
APPETIZERS

LEMON TARRAGON CREAM MUSSELS

Mussels steamed in a lemon tarragon cream sauce with grilled focaccia 17

CAJUN CALAMARI

Crispy battered calamari, sweet onion, and banana peppers with a honey lime & hot chili crema 17

BROWN BUTTER SEARED SCALLOPS

Served over potato rosti and topped with house made bacon jam 21

EAST COAST CRAB CAKES

Local white fish, traditionally spiced with Old Bay, house made tartar and fresh lemon 18

TALL TREES CLASSIC POUTINE

Our house made spätzle topped with duck confit and cheese curds 17

WARM SHRIMP COCKTAIL

Shrimp sautéed with tomato, lemon and garlic, with a hint of chipotle and topped with creamy horseradish 18

CRISPY FRIED SMOKED MOZZARELLA RAVIOLI

Served with roasted red pepper and chipotle sauce topped with fresh arugula, balsamic reduction and parmesan 16

FLATBREADS

CAPRI FLATBREAD

Oven roasted chicken breast with cherry tomatoes, sweet onion, and goat cheese topped with fresh arugula, pesto & balsamic reduction 17

PARISIAN FLATBREAD

Brie, bartlett pear, and caramelized onion with fresh arugula and balsamic reduction 15

NORTHERN FLATBREAD

Roasted garlic, creamy bacon and kale with fresh arugula 15

SOUPS & SALADS

FRENCH ONION SOUP

Spanish onion, red onion, and leeks under a bubbling trio of cheeses 12

SWEET POTATO CHEDDAR ALE SOUP

Made with aged cheddar and local craft beer Cup 7 / Bowl 9

MIXED GREEN SALAD

Mixed greens with carrot, cucumber, cherry tomato, watermelon radish and red beet tangle in herb and garlic vinaigrette Small 10 / Large 14

WEDGE CAESAR SALAD

Tall Trees' house made dressing and crispy bacon completes this classic Small 10 / Large 14

BURRATA SALAD

Heirloom tomatoes, sweet onion, kalamata olives, and cucumber with house made pesto and balsamic reduction 21

ROASTED BEET & BALSAMIC SALAD

Roasted beets marinated in balsamic dressing, served with arugula, pear, and cashews 14

ADDITIONS

Add to any menu item

Chorizo Sausage 6

Grilled Chicken Breast 8

Mussels 9

Garlic Buttered Shrimp 10

Pan-seared Scallops 17

Goat Cheese 4

Truffle Aioli 2

LUNCH FEATURES

Served with fries.

UPGRADE to Wedge Caesar Salad, Mixed Green Salad, Sweet Potato Cheddar Ale Soup, or Parmesan Truffle Fries with Truffle Aioli 3
Gluten-free Bun 3

CHARBROILED BEEF BURGER

Topped with onion, lettuce, tomato, and pickle 18
Add Cheddar or Caramelized Onion 2
Add Bacon or Tall Trees Bacon Jam 3

TALL TREES BURGER

Topped creamy bacon and kale dip, onion, lettuce, tomato, and pickle 22

POTATO & LENTIL BURGER

Topped with Old Bay spiced aioli, onion, lettuce, tomato, and pickle 16

CHICKEN CLUB

Served on a Henrietta's Swisse bun, with lettuce, tomato, cheddar cheese, bacon and pesto aioli 19

CHILI LIME SHRIMP TACOS

Cilantro crema, pickled daikon radish, pickled red onion, grilled pineapple salsa and fresh lime 20

FISH TACO

Lightly breaded Georgian Bay white fish, with cilantro crema, pickled daikon radish, pickled red onion, grilled pineapple salsa and fresh lime 19

CHILLI LIME CHICKEN TACOS

Cilantro crema, pickled daikon radish, pickled red onion, grilled pineapple salsa and fresh lime 18

GEORGIAN BAY WHITEFISH FISH & CHIPS

Served with house made tartar and grilled lemon 20



Tall Trees Signature Item

PASTA

Gluten Free Pasta 3

BUTTERNUT SQUASH RAVIOLI

Carrot, peppers, sweet onion, mushroom, broccoli, and lychee fruit. Tossed a mild creamy curry sauce and topped with papadam 25

ROASTED RED PEPPER ARRABIATA

With mixed vegetables, pappardelle pasta, and topped with parmesan cheese 23

PUMPKIN & SAGE RISOTTO

With dried cranberries, toasted pepitas and topped with goat cheese 23

VEGAN STUFFED PASTA SHELLS

Stuffed with sweet potato, spinach, artichoke hearts and caramelized onion, baked in a roasted red pepper chipotle sauce and topped with whole cashews 25

AGED WHITE CHEDDAR & TRUFFLE RISOTTO

With wild mushrooms and blistered cherry tomatoes 23

PESTO CREAM PAPPARDELLE

With carrots, peppers, sweet onion, mushrooms and broccoli, topped with parmesan cheese 23

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Add to any menu item

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Grilled Chicken Breast 8

Mussels 9

Garlic Buttered Shrimp 10

Pan-seared Scallops 17

Goat Cheese 4

Truffle Aioli 2

Applicable tax and gratuity not included.

All ingredients are not listed. Please inform your server of any food allergies.