

## FRESH SELECTIONS

### BABY GREENS & CHEVRE SALAD (V) - \$15

Fresh Goat Cheese / Cranberries / Pecans / Apples /  
Champagne Shallot Vinaigrette  
Add Grilled Chicken \$6 | Grilled Shrimp \$8

### GRILLED HALLOUMI & BEET SALAD - \$17

Baby Arugula / Spinach / Radicchio / Fennel /  
Pumpkin Seeds / Citrus Vinaigrette

### SUSHI GRADE TUNA POKE BOWL - \$19

Romaine Lettuce / Avocado / Jicama / Edamame /  
Mango / Snow Peas / Citrus Ponzu /  
Creamy Sriracha

### LOT 41 CAESAR - \$16

Romaine Lettuce / Candied Smoked Bacon  
Sourdough Crouton / Homemade Dressing  
Add Grilled Chicken \$7 | Grilled Shrimp \$9

## SOCIAL BITES

### CRISPY CALAMARI - \$19

Home-Made Spicy Lemon Aioli / Fresh Basil /  
Charred Italian Long Hot Peppers

### WAGYU BEEF SLIDER - \$18

Manchego Cheese / Double-Smoked Bacon /  
Truffle Aioli / Brioche Bun

### GRILLED LAMB CHOPS - \$19

Almond Herb Crusted / Dijon Mustard / Spicy  
Peanut Glaze / Argentinean Chimichurri

### MINI STEAK SOCIAL BITES - \$19

Carved New York Strip 4 oz. / In House Steak  
Rub / Classic Béarnaise

### SMOKEY CHICKEN WINGS - \$20

Honey Bourbon Sauce

### STREET TACOS - \$21

Herb Garlic Steak or Chicken/Poblano  
Peppers / Cotija Cheese / Jalapeno-lime  
Avocado Crema

### CAULIFLOWER TACOS - \$21

Apple Miso Marinade / Gochujang / Charred  
Scallion Salsa

### BABY BACK RIBS - \$22

Tossed in BBQ Sauce / Southern Style Vinegar  
Slaw / Spiced Kettle Chips

### LOT 41 NACHOS - SMALL - \$18, LARGE - \$22

Tri-Colour Corn Chips / Monterrey Jack /  
Salsa / Sour Cream / Jalapenos / Smoked  
Chicken or 48-Hr Braised Beef Brisket

## PIZZA

### MARGHERITA (V) - \$18

San Marzano Tomatoes / Mozzarella /  
Parmigiano Reggiano / Extra Virgin Olive Oil  
Fresh Basil

### DIAVOLA - \$19

San Marzano Tomatoes / Mozzarella /  
Parmigiano Reggiano / Calabrese  
Soppressata / Artisan Niagara Pepperoni /  
Fresh Basil

### VEGAN (V) - \$18

San Marzano Tomatoes / Vegan Mozzarella  
Grilled Zucchini / Wild Mushrooms / Black  
Olives / Fresh Basil / Mint / Oregano

### SICILIAN ALLA VODKA - \$19

Fior de Latte / Pecorino Cheese /  
Wild Trio Mushrooms / Pepperoni/  
Sicilian Oregano

### ITALIAN LOVE & MERCY - \$20

San Marzano Tomatoes / Homemade Italian  
Sausage / Artisan Niagara Pepperoni  
Meatballs / Parmigiana Reggiano

### PEPPERONI FUNGHI - \$19

San Marzano Tomatoes / Pesto / Artisan  
Niagara Pepperoni / Buffalo Mozzarella  
Wild Mushrooms

LOT 41 uses Italian 00 flour to make our pizza dough daily.  
All pizza's 10". Gluten Free Crust Available + \$3.50

**LOT 41**  
SOCIAL BAR + TABLE

ASK ABOUT OUR

**KIDS  
MENU**

(Age 12 and under)

## URBAN PLATES

### HOMEMADE PAPPARDELLE PASTA - \$24

Bolognese / Pesto / Parmesan Cheese  
Add Grilled Chicken \$7 | Grilled Shrimp \$9



### MUSHROOM TAGLIATELLE PASTA (V) - \$24

Hen of the Wood & Cremini Mushrooms  
Roasted Red Pepper / Green Onions / Pesto  
Add Grilled Chicken \$7 | Grilled Shrimp \$9

### GRILLED 10oz NY STRIPLOIN (GF) - \$42

Pomme Dauphinois / Charred Baby Leek  
Heirloom Carrots / Peppercorn Sauce

### JAIL ISLAND ATLANTIC SALMON (GF) - \$34

Potato Gratin / Pernod Braised Fennel / Wilted Greens / Lemon Beurre Blanc



### THAI SPICY BOWL (V) - \$26

Red Curry / Coconut Milk / Asian Noodles  
Baby Broccoli / Enoki Mushrooms  
Add Grilled Chicken \$7 | Grilled Shrimp \$9

### CHICKEN PARMESAN - \$30

Tagliatelle Pasta Pomodoro / Burrata Mozzarella / Fresh Basil

## HANDHELD

### LOT 41 BURGER - \$24



Certified Angus Beef / Sauteed Onions / Aged Cheddar / Smoked Bacon / Gem Lettuce / Tomato / Secret Burger Sauce

### PRIME RIB BURGER - \$25

Black & White Sesame Bun / Kentucky Steak Sauce / Baby Arugula / Tomato / Onion / Crumbled Smoked / Blue Cheese

### DELTA BEAN BURGER (V) - \$21

House-Made Black Bean Hummus Burger / Sauteed Garlic Mushrooms / Caramelized Onion / Soya Sauce Mayo

### APPLE SMOKED CHICKEN CLUB - \$24

Cured Bacon / Molten Brie Cheese / Oven Roasted Pears / Red Pepper Mayo

### HOME SMOKED BRISKET - \$24

Swiss Cheese / Crispy Onions / Spicy Texas BBQ Sauce / Red Pepper / Garlic Pan Bread

Substitute Gluten Free Bun - \$2



## DESSERT

### NEW YORK CHEESECAKE - \$12

Berry Compote / Whipped Cream



### TIRAMISU - \$12

Espresso-Soaked Lady Finger / Mascarpone Cheese / Cocoa

### MOLTEN LAVA CAKE - \$12

Warm Chocolate Cake / Liquid Chocolate Center



LOT 41 SIGNATURE  
V - VEGETARIAN  
GF - GLUTEN FREE

Above prices are subject to applicable taxes. Gratuities are not included. A service charge of 18% will be applied to groups of 8 or more guests. Please note, not all ingredients are listed. Please advise your server about food sensitivities & ensure you speak with a manager regarding severe allergies.

## HAPPY HOUR

(Available Monday-Friday from 3pm-5pm)

### JERK CHICKEN SKEWERS (GF) - \$12

Mango & Red Onion Salsa / Jerk Peanut Dipping Sauce

### SHRIMP AL PASTOR - \$12

Salsa Verde / Avocado Taco

### CAULIFLOWER TACOS (V) - \$12

Apple Miso Marinade / Gochujang / Charred Scallion Salsa

### ROAST BEEF FRENCH DIP - \$12

Au Jus / Horseradish Crème / French Baguette

### KOREAN CHICKEN WINGS (GF) - \$12

Scallions / Yangnyeom Sauce

### SPICY COCONUT & CORN FRITTERS (V) - \$12

Jerk and Lime Aioli

Please ask the Server for Drink Specials