

## STARTERS & SHAREABLES

<b>Chefs Soup of the Day</b> made fresh daily with local ingredients	8
<b>Fifty West Charcuterie Board</b> local ontario cured meats, selection of house made pickles, local cheeses, hand crafted mustards, house made focaccia	21
<b>Wild Mushroom Arancini</b> tomato jam, shaved parmesan cheese	11
<b>Baked Brie</b> candied pecans, university of guelph honey, sliced apples, grilled university square bakery baguette	10
<b>East Coast Crab Cakes</b> dungeness crab, sour cream, dijon mustard, green onion, micro greens, corn & jalapeño aioli	12
<b>Vegetarian Tacos</b> two flour tortillas, black bean salsa, grainy mustard coleslaw, chickpea dusted cauliflower, salsa fresca, fresh cilantro	8
<b>Shrimp Tacos</b> blackened shrimp, two flour tortillas, grainy mustard coleslaw, chipotle, salsa fresca, grilled lime	9
<b>Pork Carnitas</b> two flour tortillas, chipotle, salsa fresca, grilled lime, shredded cheese	9
<b>Fresh Spring Rolls</b> rice paper, shrimp, mango, mint, rice noodles, thai basil, spiced sweet chili dip	11

## PIZZA

<b>Summer</b> sliced pear, double cream brie, chipotle honey, arugula	15
<b>Pollo</b> pesto béchamel, grilled chicken, red onion, spinach & parmesan	15
<b>Pepperoni</b> marinara, trotter's pepperoni, bocconcini	15

## SALADS & SANDWICHES

<b>Summer Salad</b> rocket, baby spinach, watermelon, feta, pistachios, house made white balsamic vinaigrette	13
<b>Signature Caesar Salad</b> romaine hearts, house made anchovy emulsion, double smoked bacon, focaccia croutons	13
<b>Super Food Salad</b> baby kale, smoked almonds, blueberries, goji berries, house made honey-ginger dressing	13
<b>add grilled chicken or steak</b>	7
<b>add sautéed shrimp</b>	1.5 per jumbo shrimp
<b>Grilled Salmon Club</b> ontario maple syrup marinated fillet of salmon, smoked bacon, lettuce, tomato, dill & lemon aioli, ciabatta bun	15
<b>Pesto Chicken Sandwich</b> pesto, grilled chicken, roasted red peppers, provolone cheese, lettuce, tomato, ciabatta bun	17

# Fifty West

RESTAURANT & BAR


## HAND PRESSED BURGERS

**Our burger patties are house made using ground angus & our chefs special blend of seasonings, they're then hand formed to 6 ounces. All of our burgers are served on a toasted potato scallion bun with lettuce, tomato, red onion & dill pickles.**

**The Nordique** 16  
our fifty west burger with brie & caramelized onions

**The Swiss Guard** 16  
our fifty west burger with swiss cheese & sautéed wild mushrooms

**The Great White North** 16  
our fifty west burger with canadian cheddar & peameal bacon

 **We are proudly supporting Children's Miracle Network Hospitals with a \$1.00 donation from every Great White North burger sold**

## BUILD YOUR OWN

**Fifty West Burger** 13  
house made 6oz ground angus, lettuce, tomato, red onion & pickle slice

**choice of house made toppings 1.5 per**  
crispy pepperoni, peameal bacon, maple bacon, avocado, olive tapenade, truffle roasted mushrooms, fried onions, potato chips, house made pickled vegetables, cheese curds, cheddar cheese, provolone, swiss cheese, blue cheese,

**choice of complimentary toppings**  
three onion relish, beet relish, house made mustard, house made ketchup, frank's hot sauce, sriracha, sriracha mayo, corn jalapeño aioli

## BOWLS & MAINS

**Beef Tenderloin** 32  
wellington county beef tenderloin, double smoked bacon, green pea risotto, roasted mushrooms, port jus

**Ontario Walleye** 28  
crushed cauliflower, confit fingerling potatoes, carrot butter, boar bacon lardon, radish & pea shoots

**Ontario Lamb Sirloin** 32  
parmesan soft polenta, caponata, mint salsa verde, baby vegetables

**Ontario Flank Steak** 29  
bone dust & stone hammer marinade, frites, cumin aioli, chimichurri, baby vegetables

**Tuscan Fettucine** 21  
shrimp, tomato, caper, artichoke, chillies & extra virgin olive oil

**Spring Fusilli** 19  
cherry tomatoes, spinach, kalamata olives, lemon zest, herbs, chèvre

**Thai Bowl** 24  
shrimp, shredded tofu, matchstick vegetables, ginger, garlic, chillies, mirin, rice noodles, bean sprouts & shredded lettuce

**Chicken Scallopini** 28  
lemon & oregano, pico de gallo, warm fingerling potato salad, baby vegetables

**Poached Salmon** 24  
apple fennel salad, miso & sake broth, warm quinoa pilaf

**Lemon Chickpea Cutlet** 19  
panko crust, confit tomato ragout, grilled zucchini, cucumber-yogurt salad