

FRESH SELECTIONS

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

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

FRESH MOZZARELLA STYLE BURRATA SALAD (V) - \$16

Arugula / Honey Roasted Walnuts / Heirloom
Tomato / Artisan Bread

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 \$6 | Grilled Shrimp \$8

SOCIAL BITES

HUMMUS SPREAD (V) - \$16

Red Pepper Hummus / Tomatoes / Kalamata
Olives / Red Onions / Crispy Pita

CRISPY CALAMARI - \$19

Home-Made Spicy Lemon Aioli / Fresh Basil /
Charred Mini Peppers

WAGYU BEEF SLIDER - \$17

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

GRILLED LAMB CHOPS - \$19

Almond Herb Crusted / Dijon Mustard / Spicy
Peanut Glaze

MINI STEAK SOCIAL BITES - \$19

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

KOREAN FRIED CAULIFLOWER (V) - \$17

Spicy Korean Chili Paste / Toasted Sesame
Seeds

MUSHROOM ARANCINI (V) - \$17

Maitake / Fondue / Chives

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

TUSCAN - \$18

Fresh Mozzarella / Gorgonzola / Pesto /
Parmigiano Reggiano / Baby Arugula
Pepperoni / Red Peppers

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



SPIRIT FREE BEVERAGES

SOFT DRINKS - \$4

Pepsi, Diet Pepsi, 7-UP, Ginger Ale, Soda
Water, Lemonade

ASSORTED JUICES - \$5

Cranberry, Clamato, Orange, Apple, Grapefruit

SMALL BOTTLED WATER - \$4

Still or Sparkling

LARGE BOTTLED WATER - \$6

Still or Sparkling

RED BULL ENERGY DRINK - \$6

0% DAIQUIRI / PINA COLADA - \$8

0% PALOMA - \$6

SHIRLEY TEMPLE - \$6

MILK / CHOCOLATE MILK - \$5

COFFEE / ASSORTED TEAS

HOT CHOCOLATE - \$4

CAPPUCCINO / ESPRESSO / LATTE

AMERICANO - \$5

URBAN PLATES

HOMEMADE PAPPARDELLE PASTA - \$24

Bolognese / Pesto / Parmesan Cheese
Add Grilled Chicken \$6 | Grilled Shrimp \$8

✂ MUSHROOM TAGLIATELLE PASTA (V) - \$23

Hen of the Wood & Cremini Mushrooms
Roasted Red Pepper / Green Onions / Pesto
Add Grilled Chicken \$6 | Grilled Shrimp \$8

SMOKEY CHICKEN WINGS - \$20

Honey Bourbon Sauce

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

Pomme Dauphinois / Charred Baby Leek
Heirloom Carrots / Peppercorn Sauce

APPLE SMOKED CHICKEN CLUB - \$23

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

STREET TACOS - \$21

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

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 Broccolini / Enoki Mushrooms
Add Grilled Chicken \$6 | Grilled Shrimp \$8

CHICKEN PARMESAN - \$30

Tagliatelle Pasta Pomodoro / Burrata Mozzarella /
Fresh Basil

BABY BACK RIBS - \$22

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

BURGERS

LOT 41 BURGER - \$23

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

MI AMORE BURGER - \$23

Gorgonzola Cheese / Certified Angus Beef /
Grilled Portobello Mushrooms / Truffle Mustard Aioli

DELTA BEAN BURGER (V) - \$21

House-made Black Bean Hummus Burger
Sautéed Garlic Mushrooms / Caramelized Onion
Soya Sauce Mayo

Substitute Gluten Free Bun - \$2



DESSERT

NEW YORK CHEESECAKE - \$12

Berry Compote / Whipped Cream

TIRAMISU IN A JAR - \$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.

LOT 41
SOCIAL BAR + TABLE

ASK ABOUT OUR

**KIDS
MENU**

(Age 12 and under)