

Clock Tower Bistro & Pub

71 Frank St N7G 2R5 · +15192051500 · Updated: Jan 14, 2026

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SMALL PLATES & STARTERS 7

Clock Tower Soups

\$5.00

Choice of either our in-house created cream or broth soup

Classic French Onion Soup

\$7.00

Caramelized Bermuda and Spanish onions in a rich broth topped with croutons and provolone cheese

Frank Street Crab Cakes*

\$15.00

In-house prepared, panko breaded Cajun crab cakes with black bean/corn salsa and chipotle aioli

Tuscan Dip*

\$16.00

Oven baked cream cheese, goat cheese, white cheddar, roasted peppers, sundried tomato, and spinach. Served hot with garlic crostini and crisp corn chips

Tequila Lime Chicken Taco*

\$17.00

Marinated shredded chicken on a flour taco shell, black bean/corn salsa, avocado creme

Grilled Vegetable Bruschetta*

\$17.00

Tuscan cream cheese base topped with grilled peppers, zucchini, and balsamic reduction

Chef's Fish Trio Plate*

\$22.00

In-house smoked steel head trout, pickerel and Atlantic salmon gravlax pickled vegetables, hard boiled egg, red onion, capers, lemon dill aioli, garlic crostini

SEASONAL SALADS 5

Clock Tower Rustic Caesar

AVAILABLE OPTIONS

Baby romaine topped with smoked bacon, parmesan shavings, garlic croutons, hard boiled egg, and our own lemony Caesar dressing

Sm: \$11.50

Lg: \$18.00

Greek Beet Salad

AVAILABLE OPTIONS

Organic greens with marinated beets, sliced red onions, carrots, cucumber, tomato, and crumbles of Feta cheese

Sm: \$12.00

Lg: \$19.00

Caradoc Greens

AVAILABLE OPTIONS

Baby greens, julienne vegetable garnish

Sm: \$9.00

Lg: \$12.00

30 Mile Salad

AVAILABLE OPTIONS

Locally sourced Whole Pig pork loin, Hayters roast turkey breast, Canadian old white cheddar, Slegers organic greens, hard boiled eggs, julienne vegetable garnish

Sm: \$14.00

Lg: \$20.00

Salad of the Week

A weekly special creation you are sure to enjoy

AVAILABLE OPTIONS

Sm: \$9.00

Lg: \$12.00

BISTRO BURGERS 4

Clock Tower Bistro Burger

\$18.50

Ralph Bos lean ground beef seasoned with garlic and cracked peppercorn

Wagyu Beef Burger

\$19.50

Ontario raised Japanese beef burger on a brioche kaiser

Veggie Burger

\$17.50

Vegetable based patty topped with roasted pepper hummus

Thomas Fuller Burger

\$19.50

Ralph Bos lean ground beef, peameal bacon and Canadian aged white cheddar served on a toasted pretzel bun

BISTRO PIZZA* 6

Clock Tower Bistro Pizza

\$20.00

Garlic base topped with mozzarella cheese, sautéed cremini mushrooms, and sliced Kalamata olives

Chipotle Chicken Bacon Pizza

\$20.00

Chipotle base, mozzarella, chicken, bacon, banana peppers, roasted red peppers, BBQ drizzle

Mediterranean Pizza

\$20.00

Garlic base, mozzarella, grilled vegetables, kalamata olives, feta cheese

Smoked Duck Pizza

\$20.00

Garlic base brown sugar, King Cole Smoked duck breast, mozzarella, goat cheese and red onions

Canada Post Pizza

\$20.00

Tomato base, mozzarella, smoked bacon, smoked pork loin, cremini mushrooms and aged white Canadian cheddar

Meat Lovers Pizza

\$20.00

Tomato base, mozzarella, pepperoni, pork loin and bacon

PASTA 5

Fettuccini Portobello

\$26.00

Al dente pasta, grilled portobello mushrooms, julienne vegetables, white wine garlic cream sauce

Lasagna Roulade

\$29.00

Pasta sheets stuffed with ricotta, mozzarella, parmesan, spinach, in marinara sauce

Clock Tower Beef Stroganoff

\$29.00

Beef loin medallions, cremini mushrooms, onions, dill, garlic cream and demi glace, topped with sour cream and dill pickles

Pesto Gnocchi

\$27.00

Potato dumplings, prosciutto, pine nuts, pesto white wine sauce, roasted red pepper coulis

Broccoli Noodle Bowl

\$26.00

Tender broccoli, carrots, and cashews with Clocktower stir fry sauce over chow mien noodles

DINNER ENTREES 5

Forest Mushroom New York

AVAILABLE OPTIONS

10oz AAA Ontario steak served with grilled oyster mushrooms, chimichurri, and roasted garlic butter

\$44.00

Add Maple Shrimp: \$14.00

Seafood Mixed Grill

\$42.00

Grilled halibut, shrimp, scallops, fennel tomato chutney, pesto emulsion

BBQ Baby Back Ribs

\$29.00

Tender grilled pork ribs with whisky BBQ sauce

Chicken Tuscana

\$29.00

Pan seared chicken supreme, roasted red pepper, spinach, sundried tomato cream sauce

Market Dinner Feature

A masterful creation imagined daily by our skilled chefs

MENU CHOICES 5

Cheese or Pepperoni Pizza

Mac & Cheese

with side salad and garlic bread

Hot Dog and Fries

Ralph Bos Burger and Fries

Buttermilk Chicken Tenders

w/ fries and plum sauce

RED WINE 10

Cliff 79, Shiraz - Cabernet (House), Australian

AVAILABLE OPTIONS

Medium body and full of long-lasting fruit flavours

Bottle: \$34.00

6 oz: \$9.00

9 oz: \$12.00

Bon Courage, Shiraz, South Africa

AVAILABLE OPTIONS

Full bodied with ripe red berry fruit reminiscent of spicy plum jam, complimented by pepper and vanilla

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Jackson Triggs, Cabernet Sauvignon-Cabernet Franc, Niagara

AVAILABLE OPTIONS

Intensely aromatic exhibiting ripe plum, anise, black currant and bell pepper

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Alton Estates Winery, Cabernet Sauvignon, Forest Ontario

Well balanced full bodied, deep ruby red wine, red ripe fruit, medium tannins, dark chocolate on the palate

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Dark Horse Estate Winery, Baco Noir Grand Bend Ontario

Full bodied wine exhibiting spicy notes, leather, smoke with a hint of black currant

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Humberto Canale, Estate Malbec, Argentina

An attractive garnet colour, it is delicate in body and with tannins, ripe red fruit and a long persistent finish

AVAILABLE OPTIONS

Bottle: \$47.00

6 oz: \$12.00

9 oz: \$16.00

Decero, Malbec, Argentina

Gorgeously soft exuding decadent ripe plums, black berries, dark chocolate and light oak

AVAILABLE OPTIONS

Bottle: \$47.00

6 oz: \$12.00

9 oz: \$16.00

Ravanel, Cabernet Sauvignon Valle de Colchagua Reserva, Chile

Classic cassis fruit with touches of vanilla and spices. A generous palate and discreet tannins make this an attractive Chilean cabernet

AVAILABLE OPTIONS

Bottle: \$54.00

6 oz: \$15.00

9 oz: \$18.00

Leaping Horse, Merlot California

Violet and dark fruit aromas with pleasant plum black cherry and a little green olive

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

McManis, Petite Sirah, California

Vivid Purple in colour, full toned with black berry and boysenberry. Caramel and toffee are evident in the bouquet with a chocolate oak profile boasting a rich soft texture of mocha

AVAILABLE OPTIONS

Bottle: \$55.00

6 oz: \$14.00

9 oz: \$9.00

WHITE WINE 9

Grove Mill, Sauvignon Blanc, New Zealand

A deliciously fragrant bouquet of tropical fruit with black currant and citrus

AVAILABLE OPTIONS

Bottle: \$55.00

6 oz: \$14.00

9 oz: \$19.00

Leaping Horse, Chardonnay, California

Bright and crisp from start to finish with citrus highlights of green apple, pears, tropical fruit and lemon zest

AVAILABLE OPTIONS

Bottle: \$55.00

6 oz: \$14.00

9 oz: \$19.00

Echeverria, Sauvignon Blanc Chile

This vibrant wine combines aromas of fresh herbs, green peppers and tomato leaves with citrus notes of grapefruit and lime

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Bertoli, Pinot Grogio, Friuli Italy

Bright and crisp from start to finish with citrus highlights of green apple, pears, tropical fruit and lemon zest

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Jackson Triggs, Chardonnay, Niagara (House)

Light vanilla, oak and fruit aromas, ripe apple in flavour. A dry wine with a touch of spice in the finish

AVAILABLE OPTIONS

Bottle: \$28.00

6 oz: \$8.00

9 oz: \$10.00

Dark Horse Estate Winery, Unapologetically Riesling (Divine), Grand Bend, Ontario

Complex sweet Riesling with light citrus flavours, hints of hibiscus and rose petals

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Alton Estates Winery, Riesling, Forest, Ontario

Medium bodied, straw colour with hazelnut and green apple with a crisp lemon zest finish

AVAILABLE OPTIONS

Bottle: \$54.00

6 oz: \$15.00

9 oz: \$18.00

Inniskillin, Pinot Grigio, Niagara

Pale straw colour; waxy delicate mineral, floral/citrus rind aromas, dry light-medium bodied, crisp clean finish

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00

Dark Horse Estate Winery, Unapologetically Brash, Grand Bend, Ontario

A brash, aromatic, fruit forward blend of Vidal, Chardonnay, Riesling and Gewurztraminer. This wine exhibits an array of balanced fruit flavours (tropical fruits, pear and citrus) with a hint of floral and spice

AVAILABLE OPTIONS

Bottle: \$44.00

6 oz: \$11.00

9 oz: \$15.00