

APPETIZERS & SHAREABLES

Soup of the Day | \$9

Chef-inspired soup. Ask your server for details.

Pubhouse Nachos (Half \$16/Full \$22) GF

Fried Yellow Tortilla Chips, Bell Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Mozzarella blend, Baked and garnished with Fresh Cilantro and Scallions, served with Salsa and Sour Cream

Add Chicken \$6 OR Taco Beef \$5

Chicken Wings (1lbs. \$19/2lbs. \$27)

House-brined Chicken Wings, served Traditional OR Breaded, tossed in your choice of Seasoning or Sauce with Blue Cheese Dressing OR Ranch Dressing.

Options: Mild, Medium, Buffalo Hot, Honey Garlic, Cajun, Lemon Pepper, Garlic Parmesan, Fire & Ice

Spicy Lobster Bao Buns | \$22 (3 Bao Buns)

Poach Lobster, Asian Coleslaw, Sliced Avocado, Cucumber and Chili Aioli, served in Soft Bao Buns, garnished with Sesame Seeds and Fresh Cilantro

Mexican Corn Dawgs \$12

Battered & Fried Nathan's Famous Hot Dogs, garnished with Garlic Aioli, Sour Cream, Roasted Corn, Cilantro and Paprika and Feta

Chicken Tenders \$14

Breaded & Fried Buttermilk Chicken Tenders, served with Honey Mustard & Plum Sauce, with side Crudit 

Add a Side \$4

Quesadilla \$15

Bell Peppers, Red Onions, Pico de Gallo, Black Beans, Corn and Cheddar Baked in a Flour Tortilla, served with Salsa & Sour Cream

Add Chicken \$6 OR Taco Beef \$5

Classic Canadian Poutine \$11

French Fries topped with Cheese Curds and Roasted Beef Gravy, garnished with Scallions

Add Bacon \$3, Grilled Chicken \$6 OR Barbacoa \$7

Fried Calamari \$18

Breaded & Fried Calamari, served with Lemon Dill Aioli, Chili Aioli, and Grilled Lemon Wheel

SALADS & BOWLS

Add Grilled Chicken or Garlic Shrimp - \$6

Tuscan Summer Salad (\$10 Half/ \$15 Full)

Rustic Spring Mixed Greens, Cherry Tomatoes, Kalamata Olives, Red Onions, Cucumbers and Pepperoncinis tossed in a Classic Lemon Herb Dressing with Croutons and Asiago

Classic Caesar (\$11 Half/ \$16 Full)

Chopped Romaine Hearts, Bacon Lardons, Asiago and Garlic toasted Croutons, tossed in a classic Caesar Dressing, garnished with freshly grated Parmesan Reggiano

Field Greek Salad (\$11 Half/ \$16 Full) V GF

Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta

Traditional Cobb Salad \$26 GF

Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese

TACOS

Southwest Chicken Tacos | \$19 GF

Fried Chicken Tenders, Cheddar, Coleslaw, Salsa Verde, Iceberg Lettuce and Pico de Gallo, served in Grilled Flour Tortillas, garnished with Chipotle Aioli, Fresh Cilantro and Lime Wedges

Oxtail Barbacoa Tacos | \$22

Slow-roasted Oxtail, Shredded Iceberg Lettuce, Salsa Verde, Pickled Red Onions and Pico de Gallo, served in Baked Flour Tortillas with Chipotle Abado Sauce, garnished with Feta, Fresh Cilantro and Lime Wedges

Ahi Tuna Tacos | \$22

Sesame Ginger Tuna Poke, Asian Coleslaw, Hoisin Sauce, Guacamole and Pineapple Salsa, served in Fried Corn Tortillas, Garnished with Wasabi Aioli, Sesame Seeds, Fresh Cilantro and Lime Wedges

Additional Gluten Free Options Available

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

LOUNGE FAVOURITES

Fried Lake Perch | 2Pc. \$20 / 4pc. \$25

Panko Breaded & Fried Lake Perch Fillets, served with Fries, Coleslaw, Tartar Sauce and Lemon Wedge

NY Chicken Parmesan | \$26

Bread & Fried Chicken Cutlet topped with Vodka Sauce, Asiago Parmesan and Mozzarella, Served with Spaghetti tossed in Alfredo Sauce with Garlic toasted Ciabatta

Tuna Ponzu Bowl | \$26

Sesame Thai Ginger marinated Ahi Tuna, Avocado, Cherry Tomatoes, Edamame and Cucumber, served on Turmeric Basmati Rice, garnished with Wasabi Aioli, Hoisin Sauce, Sesame Seeds, Fresh Cilantro and Lime Wedges.

Cajun Steak Fettuccine | \$29

Grilled Flat Iron Steak, Cherry Tomatoes, Red Onions, Sun-dried Tomatoes, Roasted Garlic Cloves, Spinach and Fettuccine, tossed in a Creole Cajun Cream Sauce, garnished with Parmesan Reggiano, Fresh Herbs, served with Garlic toasted Ciabatta

Fiery Shrimp Fajita Bowl \$26 **GF**

Cajun Shrimp, Turmeric Rice Pilaf, Black Beans & Corn, Cherry Tomatoes, Broccoli, Bok Choy, Bell Peppers, Carrots and Snap Peas, garnished with sliced Avocado, Chili Aioli, Cilantro Lime Crema and Fresh Cilantro

Barbacoa Chimichunga | \$28

Slow-braised Oxtail Barbacoa, Cheddar, Salsa Verde, Pickled Onions and Avocado, served in a Crispy-fried Flour Tortilla, topped with Queso Cheese Sauce, Pico de Gallo and Fresh Cilantro

Country Fried Chicken | \$31

Buttermilk Fried Chicken Thighs, served with Roasted Garlic Mashed Potatoes, Cognac Mushroom Gravy and Cheddar Bay Biscuits.

Bangkok Thai Curry | \$22

Bell Peppers, Carrots, Snap Peas, Onions, Mushrooms, Broccoli and Bok Choy tossed in a Thai Green Curry Sauce, served alongside Basmati Rice, garnished with Fresh Cilantro

Add Chicken \$6, Shrimp \$6, or Salmon \$12

French Quarter Salmon | \$32 **GF**

Pan seared Blackened Salmon Fillet served with Sous Vide Potatoes, Blistered and Sundried Tomatoes, Baby Spinach, served with Classic Hollandaise Sauce

Lobster Mafaldine | \$28

Poached East Coast Lobster, Spinach, Blistered Cherry Tomatoes, Roasted Garlic Cloves and Mafaldine Pasta tossed in a classic Busara Tomato Sauce, garnished with Fresh Herbs, grated Parmesan Reggiano, Grilled Lemon and Garlic toasted Ciabatta.

Manhattan Strip | \$46 **GF**

Pan seared 10oz. NY Striploin, Roasted Garlic Mashed Potatoes, Chef's seasonal Vegetables, Cognac infused Peppercorn Sauce and side Cowboy Butter.

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PIZZAS & PANZEROTTIS

All Pizzas and Panzerottis are made with Fresh Hand-tossed Pizza Dough. Make is a Panzerotti for \$2

Pepperoni Lovers Pizza | \$21

Pizza Sauce, Sliced Pepperoni, Mozzarella, Garlic Oil & Fresh Herbs

Classic Canadian Pizza | \$23

Pizza Sauce, Sliced Pepperoni, Bacon, Mushrooms, Mozzarella, Garlic Oil & Fresh Herbs

Carnivore Pizza | \$24

Pizza Sauce, Sliced Pepperoni, Bacon, Italian Sausage, Chicken, Ham, Red Onions, Bell Peppers, Mozzarella, Garlic Oil & Fresh Herbs

Prosciutto Hawaiian Pizza | \$23

Pizza Sauce, Mozzarella, Sliced Prosciutto, Pineapple, Red Onions, Garlic Oil & Fresh Herbs.

New Haven Lobster Pizza | \$26

Garlic Butter, Poached East Coast Lobster, Mozzarella, Buffalo Mozzarella, Chili Flakes, Roasted Garlic Cloves, Garlic Oil & Fresh Herbs.

Genoa Hot Honey Pizza | \$25

Vodka Sauce, Sliced Genoa, Mozzarella, Burrata, Hot Honey, Basil Pesto & Garlic Oil

Ratatouille Pizza | \$23

Pizza Sauce, Mozzarella, Goat Cheese, Tomatoes, Bell Peppers, Onions, Zucchini, Arugula, Garlic Oil, Fresh Herbs, Balsamic Glaze.

SANDWICHES, WRAPS & BURGERS

*All sandwiches, wraps & burgers served with choice of side. *Gluten free buns available*

Clubhouse | \$22

Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Leaf Lettuce and Mayo, served on a Butter toasted Italian Bun

Nashville Chicken | \$21

Buttermilk Fried Chicken Thighs tossed in Nashville Sauce with Dill Pickles, Iceberg Lettuce and Mayonnaise, served on a Butter toasted Sourdough Bun

Turkey & Brie Melt | \$23

Oven roasted Turkey Breast, Bacon, Brie Cheese, Sliced Apple, Arugula, Beefsteak Tomatoes and Pesto Aioli, served on Buttered Multigrain Toast

French Beef Dip | \$24

Shaved Prime Rib dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus

Italian Chili Crisp Sandwich | \$21

Pan Fried Mortadella & Hot Genoa Salami, Buffalo Mozzarella, Parmesan Reggiano, Sundried Tomatoes, Hot Honey and Chili Aioli, served on a Butter toasted Sourdough Bread

Chicken Caesar Wrap | \$22

Grilled Chicken, Bacon, Asiago Parmesan, Red Onions, Romaine Lettuce and Caesar Dressing, served in a Grilled Flour Tortilla (Substitute Crispy Fried Chicken)

Buffalo Chicken Wrap | \$21

Hand-breaded Buttermilk Chicken Tenders tossed in Buffalo Hot Sauce with Cheddar, Tomatoes, Iceberg Lettuce and Ranch Dressing, served in a Grilled Flour Tortilla

Southwest Turkey Wrap | \$23

Oven Roasted Turkey with Roasted Red Peppers, Tomatoes, Avocado, Lettuce, Goat Cheese and Chipotle Aioli, served in a Grilled Flour Tortilla

Philly Cheesesteak | \$24

Shaved Prime Rib, Roasted Bell Peppers, Onion, Mushrooms, Banana Peppers and Cheddar Cheese, served inside a Butter toasted Hoagie Bun with Garlic Parm Aioli

Fried Sweet Potato Burrito | \$22 v

Sweet Potatoes, Black Beans, Corn, Edamame, Pico de Gallo, Avocado, Turmeric Basmati Rice and Chipotle Aioli, served in a Fried Flour Tortilla Wrap

The Plain Jane | \$21

8oz. Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Red Onions and Leaf Lettuce, served on a Butter toasted Burger Bun

Bacon Cheeseburger | \$24

8oz. Premium Chuck & Brisket Patty, Bacon, Cheddar Cheese, Beefsteak Tomatoes, Red Onions and Leaf Lettuce, served on a Butter toasted Burger Bun

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BREAKFAST

(Available from 11 AM – 4 PM on weekdays and 9 AM – 3 PM on weekends)

Long Drive Breakfast | \$14

Two Eggs your way with choice of Bacon OR Farmer Sausage, Hashbrowns and choice of Buttered White, Multigrain OR Sourdough Toast

Toasted Western Sandwich | \$14

Three Egg Omelette with Ham, Bell Peppers, Red Onions and Cheddar, served on Buttered Multigrain Toast, served with side Hashbrowns

Florentine Breakfast Sandwich | \$16* v

Three Egg Omelette with Red Onions, Cherry Tomatoes, Spinach, Goat Cheese and Chili Aioli, served on Butter toasted Sourdough with side Hashbrowns

French Toast | \$14 v

Texas cut White Bread dipped in a Vanilla & Cinnamon Royale Batter, pan fried Golden Brown and served with Fresh Berries, Maple Syrup and Icing Sugar

Daybreak Breakfast Sandwich | \$12

Two Egg Patty with choice of Bacon OR Farmer Sausage and Cheddar Cheese, served on a Butter Toasted English Muffin with side Hashbrowns

Carnivore Hash Skillet | \$17

Two Eggs your way served on a Bacon, Sausage, Ham, Chicken, Red Onions, Roasted Peppers, Fried Potatoes and Cheddar Hash with choice of Buttered Toast.

Avocado Smash Toast | \$17 v

Western-style Guacamole on Buttered Sourdough Toasts with Scrambled Eggs, Bell Peppers, Red Onions, Pico de Gallo, Fresh Chilis, Feta and Cilantro, served with side Hashbrowns

Classic Eggs Benedict | \$16

Two Poached Eggs and Grilled Ham served on Butter Toasted English Muffins and topped With Hollandaise Sauce, served with Hashbrowns

ADD ONS

SIDE ADD ONS:

Side Soup \$5
Side Fries, Onion Rings OR Sweet Potato Fries \$4
Side Garden Salad \$5
Side Caesar Salad \$5
Side Greek Salad \$6
Side Gravy \$3

ITEM ADD ONS/UPGRADES:

Add Chicken \$6
Add Shrimp \$8
Add Cheese \$2
Add Bacon \$3
Add Guacamole \$3
Sautéed Mushrooms \$4
Skillet of Fries, Onion Rings or Sweet Potato Fries \$7

DESSERTS

Chef's Feature Crème Brulee | \$8 v GF

Ask your server for details

Feature Sorbet | \$6 v

Ask your server for details

Chef's Ice Cream Cake | \$8 v

Chocolate Fudge, Salted Caramel and Vanilla Ice Cream, Layered and topped with Chopped Walnuts, Belgian Chocolate and Caramel, served with Whipped Cream, Caramel Sauce and Fresh Berries

Basque Cheesecake | \$7 v

Crustless Yogurt based Cheesecake, served with Raspberry Coulis, Whipped Cream and Fresh Berries

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