

# DINNER MENU

## SEASONAL SALADS

MADE WITH SLEGERS ORGANIC GREENS

### CLOCKTOWER CAESAR 14 | 20

romaine, smoked bacon, parmesan, garlic croutons, hardboiled egg, house made lemony dressing

### PEAR & MANDARIN (V) 18 | 26

mixed greens, candied cashews, toasted sesame seeds, crispy chow mein, julienne vegetables

### 30 MILE (G) 18 | 26

mixed greens, Hayters roast turkey, ham, white cheddar, hard boiled egg, julienne vegetables

### CARADOC GREENS (G,V) 9 | 16

mixed greens, julienne carrots, onion, cucumber, peppers, cherry tomatoes

### SALAD OF THE WEEK 14

our chefs weekly recipe, ask about this weeks special

### IN HOUSE PREPARED SALAD DRESSING

**Vinaigrettes:** raspberry, white balsamic, Italian herb and garlic, sesame

**Cream Dressings:** honey poppy seed, blue cheese, lemon dill, herb and Parmesan

### SALAD ADD ONS

3 grilled shrimp | 16

5 oz steak | 11

grilled chicken | 8

grilled salmon | 15

## SMALL PLATES & STARTERS

### SOUP D'JOUR 5

choice of broth or cream soup

### FRENCH ONION SOUP 7

caramelized onions simmered in beef and chicken broth topped with croutons and swiss

### FRANK STREET CRAB CAKES 18

panko breaded cajun crab cakes served with black bean corn salsa and chipotle aioli

### TUSCAN DIP (V) 16

oven baked cheese blend with sun-dried tomato, spinach, roasted red peppers, served with garlic crostini and corn chips

### PULLED PORK TACO (3) 18

bbq pulled pork, pineapple salsa, avocado aioli on a flour tortilla

### FLATBREAD 14

topped with creamy parmesan spread and smoked bacon crumbles and arugula

### CHARCUTERIE BOARD 24

rotation of cured meats, craft cheeses and pickled vegetables, served with marmalade and garlic crostini

(G) gluten free (V) vegetarian



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## BISTRO BURGERS

*SERVED WITH FRIES OR SOUP  
GARDEN OR CAESAR SALAD | 1  
FRENCH ONION, SWEET POTATO FRIES, ONION  
RINGS | 3*

### BISTRO BURGER 19.50

Ralph Boss lean ground beef, garlic, peppercorn on a brioche bun

### WAGYU BURGER 20.50

Ontario raised Japanese beef patty, garlic peppercorn on a brioche bun

### VEGGIE BURGER(V) 18.50

vegetable based patty topped with roasted red pepper hummus on a brioche bun

### THOMAS FULLER 20.50

Ralph Boss lean ground beef, peameal, white cheddar, garlic, peppercorn on a pretzel kaiser

### BURGER ADD ONS | 2

gluten free bun, smoked bacon, swiss, cheddar, sautéed mushrooms, caramelized onions

## WEEKLY FEATURES

TUESDAY: PASTA FEATURE

WEDNESDAY: PIZZA & WINE

THURSDAY: BEER & BURGER

FRIDAY: FISH FRY

SATURDAY: BIG STEAK

## BISTRO PIZZA

*RUSTIC THIN CRUST  
GLUTEN FREE CRUST | 3*

### THE CLOCKTOWER (V) 22

garlic oil base, mozzarella, sautéed cremini mushrooms, kalamata olives

### CANADA POST 26

tomato base, mozzarella, smoked bacon, ham, sautéed cremini mushrooms, white cheddar

### CHICKEN CARBONARA 26

garlic cream base, mozzarella, diced chicken, smoked bacon, sautéed mushrooms, red onion

### THREE LITTLE PIGS 24

bbq sauce base, mozzarella, pulled pork, smoked bacon, diced ham, caramelized onions

### MARGHERITA (V) 24

tomato base, mozzarella, tomato slices, bocconcini, fresh basil

### MEATLOVERS 26

tomato base, mozzarella, pepperoni, smoked bacon, diced ham

### PIZZA ADD ONS 2

pineapple, green olives, roasted red peppers, banana peppers, anchovies

## STEAKS & CHOPS

*SERVED WITH MARKET VEGETABLES  
AND CHOICE OF GARLIC PARMESAN  
MASHED, RISOTTO, OR CHEF'S POTATO*

*ADD SAUTÉED MUSHROOMS AND  
ONIONS | 3*

NEW YORK STRIP 10 OZ 48

FILLET MEDALLIONS 6 OZ 44

ROAST SIRLION 6 OZ 38

VEAL CHOP 10 OZ 46

TOMAHAWK  
PORK CHOP 10 OZ 39

UPGRADE TO SURF & TURF

3 grilled shrimp | 16  
2 grilled scallops | 24  
lobster butter | 6

SAUCES | 2

red wine jus  
chimichurri(g)  
roasted garlic butter(g)  
blue cheese cream

## DINNER ENTREES

*SERVED WITH MARKET VEGETABLES  
AND CHOICE OF GARLIC PARMESAN  
MASHED, RISOTTO, OR CHEF'S POTATO*

*PASTA DISHES ARE SERVED WITH  
GARLIC BREAD*

PECAN CRUSTED SALMON 36

grilled Atlantic salmon topped with pecan crust,  
maple balsamic glaze

BBQ PORK BACK RIBS 30

tender grilled pork ribs brushed with whisky bbq  
sauce

STUFFED CHICKEN BREAST(G) 32

prosciutto wrapped stuffed with spinach, roasted  
peppers, mozzarella, served with marinara sauce

BEEF STROGANOFF 29

beef loin medallions, cremini mushrooms, red  
onion, dill, garlic cream, demi-glace, topped with  
sour cream and dill pickles

BROCCOLI NOODLE BOWL(V) 26

sautéed broccoli, carrots and cashews tossed in  
house made stir fry sauce over chow mien, topped  
with toasted sesame seeds

LASAGNA ROULADE (V) 26

pasta sheets stuffed with spinach, ricotta,  
mozzarella and parmesan with marinara sauce

Nestled in the heart of Strathroy is the Clocktower, built by Canadian architect Thomas Fuller in 1889. During this time it was home to the Federal Post Office. This historic landmark has been restored into a modern Bistro and Inn. We offer a diverse menu focusing on comfort classics with a fresh flare, as well as local craft beer and wine. The inn holds 8 individually Victorian decorated suites perfect for a destination getaway. With much to offer we welcome you to enjoy your visit.