

# LUNCH MENU

Available from 11am to 3 pm daily

Choose from any of these great combos for a Light Refreshing Lunch that will satisfy anyone!

## SOUP & SALAD COMBO: | \$12

A Cup of our Deliciously House-made Soup of the Day and your choice of House Salad or Caesar Salad.

## SALADS

Lunch Sized versions of our Salads

### HOUSE SALAD | 12

Fresh baby greens, cucumbers, sweet peppers, carrots and tomatoes tossed with a refreshing Champagne dressing and topped with spiced pecans and dried cranberries.

### CAESAR SALAD | 14

Crisp Romaine Lettuce, Double-Smoked Bacon, Seasoned Croutons and our very own House-made Dressing.

## SANDWICHES & BOWLS

All Sandwiches come with choice of: Side House or Caesar Salad, Fries, Cup of Soup or Daily veg.

### 4 SLICE PIZZA | 15

Our House-made dough, hand tossed and baked to perfection in our stone oven with our Ostin's Signature Pizza Sauce and Mozzarella Cheese. Add an extra topping \$1.75 each

Toppings to choose from:

Pepperoni, Bacon, Salami, Chicken, Kalamata Olives, Mushrooms, Pineapple, Onions, Extra Cheese, Tomato, Sweet Peppers.

### GREEK BOWL | 22

Your choice of rice or quinoa with freshly cut sweet grape tomatoes, Persian cucumbers, Kalamata olives, julienne red onions, colourful bell peppers, freshly crumbled feta cheese, lemon wedge with a tzatziki dressing.

### BURGER BOWL | 22

This deconstructed burger bowl is so hearty and satisfying, you will love every bite! It features tender beef, pickles, and other garden fresh vegetables along with our homemade Ostin's mac sauce.

### SPICY TUNA BOWL | 27

Tuna Tataki, lobster chili sauce, edamame beans, jalapenos, cucumber, yams, toasted honey almonds pickled beets and sticky rice.

### THE SMASHED PATTY BURGER | 19

Delivers all the goodness that a burger should. Two 4oz freshly made beef patties, crisp lettuce, American cheese, tomato, pickles and mayo on a soft egg bun. Served with crispy hot fries on the side.

### THE REUBEN | 20

House-made corned beef, sauerkraut, creamy Swiss cheese and Thousand Island dressing. Stacked on large rye bread and served with a crunchy Kosher pickle.

### THE OSTIN CLUB | 19

Tender, grilled chicken breast served with sharp Old Cheddar, crisp lettuce, ripe tomato, crispy smokey bacon and pesto mayo on an artisanal ciabatta bun, with your choice of side.

### THE DANTE | 16

This Sandwich is legendary and hits all the marks with Salami, Capicola, Provolone, Hot Pickled Peppers, Garlic Aioli, Lettuce and Tomato on Grilled Focaccia. How could you go wrong with this!

### STEAK SANDWICH | 25

Our version of the famous Philly Steak and cheese with a 6oz AAA Petit Tender steak grilled to perfection and topped with sweet peppers, onions and melted provolone cheese all stacked on top of toasted baguette bread.

### BANH MI | 19

This Vietnamese sandwich is done with grilled chicken and packed with exciting flavours, colours and textures. Crunchy carrots and daikon radish, cool cucumbers, fresh mint and a creamy mayonnaise that will wake up your senses.

**SUBSTITUTE FOR A VEGGIE PATTY ON ANY SANDWICH OR BURGER**

**\*\* GLUTEN FREE BUN OPTION AVAILABLE UPON REQUEST \*\***

*We cannot guarantee a gluten free environment and some items in our kitchen may come in contact with gluten.*

# OSTIN'S

RESTAURANT

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## STARTERS & SHAREABLES

### P.E.I MUSSELS | 19

Fresh P.E.I. Mussels sautéed in your choice of Red Marinara sauce, creamy garlic cream or Pernod pesto sauce and seasoned grilled baguette on the side.

### CALAMARI | 19

Hand-cut tender calamari rings tossed in seasoned flour and lightly fried. Served with Spicy Arrabbiata sauce and charred lemon.

### GARLIC BUTTER & PARM PULL APART BREAD | 15

Fresh Baked personal sized pan bread glistening with garlic butter and parmesan cheese that you pull apart and enjoy. **VG**

### HAND-CRAFTED CHARCUTERIE BOARD

2 ppl | 24.5      4 ppl | 48.5

Features assorted artisanal cured meats, Ontario cheeses, olives, chef-inspired pickled vegetables, house-made chutney, crackers and crusty bread.

### SPINACH DIP | 17 **VG**

A creamy, rich blend of cheeses, baby spinach, onions, peppers, baked to perfection.

Served with fresh carrot and celery sticks.

## SOUPS & SALADS

ADD CHICKEN | 10

ADD 3 JUMBO SHRIMP | 14

### SOUP OF THE DAY

### PRICED DAILY

Our chef handcrafts a special soup selection daily from the freshest ingredients and brings every bowl to life.

### OSTINS "HOUSE SALAD" | 19 **VG GF**

Fresh baby greens, cucumbers, sweet peppers, carrots and tomatoes tossed with a refreshing Champagne dressing and topped with spiced pecans and dried cranberries.

### CAESAR SALAD | 17

Crisp romaine lettuce, smokey bacon, seasoned croutons and our very own house-made dressing.

### TUNA TARTAR | 18.5

Sashimi grade Tuna, with a sesame soy honey dressing and crispy wontons.

### PORK DUMPLINGS | 17

Pan-seared pork dumplings tossed in our very own sherry vinegar, soy sauce and sesame chili oil glaze. Topped with white sesame seeds and thinly sliced finger hot peppers.

### TRUFFLE FRIES | 16 **VG**

Perfectly fried and tossed in truffle oil, seasoned with the perfect amount of truffle salt and shaved Grana Padano cheese. Garnished with parsley.

### FETA BRUSCHETTA BREAD | 18 **VG**

Our chefs handcraft this daily to ensure we use only the freshest tomatoes, onions, garlic, olive oil and Feta cheese. Served on our hand-tossed, house-made dough, brushed with rosemary oil and drizzled with a sweet balsamic reduction, topped with fresh peppery arugula. Great for sharing.

### MANGO PRAWNS | 23

5 Jumbo Prawns sautéed to a tender perfection. Served with a fresh mango chutney and confit garlic.

### THAI BEEF SALAD | 25 **GF**

Tender 5oz AAA top sirloin tips grilled to a perfect medium-rare, thinly sliced and placed on top of a bed of broccolini, radish and bok choy. Drizzled with a chili and sesame oil.

**\*\*ASK YOUR SERVER FOR ANOTHER TEMPERATURE FOR YOUR STEAK\*\***

### CHEF'S SALAD | 22

Crispy lettuce medley with two kinds of cheeses, ham, turkey breast pieces, roast beef, hard boiled egg and other fresh garden vegetables. Served with your choice of ranch, blue cheese or Ostin's house-made champagne vinaigrette.

### COBB SALAD | 22

This protein packed salad is a meal all loaded with crispy garden greens, juicy tomatoes, chicken, bacon, hard-boiled eggs, avocado and crumbled blue cheese all covered with our classic balsamic dressing.

## MAINS

ADD 3 JUMBO SHRIMP TO ANY MAIN | 14

### PINEAPPLE CHILI CHICKEN | 33

Chicken supreme with a pineapple chili glaze, fresh cilantro, house-made pico, and avocado. Served with choice of starch and daily seasonal vegetables.

### SEARED LAMB CHOPS | 49

Tender Lamb Chops seared to perfection. Served with choice of starch and daily seasonal vegetables. Finished with a carrot puree and pan reduction sauce.

### THE "NEW YORKER" | 47

12oz AAA tender aged New York striploin steak. Selected and cut with pride. Grilled just the way you like it. Served with house-made red wine jus. Served with choice of starch and daily seasonal vegetables.

### BEEF TENDERLOIN | 47

A centre cut 8oz AAA tenderloin with the perfect age for ultimate tenderness and the right flavour. Served with red wine jus and your choice of starch and daily seasonal vegetables.

### CRUSTED AHI TUNA | 38

Asian dressed baby arugula, cherry tomato, capers, sunflower sprouts, pineapple chutney and roasted red and yellow pepper coulis.

### BUTTER CHICKEN | 25

Boneless chicken breast pieces marinated in our special house-made sauce, cooked in garlic and ginger cream with almonds, fresh tomatoes and served with rice.

## PASTAS

### CHEF'S PASTA OF THE DAY | PRICED DAILY

Every day our Chef curates and designs a pasta that will excite anyone's palate. Ask your server what today's incredible pasta creation is and let your taste buds be amazed.

### MAC & CHEESE | 25 **VG**

Tender macaroni noodles tossed with melted Gruyere, Asiago and Old Cheddar cheese. Topped with a crunchy panko crust.

### BEEF CAVATONI | 23

6oz of tender sirloin tips, pan-seared and served with fresh cavatoni pasta, mushrooms and fresh baby spinach. Tossed with a white wine garlic cream sauce and topped with Asiago cheese.

## THE OSTIN'S TOMAHOWK RIBEYE STEAK | 159

*The Tomahawk Ribeye Steak has become legendary, most known for being one of the most impressive cuts of meat.*

Our steaks are hand selected for just the right amount of marbling after a minimum of 30 days of dry aging to achieve the maximum amount of flavour.

We season them just right and grilled to how you like it. We recommend Medium Rare. Enjoy this signature with our chef's choice of potatoes and seasonal vegetables.

We elevate your experience by either coming table side to carve it for you or we leave it whole for you to enjoy the carving experience yourself. Please inform your server what you prefer.

***This is how we make your total culinary experience come alive.***

**WINE PAIRING:  
CAKEBREAD CELLARS, CABERNET SAUVIGNON**