

Small Plates & Starters

Clock Tower Soups

5.00

Choice of either our in-house created cream or broth soup.

Classic French Onion Soup

7.00

Caramelized Bermuda and Spanish onions in a rich broth topped with croutons and provolone cheese.

Frank Street Crab Cakes (s)

15.00

In-house prepared, panko breaded Cajun crab cakes with black bean/corn salsa and chipotle aioli.

Tuscan Dip (s v)

16.00

Oven baked cream cheese, goat cheese, white cheddar, roasted peppers, sundried tomato, and spinach. Served hot with garlic crostini and crisp corn chips.

Tequila Lime Chicken Taco (s)

17.00

Marinated shredded chicken on a flour taco shell, black bean/corn salsa, avocado creme.

Grilled Vegetable Bruschetta (s v)

17.00

Tuscan cream cheese base topped with grilled peppers, zucchini, and balsamic reduction.

Chef's Fish Trio Plate (s)

22.00

In-house smoked steel head trout, pickerel and Atlantic salmon gravlax pickled vegetables, hard boiled egg, red onion, capers, lemon dill aioli, garlic crostini.

Seasonal Salads

All our greens are locally sourced from Slegers' Organic Greenhouse

Clock Tower Rustic Caesar Sm. 11.50 - Lg 18.00
Baby romaine topped with smoked bacon, parmesan shavings, garlic croutons, hard boiled egg, and our own lemony Caesar dressing.

Greek Beet Salad (g v) Sm. 12.00 - Lg 19.00
Organic greens with marinated beets, sliced red onions, carrots, cucumber, tomato, and crumbles of Feta cheese.

Caradoc Greens (g v) Sm. 9.00 - Lg 12.00
Baby greens, julienne vegetable garnish.

30 Mile Salad (g) Sm. 14.00 - Lg 20.00
Locally sourced Whole Pig pork loin, Hayters roast turkey breast, Canadian old white cheddar, Slegers organic greens, hard boiled eggs, julienne vegetable garnish

Salad of the Week Sm. 9.00 - Lg 12.00
A weekly special creation you are sure to enjoy

In-House Prepared Salad Dressings (g)
Vinaigrettes: Raspberry, White Balsamic, Greek, Lemon Ginger, Italian

Creamy Dressings: Honey Poppy Seed, Blue Cheese, Lemon Dill

Salad Add-Ons (g)

3 grilled shrimp	14.00	5 oz NY steak	11.00
Grilled chicken	8.00	Grilled salmon	15.00

Bistro Burgers

All our burgers are topped with lettuce, tomato, and onion. Served with your choice of soup, Caesar, garden salad or Bistro fries.
Upgrade your side to French onion soup, sweet potato fries, onion rings or root vegetable fries for 3.00.

Burger Additions: Gluten free bun, Smoked bacon, provolone, Swiss cheese, cheddar cheese, sautéed mushrooms, or sautéed onions for 2.00.

Clock Tower Bistro Burger 18.50
Ralph Bos lean ground beef seasoned with garlic and cracked peppercorn.

Wagyu Beef Burger 19.50
Ontario raised Japanese beef burger on a brioche kaiser.

Veggie Burger (v) 17.50
Vegetable based patty topped with roasted pepper hummus.

Thomas Fuller Burger 19.50
Ralph Bos lean ground beef, peameal bacon and Canadian aged white cheddar served on a toasted pretzel bun.

Salads and Burgers



Bistro Pizza(S)

Rustic thin crust pizza dough topped with fresh and creative ingredients. Gluten Free Crust available for 3.00

Clock Tower Bistro Pizza (v) 20.00
Garlic base topped with mozzarella cheese, sautéed cremini mushrooms, and sliced Kalamata olives.

Chipotle Chicken Bacon Pizza 20.00
Chipotle base, mozzarella, chicken, bacon, banana peppers, roasted red peppers, BBQ drizzle.

Mediterranean Pizza (v) 20.00
Garlic base, mozzarella, grilled vegetables, kalamata olives, feta cheese

Smoked Duck Pizza 20.00
Garlic base brown sugar, King Cole Smoked duck breast, mozzarella, goat cheese and red onions.

Canada Post Pizza 20.00
Tomato base, mozzarella, smoked bacon, smoked pork loin, cremini mushrooms and aged white Canadian cheddar.

Meat Lovers Pizza 20.00
Tomato base, mozzarella, pepperoni, pork loin and bacon.

Pizza Additions 2.00 per item
Smoked pork loin, pineapple, hot peppers, cremini mushrooms, pepperoni, sliced tomato, Kalamata olives, roasted red peppers, bacon, chicken.



Pizza

Pasta

All pasta dishes include garlic baguette (excluding noodle bowl). Gluten free pasta available.

Fettuccini Portobello (v)	26.00
Al dente pasta, grilled portobello mushrooms, julienne vegetables, white wine garlic cream sauce	
Lasagna Roulade (v)	29.00
Pasta sheets stuffed with ricotta, mozzarella, parmesan, spinach, in marinara sauce	
Clock Tower Beef Stroganoff	29.00
Beef loin medallions, cremini mushrooms, onions, dill, garlic cream and demi glace, topped with sour cream and dill pickles	
Pesto Gnocchi	27.00
Potato dumplings, prosciutto, pine nuts, pesto white wine sauce, roasted red pepper coulis	
Broccoli Noodle Bowl (v)	26.00
Tender broccoli, carrots, and cashews with Clocktower stir fry sauce over chow mien noodles	
Add: (g)	
5oz New York Steak	11.00
3 grilled shrimp	14.00
Grilled Chicken	8.00
3 Scallops	20.00

Dinner Entrées

All entrees include seasonal vegetables and your choice of daily risotto, (g) chefs' daily potato, or asiago parmesan mashed potatoes. (g)

Forest Mushroom New York (g)	44.00	Chicken Tuscana	29.00
10oz AAA Ontario steak served with grilled oyster mushrooms, chimichurri, and roasted garlic butter Add maple shrimp 14.00.		Pan seared chicken supreme, roasted red pepper, spinach, sundried tomato cream sauce	
Seafood Mixed Grill (g)	42.00	Market Dinner Feature	
Grilled halibut, shrimp, scallops, fennel tomato chutney, pesto emulsion.		A masterful creation imagined daily by our skilled chefs. Priced daily.	
BBQ Baby Back Ribs	29.00	Add: (g)	
Tender grilled pork ribs with whiskey BBQ sauce		3 grilled shrimp	14.00
		Grilled chicken	8.00
		5 oz NY steak	11.00
		3 scallops	20.00

(g) Gluten Free (v) Vegetarian (s) shareable

Pasta / Entrees

