

# Patio MENU

## SOUP & SALADS

### SOUP DU JOUR

Ask your server about the Soup of the Day. Served with a Warm Bread Roll

7

### CLUBHOUSE GREENS

Bistro Greens with Cherry Tomatoes, Cucumber, Red Onions, Julienned Carrots Tossed with a White Balsamic Lemon Honey Vinaigrette

7/12

### CLASSIC CAESAR

Chopped Romaine Tossed in Asiago Caesar Dressing with Bacon, Garlic & Herb Croutons then Topped with Shaved Parmesan and a Lemon wedge

9/14

### SOUTHWESTERN COBB SALAD *New*

Hard Boiled Eggs, Roasted Turkey, Bacon, Bean, Corn & Edamame blend, Julienned Carrots, Chopped Beefsteak Tomatoes, Sliced Avocado, Cheddar Cheese and Cilantro Served on Arugula with Chipotle Ranch Dressing

18

Add Chicken Breast \$6 | Add Salmon \$11 | Add Garlic Shrimp \$7

\*Vegan Options Available

## APPETIZERS

### RUSTIC BRUSCHETTA

13

#### FLATBREAD *New*

Heirloom Tomatoes Tossed with Fresh Chopped Basil, Garlic and Shallots in Olive Oil Served on a Toasted Garlic Flatbread with Parmesan and Balsamic Glaze

### SPICY CHICKEN TACOS

14

3 Grilled Flour Tortillas Topped with Coleslaw, Pico De Gallo, Grilled Chicken and Topped with Ancho Chili Aioli and Crispy Jalapenos Served with Fresh Lime Wedges

### CLASSIC QUESADILLA

12

Toasted Flour Tortilla Topped with Diced Bell Peppers, Red Onions, Pico De Gallo and Mozzarella Cheddar Blend Served with Salsa and Sour Cream

Add Chicken \$6 | Add Taco Beef \$5  
| Add Jalapenos \$1

\*Vegan options available

### NACHOS (HALF OR FULL)

11/18

Corn Tortillas Chips, Tomatoes, Onions, Bell Peppers, Cheese Blend, Served with House Salsa and Sour Cream. Jalapenos optional.

Add Chicken \$6 | Add Taco Beef \$6

\*Vegan options available

### BUTTERMILK CHICKEN TENDERS

15

House-marinated Chicken Strips Breaded and Fried to Golden Brown and Served with Fries and Honey Mustard Dipping Sauce

### CALAMARI *New*

14

Seasoned Flour Coated Calamari Fried with Sautéed Bell Peppers, Roasted Cherry Tomatoes Served with Lemon Aioli, Pomodoro Sauce and Grilled Lemon Wheel

### HOUSE-BRINED

15/24

#### CHICKEN WINGS *New*

8 OR 16 Wings Breaded or Traditional Served with Crudités and Choice of Ranch or Blue Cheese Dipping Sauce.

Sauces:

Mild, Medium, Hot, Buffalo, Honey Garlic, Fire & Ice, Garlic Parmesan

Dry Spices:

Lemon Pepper, Salt & Cracked Black Pepper, Cajun

Ask your server for our Vegan, breakfast and sandwich menus.

 - Gluten Free Option Available

## WRAPS & SANDWICHES

Served with choice of Fries, Sweet Potatoes, Garden, Caesar Salad or Kettle Chips. Side Poutine add \$4.95.

**REUBEN PANINI** 17  
Butter Toasted Marble Rye with Shaved Corned Beef, Sauerkraut, Traditional Russian Dressing and Sliced Gruyere Cheese

**PHILLY STEAK SANDWICH** 19  
Marinated Striploin, Fried Onions and Bell Peppers and Beefsteak Tomatoes, Swiss Cheese, Roasted Garlic Horseradish Aioli, Crispy Fried Onions Served on a Toasted Ciabatta Bun

**TURKEY BACON AVOCADO CLUB** 18  
Oven Roasted Turkey Breast, Bacon, Sliced Avocado, Beefsteak Tomatoes, Arugula with Swiss Cheese and Ancho Chili Aioli Served on Multi-grain Toast

**AVOCADO TOAST** 17  
House-made Guacamole Served on your Choice of Toast with Pico de Gallo, Alfalfa Sprouts and Feta. Add 2 Fried Eggs \$3

**BUFFALO CHICKEN CAESAR WRAP** 17  
Grilled OR Crispy Fried Chicken Tossed in Buffalo Sauce with Chopped Romaine, Bacon, Beefsteak Tomatoes, Parmesan and Caesar Dressing, Served in a Grilled Flour Tortilla

## BURGERS, HOT DOGS & SAUSAGES

Served with choice of Fries, Sweet Potatoes, Garden, Caesar Salad or Kettle Chips. Side Poutine add \$4.95.

**CLASSIC BURGER** 16  
8oz Homemade Burger Patty on a Toasted Brioche Bun with Lettuce, Beefsteak Tomato and Sliced Red Onion

Add Cheese \$2 | Add Bacon \$3

**MUSHROOM & SWISS BURGER** 18  
8oz Homemade Burger Patty on a Toasted Brioche Bun with Sautéed Cremini Mushrooms, Bacon, Swiss Cheese, Smokey BBQ Sauce

**MEDITERRANEAN BURGER** 18  
8oz Homemade Burger Patty on a Toasted Brioche Bun with Basil Pesto, Chevre, Beefsteak Tomato, Red Onion, Roasted Red Peppers, Arugula and Lemon Aioli

**THE CLUB DOG** 12  
Grilled Frankfurter with Diced Beefsteak Tomatoes and Red Onions on a Toasted Sesame Bun.

Add Fried Onions \$2 | Add Bacon \$3 | Add Cheddar \$2

**ANDOUILLE SAUSAGE** 14  
Grilled Sausage Served on Toasted Sesame Bun with Fried Onions

Add Sauerkraut \$1 | Add Bacon \$3 | Add Cheddar \$2

## MAINS

\*Vegan Options Available

### ONTARIO LAKE PERCH | 18

4-piece Fried Perch Fillets Served with Fries, Coleslaw and House Tartar Sauce and Charred Lemon

### BEER BATTERED FISH & CHIPS | 16/21

4 oz. Haddock Fillet (1 OR 2 PC) Hand-dipped in our House Beer Batter Served with Fries, Coleslaw, House Tartar Sauce and Charred Lemon wheel

### BRAISED BEEF SHORT RIB | 28 *New*

Braised Boneless Short Rib with Chevre Roasted Garlic Mashed Potatoes, Seasonal Vegetables and a Classic Bordelaise Sauce with Fresh Herbs

### CHICKEN FLORENTINE 23 *New*

Chicken Supreme Stuffed with Spinach, Roasted Red Peppers and Chevre Served with Roasted Fingerling Potatoes, Seasonal Vegetables, and a Wild Mushroom Cream Sauce

### CHICKEN PARMESAN | 23

7oz. Panko Crusted Fried Chicken Breast Baked with Pomodoro Sauce and Parmesan Served with Spaghettini Noodles Tossed in Alfredo Sauce with Toasted Garlic Ciabatta Bread

### PESTO SHRIMP PRIMAVERA 24 *New*

Sautéed Black Tiger Shrimp Served with Penne Noodles Tossed in a Fresh Basil Pesto with Roasted Red Peppers, Red Onions, Pico de Gallo and Arugula Garnished with Shaved Parmesan and Garlic Ciabatta Bread

### ATLANTIC SALMON 25 *New*

7oz. Herb & Dijon Crusted Atlantic Salmon Fillet Served with Lemon Infused Couscous, Seasonal Vegetables and a Traditional Bearnaise Sauce

### BOMBAY CURRY BOWL 21 *New*

Roasted Cauliflower & Sweet Potatoes with a Bean, Corn & Edamame Medley Sautéed Bell Peppers Served on top of White Quinoa and a Green Curry Coconut Cream Sauce Garnished with Lime Crema, Fresh Cilantro Sprig and Butter Toasted Naan Bread.

Add Chicken \$6 | Add Shrimp \$7 | Add 7oz Salmon \$11

### AAA STRIPLOIN 29 *New*

10oz. Marinated Striploin Steak Served with Roasted Bell Peppers, Seasonal Vegetables, Crispy Fried Onions and a Classic Demi-Glace

Add Sautéed Mushrooms \$3 | Add Garlic Shrimp \$7

# Breakfast MENU

Served from 9am till 4pm daily

\*All breakfasts served with fresh sliced fruit

---

## THE LONG DRIVE - 10

Two eggs your way with home fries served with choice of Bacon, Ham, or Sausage and choice of Brown, White, Rye or Multi-grain Toast

## FAIRWAY OMELETTE - 12

Three Egg Omelette with choice of toppings served with Home fries and choice of Brown, White, Rye or Multi-grain Toast

Toppings: Tomatoes, Red Onions, Mushrooms, Jalapenos, Bell Peppers, Chicken, Bacon, Sausage, Feta, Mozzarella Cheddar Blend

## TOASTED WESTERN - 11

Two Eggs with sautéed Bell Peppers, Red Onions and Ham with choice of Brown, White, Rye or Multi-grain Toast and a Slice of Cheddar Cheese served with Home fries

## BLT BREAKFAST WRAP - 12

Scrambled Eggs, Bacon, Iceberg Lettuce and Beefsteak Tomatoes with Mayo served in a toasted Flour Tortilla with Home fries and a side of Salsa

## *New* CLASSIC FRENCH TOAST - 13

Two thick cut slices of French Bread dipped in a Cinnamon, Vanilla Egg blend and toasted to Golden brown served with Crème Chantilly, Fresh sliced strawberries, Maple Syrup and Icing Sugar.

## *New* BAKED EGGS BARBACOA - 14

2 Medium Eggs Baked in Tomato Ragu with sautéed Bell Peppers, Spanish Onions and braised Beef Barbacoa, served with Home Fries and choice of Toast

## BREAKFAST SIDES

Sausage (2) .....3.00

Bacon (3) .....2.50

Ham .....2.50

Toast (2) .....1.50

Extra Egg .....1.50

Home Fries .....2.50

# Sandwich

## MENU

Served on your choice of Bread with Sliced  
Tomato and Iceberg Lettuce.

Add Side of Fries, Caesar Salad, Garden Salad,  
Sweet Potato Fries, Kettle Chips or Soup for \$4.  
Add Poutine for \$4.95.

---

### **SANDWICHES ON THE GO**

**\$8**

**Turkey & Swiss**

**Ham & Cheddar**

**Roast Beef & Provolone**

**Tuna Salad**

### **MAKE IT A HALF SANDWICH**

**\$5**



# DRINK MENU

## TALL BOYS (475ML)

### Domestic:

<i>Bud Light, Budweiser, Bud Light Lime, Bud Light Strawberry Lemonade</i>	\$6.63
--	--------

### Premium:

<i>Michelob Ultra, Alexander Keith's, Ace Hill Lager, Ace Hill Pilsner, Goose Island IPA, Mill St. Organic, Muskoka Detour, Rolling Rock, Shake Lager</i>	\$6.85
---	--------

### Import:

<i>Stella, Corona</i>	\$7.00
-----------------------	--------

<b>Ace Hill Mexican Lager</b> (355ml)	\$5.75
--	--------

## DRAUGHT (16oz/PITCHER)

### Domestic:

<i>Bud Light</i>	\$5.95/\$21
------------------	-------------

### Premium:

<i>Michelob Ultra, Alexander Keith's Amber Ale, Shock Top, Brickwork's Batch Cider</i>	\$6.50/\$22.50
--	----------------

### Import:

<i>Stella</i>	\$6.95/\$25
---------------	-------------

## COOLERS

<b>Bangarang</b> <i>Various Flavours</i>	\$6.85
---	--------

<b>Clamato Caesars</b> <i>Original or Spicy</i>	\$6.85
--	--------

<b>Cottage Springs</b> <i>Various Flavours</i>	\$6.63
---	--------

<b>Nutrl</b> <i>Various Flavours</i>	\$6.85
---	--------

<b>Good Sunday</b> <i>Lemon Gin Soda</i>	\$6.63
---	--------

<b>Muskoka</b> <i>Various Flavours</i>	\$6.63
---	--------

## SPIRITS (1oz)

<b>Vodka:</b> Stolichnaya	\$6.45
---------------------------	--------

<b>Premium Vodka:</b> Tito's or Grey Goose	\$8.25
--	--------

<b>Rum:</b> Bacardi White, Lamb's Amber or Lamb's Dark	\$6.45
--	--------

<b>Premium Rum:</b> Captain Morgan's Spiced	\$8.25
---	--------

<b>Rye:</b> Royal Reserve or J&B	\$6.45
----------------------------------	--------

<b>Premium Rye:</b> Gibson's Finest, Jack Daniels, Johnny Walker, Crown Royal or Glenfiddich 12 yr	\$8.25
--	--------

<b>Gin:</b> Beef Eater	\$6.45
------------------------	--------

<b>Tequila:</b> Jose Curvo	\$8.25
----------------------------	--------

Jager, Disaronno, Grand Marnier or Bailey's	\$8.25
---	--------

Greenhill's Ceasar	\$7.95
--------------------	--------

## WHITE WINE 5oz / 8oz / Bottle

Inniskillin Riesling	\$7.50 / \$10.95 / \$31.95
----------------------	----------------------------

Lola Rose	\$8.25 / \$11.95 / \$34.95
-----------	----------------------------

Kim Crawford Sauvignon Blanc	\$10.50 / \$13.85 / \$49.95
------------------------------	-----------------------------

Oyster Bay Chardonnay	\$10.50 / \$13.85 / \$49.95
-----------------------	-----------------------------

Santa Margherita Pinot Grigio	\$10.50 / \$13.85 / \$49.95
-------------------------------	-----------------------------

## RED WINE 5oz / 8oz / Bottle

Inniskillin Pinot Noir	\$7.50 / \$10.95 / \$31.95
------------------------	----------------------------

Woodbridge Robert Mondavi Cabernet Sauvignon	\$8.25 / \$11.95 / \$34.95
--	----------------------------

Woodbridge Robert Mondavi Merlot	\$8.25 / \$11.95 / \$34.95
----------------------------------	----------------------------

Jlohr Cabernet Sauvignon	\$10.50 / \$13.85 / \$49.95
--------------------------	-----------------------------

McManis Cabernet Sauvignon	\$10.50 / \$13.85 / \$49.95
----------------------------	-----------------------------

## COFFEE 12oz 16oz

True North, Decaf	\$2.95	\$3.25
-------------------	--------	--------

# Vegan MENU

---

**CLUBHOUSE GREENS**  7/12

Bistro Greens with Cherry Tomatoes, Cucumber, Red Onions, Julienned Carrots Tossed with a White Balsamic Lemon Honey Vinaigrette

**RUSTIC BRUSCHETTA FLATBREAD** *New* 13

Heirloom Tomatoes Tossed with Fresh Chopped Basil, Garlic and Shallots in Olive Oil Served on a Toasted Garlic Vegan Flatbread with Parmesan and Balsamic Glaze

**CLASSIC QUESADILLA** 12

Toasted Vegan Tortilla Topped with Diced Bell Peppers, Red Onions, Pico De Gallo and Vegan Cheese with Salsa

Add Jalapenos \$1

**NACHOS (HALF OR FULL)** 11/18

Corn Tortillas Chips, Tomatoes, Onions, Bell Peppers, Vegan Cheese Blend, Served with House Salsa. Jalapenos optional.

**BEET BURGER** *New* 16

8 oz. House-made Beet Burger Patty on a Toasted Bun with Hummus, Lettuce, Tomatoes, Red Onions, Arugula and Vegan Lemon Aioli.

**PESTO PRIMAVERA** *New* 24

Penne Noodles Tossed in a Fresh Basil Pesto with Roasted Red Peppers, Red Onions, Pico de Gallo and Arugula Garnished.

**BOMBAY CURRY BOWL** *New* 21

Roasted Cauliflower & Sweet Potatoes with a Bean, Corn & Edamame Medley Sautéed Bell Peppers Served on top of White Quinoa and a Green Curry Coconut Cream Sauce Garnished with Lime Crema, Fresh Cilantro Sprig and Toasted Vegan Naan Bread.

# Desert MENU

---

## **CHAI LATTE CRÈME BRULEE**

7

Served with Fresh Seasonal Berries and Sponge  
Toffee crumble

## **CHOCOLATE RASPBERRY PAVE**

7

Chocolate Fudge Brownie Layered with Raspberry  
Mousse and Chocolate Ganache

Served with Seasonal Berries and Raspberry Coulis

## **CARAMEL APPLE CHEESECAKE**

8

Served with Caramel Sauce, Crème Chantilly, Sponge  
Toffee Crumble and Fresh Seasonal Berries

## **ESPRESSO GELATO**

6

Locally Produced Gelato Served with Fresh Berries,  
Crème Chantilly and Icing Sugar