



From the Kitchen

FIRESTARTER CHARCUTERIE PLATE \$18.00
 Prosciutto, Calabrese Salami, Bocconcini Cheese,
 Marinated Olives, Artichokes, Peppers, Warm Artisan Bread

THE CANADIAN CHEESE PLATE \$21.00
 A Selection of Award Winning Canadian Cheeses:
 Roubine de Noyan, Le Cru du Clocher, St. Benedictine Blue,
 Le Douanier, Fruit, Nuts, Warm Artisan Bread

BEEF CHILI CHEESE NACHOS \$13.00
 Stone Ground Tortilla Chips, Blended Cheese,
 Homemade Beef & Bean Chili Salsa, Sour Cream,
 Green Onion & Jalapenos

TRADITIONAL CAESAR SALAD \$9.00
 Fresh Romaine, Smoked Bacon, Parmesan Cheese,
 Toasted Croutons, Tossed in a Classic Homemade Dressing
 • Add Grilled Chicken - \$4.00

SHRIMP COCKTAIL \$12.50
 Marinated Shrimp, Signature Cocktail Sauce

FRENCH ONION SOUP \$6.00
 Sweet White Caramelized Onions with Red Wine,
 Mozzarella Cheese & Croutons

BUFFALO STYLE CHICKEN WINGS \$14.00
 Your Choice of Sauce: Mild, Medium, Hot or
 Honey Garlic Served with Carrots, Celery Sticks
 & Blue Cheese Dip

TRADITIONAL BRITISH STYLE FISH & CHIPS \$13.25
 Crispy Beer Battered Haddock, Homemade Tartar Sauce,
 Served with fries

CLUBHOUSE PANINI \$14.00
 Smoked Bacon, Carved Roasted Turkey, Cheddar Cheese,
 Lettuce, Tomato & Mayonnaise. Served with Fries

DESSERTS \$9.00

.....

**DOUBLE VANILLA BEAN
 CHEESE CAKE**
 Seasonal Berry Compote

**DEVILS CHOCOLATE
 RASPBERRY TORTE**
 Vanilla Ice Cream

LEMON TART
 Seasonal Berry Compote

SIGNATURE BREAD PUDDING
 Caramel glazed,
 Crème Anglaise

Taxes & Gratuities Not Included.

*Please inform your server of any allergies and/or dietary restrictions.

