

START HERE

FARM FRESH SALAD WITH PICKLED EGGS V|D|G

beet brined eggs, heritage lettuce, beetroot, grilled artisan bread, cherry tomato, mustard mayo dressing

A&O VEGAN SUPER FOOD SALAD VG|GF

fresh kale, mixed greens, chickpeas, edamame, cherry tomato, carrot, beetroot, avocado, blueberry, pumpkin seeds, orange ginger dressing

CAESAR SALAD G|D|F

romaine hearts, lemon, garlic croutons, parmesan cheese, smoked bacon, Caesar dressing

WARM BRIE HARVEST SALAD V|D|G

fried brie cheese, mixed greens, heirloom tomatoes, apple, cranberry chutney, orange ginger dressing

WARM SPINACH ARTICHOKE DIP V|D|G

spinach, artichoke, sour cream, cheddar cheese, corn chips, pita bites

BEEF & CARAMELIZED ONION FLATBREAD D|G

shredded beef chuck, garlic cream sauce, caramelized onions, shredded cheese blend, roasted red peppers, balsamic glaze

CHICKEN WINGS (10 pcs) D|G

tossed with your choice of sauce, carrot sticks and ranch dressing  
Choice of sauce: BBQ; buffalo; honey garlic; salt & pepper

Enhance Your Starters: shrimp 4 oz SF +10; chicken breast 6 oz DF|GF +8; falafel 3 pcs V|D|G +6

BIG PLATE

19 A&O FISH AND CHIPS F|D|G

Sleeping Giant Skull Rock battered haddock, coleslaw, lemon, homemade tartar sauce, thick cut fries

22 ATLANTIC SALMON 8 oz F|D|GF

pan roasted potatoes with aioli, olives capers, sautéed seasonal vegetables, crispy leeks, creamy mustard sauce

19 NORTH SHORE CHICKEN PASTA D|G

Big Lake casarecce, grilled chicken breast, parmesan cream pesto sauce, mixed peppers

26 PORK TENDERLOIN 10 oz D|G

grilled pork loin, spiced apple chutney, sautéed seasonal vegetables, mashed Yukon potatoes, thyme demi glaze

19 BRAISED BLACK ANGUS CHUCK FLAT 10 oz D|G

mashed Yukon potatoes, sautéed carrots, edamame, red wine reduction

24 NEW YORK STEAK 12 oz D|G

peppercorn demi (Served with one starch and one side option)

DESSERTS

22 NEW YORK CHEESECAKE N|D|G

served with toffee sauce

CLASSIC TIRAMISU N|D|G

served with rich espresso sauce

LAVE CAKE N|D|G

moist chocolate cake served with ice cream

CRÈME BRÛLÉE D|G

creamy custard base topped with caramelized sugar

VEGAN CHOCOLATE CAKE VG|GF

served with mixed berry compote

HANDHELDS

28 All handhelds are served with choice of thick cut fries or house salad

A&O BURGER D|G

25

local prime rib beef patty, caramelized mushrooms, smoked

40 Thunder Oak Gouda, cabbage slaw, crispy jalapeno popper, A&O signature sauce, sesame brioche bun

VEGETARIAN BLACK BEAN BURGER V|D|G

22

32 double bean patties, cabbage slaw, lettuce, tomato, Thunder Oak Gouda, A&O signature sauce, sesame brioche bun

HOUSE CLUB SANDWICH D|G

24

28 whole grain bread, crispy bacon, smoked turkey, tomato, lettuce, Thunder Oak Gouda cheese, signature A&O house sauce

FISH TACO F|D|G

24

54 beer battered pickerel, soft tortilla, coleslaw, pico de gallo, chipotle aioli

58 ASK ABOUT OUR SOUP OF THE DAY  
chef's homemade soup

12

ALLERGENS :

GF - gluten free / DF - dairy free / VG - vegan / V - vegetarian /  
F - contains fish / SF - seafood / G - contains gluten/  
D - contains dairy/ N - contains nuts

IF YOU HAVE ANY CONCERNS ABOUT FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
TAXES & GRATUITIES ARE NOT INCLUDED.  
15% GRATUITY WILL BE ADDED TO A GROUP OF 8 OR MORE.