

THE DINING MENU

AVAILABLE MONDAY - SUNDAY

SOUPS & SALADS

Add Tofu \$4, Shrimp \$8, Grilled Chicken \$6 OR Salmon \$12

Soup of the Day	\$9
<i>Ask your server about the Chef-inspired Soup, served with Garlic Knots</i>	
Classic French Onion Soup	\$14
<i>Caramelized Onions, served in a Rich Veal Broth, topped with Garlic Croutons, Provolone, Gruyere and Mozzarella Cheese, garnished with Fresh Herbs</i>	
Tuscan Summer Salad	Half - \$10 Full - \$15
<i>Romaine, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Pepperoncinis and Garlic Croutons, tossed in our House Lemon Herb Dressing, garnished with Asiago</i>	
Classic Caesar Salad	Half - \$11 Full - \$16
<i>Chopped Romaine Hearts, Bacon Lardons, Asiago and Garlic toasted Croutons, tossed in a classic Caesar Dressing, garnished with freshly grated Parmesan Reggiano</i>	
Field Greek Salad	Half - \$11 Full - \$16
<i>Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta</i>	
Traditional Cobb Salad	\$26
<i>Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese</i>	

APPETIZERS & SHAREABLES

Focaccia Romano	\$10	Spinach & Artichoke Dip	\$18
<i>Baked Asiago Rosemary Focaccia, served with Sun-dried Tomato Pesto & Garlic Herb Butter</i>		<i>Sautéed Spinach, Artichokes, Roasted Garlic, Shallots and Cream Cheese, topped with Mozzarella Cheddar Blend, Baked and served with Fried Tortilla Chips & Grilled Naan Bread</i>	
Burgundy Escargot	\$16	Kyoto Salmon Bites	\$21
<i>Tender Vineyard Snails sautéed in Garlic Compound Butter, baked with Cheddar and Asiago cheeses, finished with fresh Herbs and served with a buttered French Baguette.</i>		<i>Hoisin-glazed Atlantic Salmon, Baked, and served with Sliced Avocado, Wasabi Aioli, Toasted Sesame Seeds, Scallions and fresh Cilantro.</i>	
Prosciutto Hot Honey Flatbread	\$18	Firecracker Calamari	\$20
<i>Alfredo Sauce, Crispy Prosciutto, Roasted Red Peppers, Roasted Garlic Cloves, Spinach, Cherry Tomatoes, Mozzarella and Goat Cheese, baked on a Garlic Toasted Flatbread, garnished with Hot Honey and Fresh Herbs</i>		<i>Breaded & Fried Chili, Paprika and Lime marinated Calamari, served with Lemon Dill Aioli and Chili Aioli, garnished with Scallions and Fresh Cilantro.</i>	

DINING FAVOURITES

Weekly Dinner Feature

Ask your server for the dinner feature of the week.

Cajun Steak Fettuccine

Grilled Flat Iron Steak, Cherry Tomatoes, Mushrooms, Red Onions, Sun-dried Tomatoes, Spinach and Fettuccine, tossed in a Creole Cajun Cream Sauce, garnished with Parmesan Reggiano, Fresh Herbs, served with Garlic toasted Ciabatta \$29

NY Chicken Parmesan

Breaded & Fried Chicken Cutlet with Vodka Sauce, Asiago and Mozzarella, Baked, and served with Spaghetti tossed in Alfredo Sauce, topped with freshly grated Parmesan Reggiano and Fresh Herbs \$26

Fiery Shrimp Fajita Bowl

Grilled Cajun Shrimp, Turmeric Rice Pilaf, Black Beans & Corn, Cherry Tomatoes, Broccoli, Bok Choy, Bell Peppers, Carrots and Snap Peas, garnished with sliced Avocado, Chipotle, Cilantro Lime Crema and Fresh Cilantro \$29

Fish & Chips

Beer Battered and Fried 7oz. Pickerel Fillet, served with Fries, Coleslaw, Tartar Sauce and Lemon \$25

Salmon Creole

Cajun marinated Salmon Fillet, Homestyle Potato & Sausage Corn Hash and Avocado Crema, garnished with Pineapple Salsa and Fresh Cilantro. \$32

Bangkok Thai Curry

Bell Peppers, Carrots, Onions, Snap Peas, Mushrooms, Broccoli and Bok Choy tossed in a Thai Green Curry, served alongside Basmati Rice with Grilled Naan Bread, garnished with Fresh Cilantro \$22
Add Chicken \$6, Shrimp \$6 OR Salmon \$12

Lobster & Crab Cannelloni

Poached Lobster, Crab, Basil Pesto Spinach & Ricotta stuffed Cannelloni, Baked and served with a Bianca Garlic Cream Sauce, garnished with freshly grated Parmesan Reggiano and Fresh Herbs. \$32

Chicken Marsala

Pan-seared Marinated Chicken, Roasted Garlic Mashed Potatoes, Chef's Seasonal Vegetables, topped with a Marsala Mushroom Gravy \$29

Manhattan Strip

12oz. Pan-seared NY Striploin, Roasted Garlic Mashed Potatoes, Chef's Seasonal Vegetables, served with a classic Peppercorn Sauce \$49
Add Garlic Prawns \$8, Fried Mushrooms \$4, Fried Onions \$4

SANDWICHES & BURGERS

**All items are served with your choice of Fries, Sweet Potato Fries, Onion Rings, Greek Salad, House Salad, Caesar Salad, OR Soup of the Day. Upgrade your Fries to a Poutine for \$2.50. Vegan and gluten-free buns are available upon request.*

Deli Sandwiches

Half - \$7
Full - \$14

(All Sandwiches include Lettuce & Tomatoes)

*Choice of: Roast Beef & Provolone, Black Forest Ham & Cheddar, Roasted Turkey & Swiss, Egg Salad OR Tuna
Served on choice of White, Brown, Multigrain, Rye, Sourdough or Flour Tortilla Wrap*

Clubhouse Sandwich

\$22

Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Butter toasted Italian Bread

Chicken Caesar Wrap

\$22

Marinated Chicken Breast, Asiago Parmesan, Bacon, Romaine Lettuce and Classic Caesar Dressing, served in a Grilled Flour Tortilla

Substitute for Crispy Chicken

Buffalo Chicken Wrap

\$21

Crispy Chicken Tenders tossed in Buffalo Hot Sauce with Iceberg Lettuce, Beefsteak Tomatoes, Cheddar Cheese and Ranch Dressing, served in a Grilled Flour Tortilla

The Brooklyn Melt

\$24

Shaved Pastrami, Dill Pickles, Sauerkraut, Swiss Cheese and Russian Dressing, served on Butter toasted Rye Bread

Turkey & Brie Panini

\$23

Oven Roasted Turkey Breast, Bacon, Brie, Cheddar, sliced Granny Smith Apples, and Basil Pesto Aioli, served on a Buttered Multigrain Toast

Cubano Panini

\$21

Slow-braised Whiskey BBQ Pulled Pork, Black Forest Ham, Swiss Cheese, Dill Pickles, Mayonnaise and Yellow Mustard, served on Crispy Butter toasted Italian Bread.

French Beef Dip

\$24

Shaved Premium Roast Beef dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus

Deli Italiano

\$23

Prosciutto, Salami, Mortadella, Burrata, Tomatoes, Basil Pesto, Asiago, Chili Pesto and Balsamic Reduction, served on a Butter toasted Focaccia Bun.

Nashville Hot Chicken

\$22

Breaded & Fried Buttermilk marinated Chicken Thighs tossed in our Signature Nashville Sauce with Iceberg Lettuce, Dill Pickles and Mayonnaise, served on a Butter toasted Burger Bun

Plain Jane Burger

\$21

Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun

Bacon Cheeseburger

\$24

Premium Chuck & Brisket Patty, Bacon, Cheddar Cheese, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun

T A C O S

Adobo Chicken Tacos

Two for \$14 | Three for \$19

Fried Chicken Tenders, Lettuce, Cheddar, Avocado, Salsa Verde and Pico de Gallo served in Corn Flour Tortillas, garnished with Chipotle Aioli and Fresh Cilantro

Cajun Salmon Tacos

Two for \$16 | Three for \$23

Cajun marinated Salmon, Coleslaw and Guacamole, garnished with Wasabi Aioli, Pineapple Salsa, served in Corn Flour Tortillas, garnished with Feta and Fresh Cilantro

Cantina Crunch Tacos

Two for \$14 | Three for \$19

Tex Mex Ground Chuck, Iceberg Lettuce, Guacamole, Black Beans, Corn and Cheddar, served in Crispy Corn Tortillas, garnished with Pico de Gallo and side Salsa & Sour Cream

P I Z Z A S

(ALL Pizzas are made with Fresh Hand-rolled Dough, and garnished with Garlic Oil & Fresh Herbs)

Margherita Not available as a panzerotti

\$20

Pizza Sauce, Buffalo Mozzarella and Fresh Basil

Pepperoni Lovers

\$21

Pizza Sauce, Mozzarella, and Pepperoni

Classic Canadian

\$23

Pizza Sauce, Mozzarella, Pepperoni, Cremini Mushrooms, and Bacon

Carnivore

\$24

Pizza Sauce, Mozzarella, Pepperoni, Sausage, Ham, Bacon, Roasted Red Peppers, and Red Onions

Veggie Toscana

\$23

Pizza Sauce, Mozzarella, Cherry Tomatoes, Roasted Red Peppers, Mushrooms, Kalamata Olives, Red Onions and Goat Cheese, garnished with Arugula and Balsamic Reduction

Pepperoni Hot Honey Pizza

\$25

Vodka Sauce, Mozzarella, Pepperoni, Basil Pesto, Burrata, Hot Honey, Fresh Basil

Prosciutto Hawaiian

\$23

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

All Pizzas can be made as Panzerottis