

# Clocktower Bistro

## Limited Menu 2021

### Starters and Salads

Frank Street Crab Cakes	10.5
Hand-crafted crab cakes served with chipotle aioli, roasted pepper coulis and balsamic reduction	
Forest Mushroom Bake	12.5
Oven roasted shitake, cremini and portobello mushrooms blended with cream cheese herbs and garlic. Served with garlic crostini	
Clock Tower Soup	4.5
Created fresh each day	

### Salads

Clock Tower Rustic Caesar	Sm 9.5 Lg 16
Slegers baby romaine lettuce, pancetta, parmesan shavings, croutons, hard boiled egg and house lemon Caesar dressing	
Clock Tower Chicken Salad	17
Slegers organic greens, kiwi, sliced pear, cashews, and grilled chicken with julienne vegetable garnish	
30-mile Salad	Sm 11 Lg 170
Smoked pork loin, roast turkey breast, old white cheddar, baby greens, hardboiled egg	

### Pizza

Clock Tower Bistro Pizza	16
Garlic brushed topped with mozzarella, shitake mushrooms and kalamata olives	
Meat Lovers Pizza	17
Bacon, ham, pepperoni, mozzarella with a tomato base	
Prosciutto Roasted Pepper pizza	17
Pesto-brushed topped with mozzarella, sliced prosciutto and roasted peppers	
Canada Post Pizza	16.5
Tomato base, mozzarella, smoked bacon, smoked pork loin, shitake mushrooms	

### Sandwiches

Cranberry Turkey Croissant	14.00
Slow roasted Hayters turkey topped with cranberry and brie	
Clock Tower Bistro Burger	13.5
Ralph Bos lean ground beef seasoned with garlic and cracked peppercorn	

### Pasta

White Cheddar Orecchiette	15
Al dente pasta with white cheddar cream sauce served with Caesar salad	
Cannelloni	20
Fresh pasta sheets stuffed with kale, roasted red pepper, feta and ricotta served with garlic bread. Your choice of marinara or garlic cream sauce.	
Mushroom Ravioli	22
Smoked forest mushrooms, hazelnut thyme brown butter topped with asiago parmesan shavings	
Clock Tower Beef Stroganoff	25
Beef loin medallions, cremini mushrooms, onions, dill, garlic, demiglace and sour cream over al dente pappardelle noodles	

### Entrees

Maple Shrimp New York	39
10 oz AAA hand cut New York topped with three maple garlic shrimp	
Caprese Chicken	27
Locally sourced chicken supreme, chopped spinach, bocconcini and marinara	
Steel Head Trout	24
Farm raised Steel Head trout grilled with a caramelized onion, shallot, garlic, and thyme compound butter	