

Wild Blue Yonder Pub

a real PLANE place



FRESH & FRIENDLY

Add grilled chicken or a shrimp skewer to your salad \$5

GREEN GARDEN SALAD

Pickled Kale, Elmhirst's Own Marinated Vegetables, Crosswinds Farms Goat Cheese, Crispy Buttermilk-Marinated Shallots, Maple Mustard Dressing \$8

SPECIALTY SALAD

Daily Creation \$8

KALE CAESAR SALAD

Buttermilk Caesar Dressing, Crispy Prosciutto, Rye Bread Croutons, Parmesan Cheese \$8

BURGERS

All burgers made with fresh 100% Elmhirst's Own Beef, served with a heaping order of fresh cut fries or choice of salad.

ELMHIRST'S SIGNATURE BURGER

Smoked Bacon, Chevre, Arugula, Pickled Onions \$16

CLASSIC BURGER

Romaine, Pickles, Tomato, Garlic Aioli, Empire Cheddar, Bacon \$16

CRUISING ALTITUDE

FISH & CHIPS

Beer Battered Cod, Frites, Tartar Sauce \$18

STEAK FRITES

6oz Tenderloin, King Oyster Mushrooms, Frites, Smoked Butter, Sautéed Greens, Beef Jus \$24

CHARCUTERIE

Choice of 3 Cheeses & 2 Proteins or 2 Cheeses & 3 Proteins. Braesola, Prosciutto, Duck Liver Pate, Cold Smoked Trout, Smoked Gouda, Brie, Empire Cheddar, Blue Cheese, Cream Ale House Mustard, Garlic Crostini, Pickled Veg, Chutney \$24

LAKE ERIE PERCH

TACOS

Pickled Onion, Elmhirst's Kale, Kimchi Aioli, Cucumber \$18

BLACK BEAN & YAM TACO

Cilantro, Lime Juice, Vegetable Oil \$15

LIVER & ONIONS

Caramelized Onions, Yukon Gold Mashed, Smoked Bacon \$14

PRIME THE PROPELLER

HOUSE CURRY

Naan, Fresh Cilantro, Wild Rice \$16

POUTINE

Fresh Cut Fries, Empire Cheese Curds, Elmhirst's Own Shredded Beef \$8

BUTTERMILK CHICKEN WINGS (1LB)

Sauces-House Honey Garlic/ Chipotle Maple BBQ/ Buffalo \$13

DUCK LEG

Citrus Aioli, Cauliflower, Kimchi, Onion Straws \$18

FRIED CHICKEN

Organic Chicken Legs, Corn Bread, Peach Chutney, Sautéed Greens \$18

Alert your server to any special dietary requirements.
Gluten Free Items available \$5 surcharge

HOT FROM THE PIZZA OVEN

Hand crafted & fresh rolled

MARGARITA PIZZA

Tomato, Elmhirst's Basil, Mozzarella \$14

SIGNATURE PIZZA

Bacon, Cross Wind Farms Goat Cheese, Caramelized Onions \$14

PEPPERONI

Tomato Sauce, Mozzarella, Pepperoni \$14

SMOOTH LANDINGS

KAWARTHA DAIRY ICE CREAM

Chocolate, Strawberry, Vanilla, Nadiya's Flavor of the Week \$5

SWISS CHOCOLATE CAKE & ICE CREAM

Layers of mocha chocolate cake & cream \$7

VANILLA BEAN CHEESE CAKE WITH BERRY TOPPING

Our all time favorite made a little lighter (2/3 less calories & all the flavor) \$8

FRESH FRUIT PLATE

Always light & refreshing \$7

GRANDMA MARYBELLE'S WILD RICE PUDDING

Our family classic - featured in the National Post \$7

FRESH APPLE CRUMBLE

Enjoy a warm treat made with gluten free oats & our own maple syrup, served with maple walnut ice cream \$8

From Humble Beginnings

In 1818, King George IV of England granted to Phillip James

Elmhirst, a lieutenant of the Royal Navy, one thousand acres of Crown Land on the north shore of Rice Lake, as a reward for his efforts against Napoleon in the Battle of Trafalgar. Emigrating from his Lincolnshire, England, Phillip landed at Port Hope in 1819. Established his new home to the north of our present location.

Frank Elmhirst, grandfather of the present owner Peter Elmhirst, acquired a new piece of property, originally known as "Walker Farm", on the edge of Rice Lake in 1906. Totaling 340 acres with a full mile of scenic shoreline is the site of the present resort.

With it's panoramic view of the lake and many islands, the location is a perfect site for a year-round vacation destination.

Frank Elmhirst augmented his farm income by constructing small cabins along the lakeshore and renting them to visiting fishermen anxious to take advantage of Rice Lake's reputation as an angler's paradise. When his son Arthur returned from serving as a test pilot in WW II, he inherited the property and replaced the cabins with fully equipped cottages. The resort became a full time occupation for Arthur, his wife Mary Belle and their children Peter and Ruth.

After graduating from Ryerson's Hotel and Resort Administration program in 1965, Peter returned home to devote his attention to building the business which he soon purchased from his father. In 1968 the resort opened year round. Today Greg Elmhirst, General Manager is at the helm. His wife Martina operates The Spa and his brother Stephen is responsible for Maintenance and Wedding Sales. Three generations live on the site - all family members are active in delivering a unique resort experience for our guests.

Today three generations continue to live and work here at Elmhirst's Resort.