

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

Chef's Signature Chili | \$14

Served with Toasted Ciabatta, garnished with Sour Cream, Cheddar and Scallions

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 Chili Aioli and Lemon Dill Aioli, garnished with Scallions, Fresh Red Chilis and Cilantro

SALADS & BOWLS

Add Chicken \$6, Shrimp \$8 OR Salmon \$12

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

Beet & Chevre Salad | \$21

Spring Mix, Poached Beets, Granny Smith Apples, Pickled Red Onions and Goat Cheese, Garnished with Toasted Walnuts, Micro Sprouts and Modena Balsamic Vinaigrette

Traditional Cobb Salad | \$26

Grilled Chicken Breast with Bacon, Hard-boiled Eggs, Blue Cheese, Cherry Tomatoes, Cucumbers and Avocado. Served on crisp Iceberg Lettuce tossed in White Balsamic & Lemon Dressing

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

Birria Brisket Tacos | \$23

Slow-braised Brisket, Salsa Verde, Pickled Red Onions, Pico de Gallo and Feta, served Baked

Flour Tortillas, with Chipotle Adobo Sauce, garnished with 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. \$21

Two Beer Battered & Fried Lake Perch Fillets, served with Fries, Coleslaw and Lemon Wedge. Add Extra Perch Fillet \$7

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, Beet Curls, 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

Loaded Steak & Potato Bowl | \$29

Marinated Pan seared Flat Iron Steak, Roasted Bell Peppers, Onions, Roasted Corn and Bacon, served over Fried Yukon Potatoes, garnished with Hot Honey Sour Cream and Scallions

Stackhouse Meatloaf | \$28

Bacon-encased Pork, Brisket and Veal Meatloaf, served with Garlic Mashed Potatoes, Seasonal Vegetables, Fried Onion Rings and a Whiskey BBQ Pan Gravy

Steak & Frites | \$59

Grilled 10oz. NY Striploin, served with Chili Garlic Parmesan Fries, Seasonal Vegetables and Demi, garnished with Fresh Herbs and Maldon Salt

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

Maple Dijon Salmon | \$32

Pecan Panko Crusted Atlantic Salmon Fillet, served with Parmesan & Sage Risotto, Seasonal Vegetables and a Maple Dijon Sauce

Gnocchi Milanese | \$28

Fried Potato Gnocchi, Zucchini, Onions and Roasted Garlic Cloves tossed in Sundried Tomato Pesto Bolognese and topped with Mozzarella & Ricotta, Baked and garnished with Arugula and Parmesan Crisp with side Garlic toasted Ciabatta

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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

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, Ricotta, Parmesan Reggiano, Arugula, Bell Peppers, Tomatoes, Red Onions, Zucchini, Garlic Oil, Fresh Herbs, Balsamic Reduction

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

Prime Rib 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

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)

Portobello Pesto Melt | \$22

Sauteed Portobello Mushrooms, Basil Pesto, Buffalo Mozzarella, Roasted Red Peppers, Pickled Red Onions and Spring Mix, served on a Garlic toasted Hoagie Bun.

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

Philly Cheesesteak | \$25

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

Clubhouse Burger | \$21

8oz. Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Iceberg Lettuce, Red Onions and Dill Pickles, served on a Butter toasted Burger Bun
Add Bacon \$2, Cheddar \$2

Beef Carnitas Hoagie | \$24

Spicy Braised Beef Barbacoa, Feta Cheese, Pickled Red Onions, Pico de Gallo and Cilantro Lime Aioli, served on a Butter toasted Hoagie Bun with side Adobo Dipping Sauce

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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

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

Chef's Ice Cream Cake | \$9 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

Spiced Carrot Cake | \$9

Three tier decadent Carrot Cake, layered with Cream Cheese Frosting and Walnuts, garnished with Butter Rum Toffee Sauce, Whipped Cream and Fresh Berries

Chocolate Truffle Torte | \$9

Rich Belgian Truffle Chocolate with Oreo Pie Crust, served with Espresso Creme Anglaise, garnished with Amarena Cherries and Whipped Cream.

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