

AVAILABLE
BETWEEN
11 AM~4PM



APPETIZERS

MUSSELS \$19

Blue mussels sauteed in a white wine, butter, lemon and garlic sauce served with garlic bread



BEET CARPACCIO \$16

Thinly sliced red and golden beets topped with goat cheese, spicy pecans, spring mix and lemon aioli served with roasted garlic crustinies

CAULIFLOWER BITES \$15

A great wing alternative. Choice of lemon pepper, salt and pepper, teriyaki, caesar, hot, dry cajun, firecracker, Frank's Beehive, honey mustard, sweet chili, or szechuan served with ranch

SOUP OF YESTERDAY
CUP: \$5 BOWL: \$8

We make it yesterday so the flavours come out today!
Add garlic toast for \$3.50

TACOS \$17

Three crispy baby shrimp and scallops served on flour tortillas topped with coleslaw, pico de gallo, lemon aioli, pickled red onion, cilantro. Served with a lemon wedge

LETTUCE WRAPS \$22

Crispy chicken or battered cauliflower tossed in your choice of szechuan, teriyaki or firecracker mixed with crispy wontons and peanuts. Topped with cilantro and served with iceberg lettuce and sweet chili lime

BASKET OF FRIES \$9

KETTLE CHIPS \$10

YAM FRIES \$11

TURNIP FRIES \$12

Make it a poutine with gravy and shredded cheese for \$6.50 or Garlic Parmesan for \$4

CHICKEN WINGS \$20

11lb of chicken wings with your choice of lemon pepper, salt and pepper, teriyaki, caesar, hot, dry cajun, firecracker, Frank's beehive, honey mustard, sweet chili or szechuan. Served with ranch

DRY RIBS \$16

14oz of pork ribs tossed in sea salt and cracked pepper, served with sweet chili lime

APPETIZERS

CHARCUTERIE BOARD FOR TWO \$25

Four assorted dry salamis and cheeses, seasonal fruit, antipasto, Mediterranean olives, mango chutney served with roast garlic crustinies



SEAFOOD POTATO SKINS \$18

Russet potato skins filled with smoked salmon, shrimp, scallops, artichokes, bacon, green onion, parmesan cheese, cream cheese and finished with sour cream

SALADS

FARMER'S SALAD \$13

A fresh mixture of greens mixed in a pear maple vinaigrette. Topped with assorted vegetables and pumpkin seeds

HOUSE MADE CAESAR SALAD \$14

Crisp romaine hearts, house made caesar dressing, shredded parmesan, bacon bits, and garlic croutons. Served with a lemon wedge



TACO SALAD \$17

Fresh assorted greens tossed in a southwest ranch and served in a crispy flour tortilla bowl. Topped with black olives, banana peppers, red onion, shredded cheese, pico de gallo, sour cream, guacamole with your choice of taco beef or chicken

SPINACH AND GOAT CHEESE \$16

Fresh baby spinach tossed in a strawberry balsamic vinaigrette and topped with red onion, shredded carrot, red pepper, dried cranberries, goat cheese, and spicy maple pecans

ADD ONS: Salmon fillet \$9, Spice crusted ahi filet \$8, Chicken breast \$8, Prawn skewer \$8, Garlic bread \$3.50

WIFI:
Username: Golf_Black | Password: TheGrill

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FLAT BREADS

THE ITALIAN JOB \$18

Naan bread topped with marinara sauce, dry salami, red onion, peppers, shredded cheese and finished with zesty oil

THE POLLO COWBOY \$18

Naan bread topped with bbq sauce, taco chicken, red onion, banana peppers, shredded cheese and bacon finished with chipotle aioli

THE MEDITERRANEAN \$16

Naan bread topped with antipasto, finished with Parmesan, fresh basil, and balsamic reduction

PUB CLASSICS

DAILY SOUP & SANDWICH \$15

Ask your server for details

TEE TIME SANDWICH \$9

Your choice of bacon or ham topped with cheddar cheese, and mayonnaise on a cheese ciabatta bun

NACHOS \$20

Fresh corn chips topped with shredded cheese, black olives, banana peppers, red onion and served with salsa and sour cream

Add taco beef, shredded chicken, shredded cheese, pico de gallo, or guacamole

All pub classics (excluding nachos) served with your choice of fries, farmers salad or coleslaw. Or upgrade your side to Caesar salad (\$3.50), kettle chips (\$3.50), yam fries (\$4), garlic parm fries or poutine (\$3.50). Add gravy for \$3

HOUSE BATTERED HADDOCK \$20

One piece house battered haddock, served with coleslaw, tartar and a lemon wedge

Add extra piece of haddock \$6



BEEF DIP \$23

Shaved sirloin, roast garlic filoncini, mayonnaise and crispy onions served with au jus.

Add cheese or bacon (\$3)

CHICKEN STRIPS \$18

4 Chicken strips served with your choice of dipping sauce

TURKEY CLUB WRAP \$20

Sliced turkey, bacon, cranberry aioli, fresh assorted greens, tomato, and cheddar cheese wrapped in a flour tortilla

THAI PEANUT CHICKEN WRAP \$22

Shredded chicken in a flour tortilla filled with shredded cabbage, carrots, peanuts, cilantro and a house-made peanut sauce

PUB CLASSICS



JUICY AND
FLAVOURFUL!

BURGERS

All burgers served on a cheesy ciabatta bun. Substitute for a multigrain ciabatta or flour tortilla. Can be upgraded to gluten free bun (\$2) or wrapped in lettuce (\$2.50).

All beef burgers are a wagyu and pork belly patty, served with greens, tomato, dill pickle, crispy onions and garlic aioli

HOUSE BURGER \$22

Topped with cheddar cheese

**BBQ BACON
CHEDDAR BURGER \$23**

Topped with bbq sauce, smoked bacon and cheddar cheese

All chicken burgers are a 5oz chicken breast served with greens, tomato, dill pickle and red onion

CAJUN CHICKEN BURGER \$21

Topped with chipotle aioli and cheddar cheese

CHICKEN BACON GUACAMOLE \$23

Topped with smoked bacon, guacamole and pesto aioli

IMPOSSIBLE VEGGIE BURGER \$22

Impossible patty served on a cheesy ciabatta. Topped with garlic aioli, greens, tomato, dill pickle and crispy onion

BATTERED HADDOCK BURGER \$23

House battered haddock, cheddar cheese, tartar sauce, coleslaw, fresh assorted greens, and tomato

**TURKEY CRANBERRY
HERB BURGER \$22**

Herb cranberry turkey patty with pesto aioli, greens, tomato, dill pickle and red onions

SPLIT YOUR MEAL INTO TWO FOR \$2

CONCESSION ITEMS:
Sandwich | Smokie | Hot Dog