

# Spencer's

AT THE WATERFRONT

## appetizers

### caesar salad

romaine, parmesan, bacon, croutons 13

### the farm chopped salad

tomatoes, avocado, cucumber, radish,  
mint, sumac 13

### ontario asparagus salad

toasted macadamia, pickled shallot,  
manchego 14

### stracciatella di bufala

ramp pesto, white anchovies,  
charred sourdough bread 17

### baked crab dip

corn chips, artichoke, fontina 18

### lemon pepper calamari

herbed buttermilk, chorizo sausage 15

### grilled octopus

confit pork belly, bbq dust, charred tomato salsa 18

### seafood chowder

bacon, clams, shrimp, potatoes 13



## classic mains

### craft cut burger

bacon, havarti, pickle, tomato,  
steak sauce aioli, milk bun 19  
*choice of fries or leafy greens*

### grilled vegetable cacciatore

eggplant, zucchini, bell peppers,  
cremini mushrooms, rice noodle 26

### brick chicken

blistered green beans, feta, pickled chillies,  
spinach, pine nuts 28

### orecchiette aglio et olio

argentinian shrimp, n'duja sausage,  
sugar snaps, garden peas 27

### boneless lamb saddle

bagna cauda, warm tabbouleh, grilled vegetables 32

### roasted king oyster mushroom

spring pea succotash, wasabi vinaigrette,  
creamy orzo 25

### bbq pork loin

sautéed broccolini, sushi rice,  
rhubarb bbq sauce, xo jus 29

## sides 9 ea.

### roasted garlic mushrooms

parmesan cream,  
pickled onions,  
croutons

### handmade pierogies

kimchi, sour cream,  
scallions

### shaved fennel slaw

tarragon, parsley,  
shallot vinaigrette

### sautéed rapini

garlic, preserved  
lemon, olive oil

### bowl of fries

house made aioli,  
thyme salt

## market board

ASK YOUR SERVER  
FOR DAILY FEATURES

## steaks

CRAFT CUT BEEF

6oz tenderloin 42

8oz bavette 32

10oz striploin 39

12oz ribeye 49

all steaks brushed in red wine butter served  
with potatoes & farm inspired vegetables



## add surf & more

miso & chilli butter lobster 25

make it an entrée +7

garlic butter poached argentinian shrimp 15

## chilled shellfish

served on a bed of crushed ice

bloody caesar peel & eat shrimp

classic cocktail sauce 23

half canadian lobster

grilled pineapple & avocado salad, cilantro 25

east & west coast oysters

house made condiments 3 ea.



## platters

grand serves 2-3 75

deluxe serves 4-6 125