

Small Plates & Starters

Clock Tower Soups	5.00
Choice of either our in-house created cream or broth soup.	
Classic French Onion Soup	7.00
Caramelized Bermuda and Spanish onions in a rich broth topped with crostini and provolone cheese.	
Frank Street Crab Cakes	12.00
In-house prepared, panko breaded Cajun crab cakes with heirloom carrot slaw and chipotle aioli.	
Forest Mushroom Bake (s)	14.00
Oven roasted shiitake, cremini and Portobello mushrooms blended with cream cheese, herbs and garlic. Served hot with garlic crostini.	
Shrimp Tacos	15.00
Three butterflied black tiger shrimp on flour taco shell, served with ginger slaw and a pineapple salsa-cilantro emulsion.	
Peach Strawberry Bruschetta	14.00
Herbed ricotta served on a garlic artisan bruschetta with a peach-strawberry bruschetta pomegranate reduction.	
Chef's Charcuterie (s)	18.00
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

Clock Tower Rustic Caesar Sm 10.50 - Lg 17.00
Baby romaine topped with crisp pancetta, parmesan shavings, garlic croutons, hard boiled Frisa Farms egg and our own lemony Caesar dressing.

Clocktower Summerberry Salad Sm 11.00 - Lg 18.00
Slegers organic greens, kiwi and candied cashews with julienne vegetable garnish.

Beet and Goat Cheese Salad (g v) Sm 10.50 - Lg 17.00
Organic greens with marinated beets, sliced red onions, carrots and crumbles of Ontario goat cheese.

Caradoc Greens (g v) Sm 8.00 - Lg 11.50
Baby greens, julienne peppers, grape tomatoes, onions, cucumber and julienne carrots.

30 Mile Salad (g) Sm 12.00 - Lg 18.00
Locally sourced Whole Pig pork loin, Hayters roast turkey breast, Canadian old white cheddar, Slegers organic greens and Frisa Farms hard boiled eggs. Garnished with julienne peppers, carrots, red onions and grape tomatoes.

In-House Prepared Salad Dressings (g)
Vinaigrettes: Raspberry, White Balsamic, Italian Herb and Garlic
Creamy Dressings: Honey Poppy Seed, Blue Cheese, Lemon Dill, Herb & Parmesan

Salad Add-Ons

3 grilled shrimp	11.00	5 oz NY steak	9.00
Grilled chicken	5.00	Grilled salmon	10.00

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 root vegetable fries for 3.00.

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

Clock Tower Bistro Burger 15.00
Ralph Bos lean ground beef seasoned with garlic and cracked peppercorn.

Waygu Beef Burger 16.00
Ontario raised Japanese beef burger on a brioche Kaiser

Veggie Avocado Burger (v) 15.00
Vegetable based patty topped with roasted pepper hummus.

Thomas Fuller Burger 17.00
Ralph Bos lean ground beef, peameal bacon and Canadian aged white cheddar served on a toasted pretzel bun.



Salads and Burgers

Bistro Pizza

Rustic thin crust pizza dough topped with fresh and creative ingredients. Gluten Free Crust available for 3.00.

Clock Tower Bistro Pizza (v s)	17.50
Brushed with roasted garlic and topped with mozzarella cheese, sautéed shiitake mushrooms, and sliced Kalamata olives.	
Dill Pickle Pizza	17.50
Dill ranch base, mozzarella, smoked bacon and sliced dill pickles.	
Margherita Pizza (v s)	18.50
Tomato base, mozzarella and fresh basil.	
Smoked Duck Pizza (s)	18.50
King Cole smoked duck breast with garlic and brown sugar base, mozzarella, goat cheese and red onions.	
Canada Post Pizza (s)	18.00
Tomato base, mozzarella, smoked bacon, smoked pork loin, shiitake mushrooms and aged white Canadian cheddar.	
Meat Lovers Pizza (s)	18.00
Tomato base, pepperoni, pork loin and bacon.	
Pizza Additions	2.00 per item
Smoked pork loin, pineapple, hot peppers, baby spinach, shiitake mushrooms, pepperoni, sliced tomato, Kalamata olives, roasted red peppers, bacon, chicken.	



Pizza

Pasta

All pasta dishes include garlic baguette (excluding noodle bowl). Gluten free pasta available.

Cannelloni (v)	23.00
Fresh pasta sheets stuffed with kale, roasted peppers, feta and ricotta served with garlic bread. Your choice of marinara or garlic cream sauce.	
White Cheddar and Lobster Orecchiette	27.00
Al dente pasta in a white cheddar sauce topped with lobster and parmesan bread crumbs.	
Clock Tower Beef Stroganoff	27.00
Beef loin medallions, cremini mushrooms, onions, dill, garlic and demi glace, topped with sour cream and dill pickles.	
Mushroom Ravioli (v)	25.00
Smoked forest mushrooms, hazelnut thyme brown butter topped with asiago parmesan shavings.	
Broccoli Noodle Bowl (v)	21.00
Tender broccoli, carrots and cashews with Clocktower stir fry sauce over chow mein noodles.	
Add:	
5oz New York Steak	9.00
3 grilled shrimp	11.00
Grilled Chicken	5.00
3 Scallops	18.00

Dinner Entrees

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

Maple Shrimp New York	43.00	Caprese Chicken	28.00
10oz AAA Ontario steak served with three maple garlic shrimp.		Locally sourced chicken supreme, chopped spinach, basil, bocconcini and marinara.	
Seafood Rice Bowl	32.00	Market Dinner Feature	
Mussels, shrimp and scallops tossed with garlic, onion, tomato, peppers and white wine served over rice.		A masterful creation imagined daily by our skilled chefs - priced daily.	
Pork Cutlet Saltimboca	27.00	Add:	
Ontario porkloin cutlet, panko breaded with prosciutto and provolone cheese.		3 grilled shrimp	11.00
		Grilled chicken	5.00
		5 oz NY steak	9.00
		3 scallops	18.00
Sesame Crusted Halibut	29.00		
6oz Halibut loin pan-seared with a sesame crusted chimichurri sauce.			

(g) Gluten Free (v) Vegetarian (s) Shareable



Pasta and Dinner Entrees