garlic Prawns \$7 | House Salad \$3
Kale Caesar \$4 | Warm Focaccia \$3 | Peppercorn Sauce \$3*

PIZZAS

\$25

Prosciutto Caprese

Basil pesto base, topped with oven-roasted cherry tomatoes, crispy smoked prosciutto and bubbling bocconcini cheese. Finished with fresh arugula and a balsamic glaze

\$23

Balsamic Mushroom

Balsamic base with oyster and cremini mushrooms, mozzarella cheese. Topped with arugula and feta cheese

\$24

Chicken Bianco

Garlic sauce base, bocconcini cheese, grilled chicken, mozzarella cheese. Topped with a honey drizzle and parmesan cheese.

\$25

Super Hawaiian

Tomato base topped with bacon, ham, pineapple and banana peppers

\$25

BBQ Pulled Pork

Caramelized onions, extra saucy BBQ pulled pork, mozzarella cheese, BBQ ranch drizzle,

\$23

Pepperoni

Homemade crust, topped with generous slices of savory pepperoni, cheese and perfectly seasoned with a blend of herbs and spices

\$20

Cheese

Homemade crust, tomato sauce, generously sprinkled with shredded mozzarella cheese

\$28

Meatlover

Tomato base topped with pepperoni, salami, bacon and sausage