

STARTERS & SHAREABLES

Chefs Soup of the Day made fresh daily with local ingredients	8.95
French Onion Soup local fall vidalia onions, fortified house made veal broth, sherry, focaccia crouton & melted gruyère cheese	8.95
Fifty West Charcuterie Board local ontario cured meats, selection of house made pickles, local cheeses, hand crafted mustards, house made focaccia	21.95
Wild Mushroom Arancini tomato jam, shaved parmesan cheese 	11.95
Baked Brie candied pecans, university of guelph honey, sliced apples, grilled university square bakery baguette 	10.95
East Coast Crab Cakes dungeness crab, sour cream, dijon mustard, green onion, micro greens, corn & jalapeño aioli	12.95
Vegetarian Tacos two flour tortillas, black bean salsa, grainy mustard coleslaw, chickpea dusted cauliflower, salsa fresca, fresh cilantro 	8.95
Shrimp Tacos blackened shrimp, two flour tortillas, grainy mustard coleslaw, chipotle, salsa fresca, grilled lime	9.95
Pork Carnitas two flour tortillas, chipotle, salsa fresca, grilled lime, shredded cheese	9.95

PIZZA

50 West marinara, roasted peppers, mushrooms, smoked bacon, goat cheese	16.95
Pollo pesto béchamel, grilled chicken, red onion, spinach & parmesan	16.95
Pepperoni marinara, trotter's pepperoni, bocconcini	16.95

SALADS & SANDWICHES

Signature Salad rocket, baby spinach, pickled squash, spiced pumpkin seeds, goat cheese, cranberry vinaigrette  	13.95
Caesar Salad romaine hearts, house made anchovy emulsion, double smoked bacon, focaccia croutons	13.95
Super Food Salad baby kale, smoked almonds, blueberries, goji berries, house made honey-ginger dressing   	13.95
add grilled chicken or steak	7
add sautéed shrimp	1.5 per jumbo shrimp
Grilled Salmon Club ontario maple syrup marinated fillet of salmon, smoked bacon, lettuce, tomato, dill & lemon aioli, ciabatta bun	15.95
Pesto Chicken Sandwich pesto, roasted garlic aioli, grilled chicken, roasted red peppers, provolone cheese, lettuce, tomato, ciabatta bun	17.95

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 16.95
our fifty west burger with brie & caramelized onions

The Swiss Guard 16.95
our fifty west burger with swiss cheese & sautéed wild mushrooms

The Great White North 16.95
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 14.95
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, guacamole, 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 wellington county beef tenderloin, double smoked bacon, green pea risotto, roasted mushrooms, port jus 	32.95
Ontario Walleye crushed cauliflower, confit fingerling potatoes, carrot butter, boar bacon lardon, radish & pea shoots 	28.95
Ontario Lamb Sirloin parmesan soft polenta, caponata, mint salsa verde, baby vegetables 	32.95
Ontario Flank Steak bone dust & stone hammer marinade, frites, cumin aioli, chimichurri, baby vegetables 	29.95
Tuscan Fettucine shrimp, tomato, caper, artichoke, chillies & extra virgin olive oil	21.95
Chicken Penne smoked chicken, mushrooms, caramelized onion, pesto cream, gluten free penne 	21.95
Thai Bowl shrimp, shredded tofu, matchstick vegetables, peanuts, sesame, ginger, garlic, chillies, mirin, rice noodles, bean sprouts & shredded lettuce 	24.95
Chicken Scallopini lemon & oregano, pico de gallo, warm fingerling potato salad, baby vegetables	28.95
Poached Salmon apple fennel salad, miso & sake broth, warm quinoa pilaf  	24.95
Lemon Chickpea Cutlet panko crust, confit tomato ragout, grilled zucchini, cucumber-yogurt 	19.95