

SMALL PLATES

Frites \$3

Hand cut and served with an herbed aioli.

2013 Chardonnay VQA

Chive Waffle \$5

With smoked salmon, crème fraiche, fried capers and red onion.

2015 Big Bluff White VQA

Smoked Trout Pate \$5

House made and served with crispy pita.

2013 Riesling VQA

Mozzarella Bread \$5

Skewered Mozzarella with Bagna Càuda.

2013 Big Bluff Red VQA

Grilled Sausage \$5

House made sausage with grilled pita and garlic cucumber yogurt.

2005 Balance Pointe Cab Merlot VQA

PIZZAS

Big Bluff \$14

Galati mozzarella, local fresh tomatoes and fresh basil.

2013 Big Bluff Red VQA

Cabernet Franc \$15

House ground sausage, red onion, Highline mushroom, spinach and banana peppers.

2010 Cabernet Franc VQA

Balance Point \$16

Prosciutto, red onion, goat cheese, Galati mozzarella, feta, local tomatoes and fresh herbs.

2005 Balance Pointe Cabernet Merlot VQA

VIEWPOINTE FAVOURITES

Mediterranean Platter \$18

Roasted beet hummus, pickled red onion, charred feta, ripe olive, artichokes, tabbouleh and grilled baguettes.

2013 Chardonnay VQA or 2010 Cabernet Franc VQA

Cheese Plate \$18

An assortment of cheese and cracker with fresh fruit and crispy pitas.

Enjoy with one of your favourites.

Essex County Chop Salad \$16

Roasted chicken, marinated tomatoes, Viewpointe bacon, boiled egg, garlic croutons, gorgonzola cheese, candied walnuts, and pickled red onion with an herbed buttermilk dressing.

2015 Big Bluff White VQA

McCormick Beach Burger \$16

Fresh ground beef topped with three cheeses, Lakeside pickles, shredded lettuce and Viewpointe burger sauce.

2013 Big Bluff Red VQA

Maple Sage Chicken Sandwich \$15

Lightly breaded and fried, with a spicy coleslaw, garlic pickles and a sage infused maple syrup.

2013 Chardonnay VQA

Perch \$17

A generous portion of Loops fresh perch served golden brown with a side salad, coleslaw and tarragon aioli.

2013 Riesling VQA

Please ask your server for today's dessert selections