

LANDS **8fifty**

**LUNCH MENU**

**FRENCH ONION SOUP**

Rich beef broth with Madeira and Port, Gruyere, Croutons \$15

**FIELD GREEN & BEET SALAD**

Field greens, Roasted beets, watermelon radish, feta, orange supremes,  
in a truffle citrus vinaigrette, flax seed. \$14

**SIZZLING MIAMI STYLE KELVI BEEF SHORT RIBS**

Kelvi marinated Wellington County beef short ribs, toasted sesame seeds,  
pickled Thai chili, green onions. \$18

**SMOKED TURKEY AND BRIE CROISSANT**

Italian croissant, sliced apple, arugula with petite salad. \$18

**WHITE TRUFFLE BEET TARTAR**

Heritage greens, avocado and cucumber, beet hummus. \$20

**PAN SEARED STEELHEAD TROUT**

Beet hummus, Petite salad, Fresh Tomato salsa. \$28

**WELLINGTON COUNTY BEEF SLIDERS**

Brioche bun, jerk coleslaw, cornichon. \$16

**MUSHROOM & CHICKEN LINGUINE**

Alfredo sauce, fresh basil, Parmigiano. \$24