

## JUMBO WINGS \$10 PER POUND

Try our great styles  
Mild, medium, hot & suicide

Honey garlic  
Spicy Thai

Canadian jerk - An awesome variation of Jamaican jerk  
Parlour dry rubbed - Our house specialty and our most popular

Add fresh cut fries to your wings for \$3

Fresh cut fries served in a variety of favourite ways

Regular \$ 5

Parlour spiced \$ 6

Sweet potato fries \$ 6

Poutine - chips, cheese curds & gravy \$ 6

English style - with a red curry mayonnaise \$ 6

Sweet potato fries with Tzatziki dip \$ 7

## HOUSE SALAD DRESSINGS

We are pleased to offer the following salad dressings all prepared in house.

Soya-Balsamic, house made Russian, our French Vinaigrette or our popular Creamy Roasted Cumin & Orange

Bright's Cheese of Shakespeare, Ontario is a manufacturer of local cheese's since 1874. Retail outlet on Huron Street Shakespeare and Bright's County Road.

Neubrand Country Produce is a family run farm owned and operated by Laurie & Karl Neubrand of Monkton, Ontario.

Lyndon Fish Hatcheries was founded in 2000. They are a family business with two sites, one in New Dundee and one on Manitoulin Island. They hatch fish from the renowned Lyndon Rainbow Trout and Lyndon Arctic Char strains of Rainbow Trout and Arctic Char, with fingerlings going to customers at a 20-30 gram size, and others being raised to market size and sold to restaurants and the general public.

Van's of Delhi mustard is a local recipe from the family of Jane Scheel of Delhi, Ontario.

# THE Parlour

Fine Dining ■ GastroPub ■ Accommodation

## APPETIZING STARTERS

Chef's inspirational soup of the day \$ 7

A house specialty of roasted tomato & wild mushroom soup garnished with Stilton, basil pesto & croutons \$ 8

A salad of mixed greens with fresh garden vegetables & a soy balsamic vinaigrette \$ 7

Caesar salad with our own creamy dressing, warm bacon lardons, crostini & freshly grated parmesan \$ 8

Organic baby Spinach Salad, toasted walnuts, goats cheese, beets & our own poppy seed dressing \$ 9

Japanese vegetable potstickers with a spicy soy dipping sauce \$ 10

Steamed sticky rice with peanut sauce & pickled ginger \$ 6

Tender escargots gently baked in a rich beef broth, garlic & herbs with a toasted baguette

Small 6 \$ 7 Large 12 \$ 10 Add cheese \$ 2

Our Lunch Menu is  
served daily  
from 11 am to 4 pm



Sunday Brunch  
additions  
Served until 2pm

### EXPRESS \$10 LUNCH SPECIALS

#### MONDAY

Quiche of the Day

#### TUESDAY

Deep Dish Pizza

#### WEDNESDAY

Chicken Pot Pie

#### THURSDAY

Gourmet Mac & Cheese

#### FRIDAY

Fish & Chips

Limited Quantities Available

Not valid with any other discounts

## FRESH WRAPS & GOURMET SANDWICHES

Add a side of fries, mixed green salad or soup of the day for \$3

Chicken Caesar wrap with grilled chicken, bacon & house dressing	\$ 8
Falafel – Middle Eastern chickpea patties fried and served on Naan bread with tomato, cucumber, tahini and tzatziki	\$9
Roasted portabella mushrooms on a toasted ciabatta with goat's cheese & asiago	\$ 9
California club with fresh grilled chicken, bacon, spinach, tomato & our avocado mayo on a toasted ciabatta	\$ 11
Reuben sandwich with our own thick cut corned beef brisket, Swiss cheese, sauerkraut & house Russian dressing grilled on rye bread	\$ 11

## PASTA AND NOODLE BOWLS

Start with our soup of the day or mixed green salad for \$4

Fusilli pasta with tomato sauce, spicy Italian sausage & roasted sweet peppers Add grilled chicken or shrimp \$4	\$ 12
General T'sao chicken, a spicy marinated chicken served over a bed of Asian noodles and stir fry vegetables	\$ 13
Ramen Noodle bowls	\$ 10

### BBQ Pork Bowl

Bamboo shoots  
Scallions  
Poached egg  
Rich pork broth

### Poached Salmon Bowl

Kimchee  
Bamboo shoots  
Cucumber  
Dashi broth

### Vegetarian Bowl

Kimchee  
Beansprouts  
Grilled tofu  
Mushroom miso broth

## LUNCH FEATURES

Start with our soup of the day or mixed green salad, as an appetizer, for \$4

A large portion of our popular Caesar salad with fresh grilled chicken Substitute jumbo shrimp add \$2	\$ 12
Chinese steamed buns with BBQ pork, hoisin, cucumber & scallions	\$ 12
Our house made 8 oz sirloin beef burger charbroiled with crispy bacon, white cheddar & fresh cut fries. Parlour size your burger with double the beef add \$4	\$ 12
Fish & chips, a large serving of north Atlantic cod served beer battered & fried to perfection accompanied by fresh cut fries	\$ 13
Smoked local Lyndon Farms trout with a carrot salad & horseradish cream	\$ 13
Prime rib melt on a baguette with thin slices of beef & cheese au jus served with fresh cut fries	\$ 14
Our own corned beef brisket with boiled new potatoes, braised cabbage, glazed carrots & local Van's of Delhi mustard	\$ 15
Red wine braised short rib poutine with winter vegetables, local Bright's of Shakespeare old Cheddar & Mozzarella over our fresh cut fries	\$ 15
Bookmaker's sandwich with grilled 6 oz Rib-eye open-face on baguette with wholegrain mustard & onion jus	\$ 16

If any part of your dining experience is not to your satisfaction,  
please give us the opportunity to address it.