THE LOUNGE MENU

AVAILABLE MONDAY - SUNDAY

BREAKFAST

Served until 4pm daily. All breakfast items served with home fries. Upgrade to a side bowl of fruit for $4.

Long Drive 12
2 Eggs your way, choice of Bacon, Peameal OR Farmer Sausage, served with Home Fries and choice of buttered White, Multigrain or Rye Toast

Toasted Western Sandwich 12
Two Egg Omelette with Bell Peppers, Ham, red Onion and Cheddar Cheese, served on choice of buttered White, Multigrain or Rye Toast with Home Fries

Avocado Toast 15
Two Eggs your way, sliced Avocado and Pico de Gallo, served on choice of buttered White, Multigrain or Rye Toast, garnished with Feta and served with Home Fries

French Toast 12
Texas cut White Bread, dipped in a traditional Cinnamon Vanilla Royale, seared Golden Brown with Seasonal Berries, Whipped Cream, Icing Sugar and served with Canadian Pure Maple Syrup.

Breakfast BLT 14
Two Eggs over Medium, Four Strips of Bacon, Beefsteak Tomatoes, Lettuce and Mayo, served on choice of buttered White, Multigrain or Rye Toast with Home Fries

Breakfast Burrito 14
Two Egg Omelette with Farmer Sausage, Bacon, Roasted Red Peppers, Black Beans, Corn, Goat Cheese, Red Onions, Avocado and Chipotle Aioli, in a Grilled Flour Tortilla with Home Fries

Build-Your-Own Omelette 14
Three Egg Omelette with choice of 3 items:
Proteins: Bacon, Sausage, Ham, Chicken
Cheese: Cheddar, Goat Cheese, Feta
Vegetables: Tomatoes, Red Onion, Olives, Bell Peppers, Mushrooms, Spinach. Add additional items for $1/item.

APPETIZERS

Add Tofu for $4, Grilled Chicken Breast OR Shrimp to any Salad for $6

Soup of the Day (GF) 8
Ask your server about the Chef inspired Soup

Field Greens Salad (GF) Half - 9 / Full - 15
Romaine, Cucumbers, Cherry Tomatoes, Red Onions, Carrot Curls, Beet Curls and Watermelon Radish, tossed in our House Dressing

Classic Caesar Salad (GF) Half - 10 / Full - 16
Romaine, Bacon, Asiago Parmesan, Garlic Croutons and Red Onions, tossed in a Classic Caesar Dressing and garnished with a Lemon Wedge

Greek Salad (GF) Half - 9 / Full - 15
Romaine, Bell Peppers, Cherry Tomatoes, Red Onions, Cucumbers and Kalamata Olives, tossed in a Mediterranean Greek Dressing and garnished with Feta

Pubhouse Nachos Half - 14 / Full - 19
Fried Corn tortilla Chips, Bell Peppers, Red Onions, Pico de Gallo, Black Beans & Corn, topped with Cheddar Mozzarella Blend and garnished with Scallions and Cilantro.
Add Chicken $6 OR Taco Beef $6.

Quesadilla (GF) 14
Bell Peppers, Red Onions, Black Beans, Corn, Pico de Gallo and Cheddar Mozzarella Blend, baked in a Flour Tortilla and served with Salsa and Sour Cream. **Add Chicken $6, Taco Beef $6 OR BBQ Chicken $6**

Spinach & Artichoke Dip 18
Sauteed Spinach, Artichokes, Roasted Garlic, Shallots and Cream Cheese, topped with Mozzarella Cheddar Blend, Baked and served with Fried Tortilla Chips & Grilled Naan Bread

Arancini 18
Prosciutto & Buffalo Mozzarella stuffed Risotto Balls, Breaded and Fried, served with Vodka Sauce, Parmesan Reggiano and Fresh Herbs

Chicken Fingers 14
Fried Chicken Tenders served with Honey Mustard Sauce. **Add any side $4**

Classic Canadian Poutine 11
French Fries with Cheese Curds, Beef Gravy and garnished with Scallions

Mozza Sticks 14
Thick cut Provolone Sticks, Breaded and Fried, garnished with Grated Parmesan
And Fresh Herbs, served with side Marinara.

Bang Bang Shrimp 19
Tempura Battered Black Tiger Shrimp, served with Spicy Chili Aioli, garnished with Scallions and Fresh Calabrian Chilis

Chicken Wings $16 for 8 / $27 for 16
House-brined Chicken Wings, served Traditional OR Breaded with choice of Sauce and Crudité
Sauces: *Mild, Medium, Buffalo Hot, Honey Garlic, Lemon Pepper, Cajun, Salt & Pepper, Fire & Ice, Maple Whiskey BBQ*

(GF) *This item can be made gluten free*

SANDWICHES, WRAPS & BURGERS

**All items are served with your choice of fries or field greens salad. Upgrade to a Greek salad, Caesar salad, soup of the day, poutine, sweet potato fries, or onion rings for $2.50. Vegan and gluten-free buns are available upon request.*

Deli Sandwiches — Half - 9 / Full - 15
(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 or Flour Tortilla Wrap

Greek Portobello Gyro (GF) — 20
Sauteed Thick cut Portobello Mushrooms with Bell Peppers, Red Onions, Olives, Tomatoes and Romaine tossed in Greek Dressing with Feta and Tzatziki, served in a Grilled Pita.

Chicken Caesar Wrap (GF) — 20
Marinated Grilled Chicken Breast, Bacon, Asiago Parmesan and Classic Caesar Dressing, served in Grilled Flour Tortilla.

Buffalo Chicken Wrap (GF) — 20
Fried Chicken Tenders tossed in Buffalo Sauce with Lettuce, Cheddar Mozzarella Blend, Tomatoes and Ranch Dressing, served in a Grilled Flour Tortilla

Chicken Clubhouse (GF) — 21
Marinated Grilled Chicken Breast, Sliced Bacon, Beefsteak Tomatoes, Lettuce and Mayonnaise, served on Butter toasted Fresh Italian bread

Turkey & Brie Panini (GF) — 21
Oven Roasted Turkey Breast, Sliced Granny Smith Apple, Bacon, Cheddar Cheese and Brie, served on Butter toasted Multigrain Panini Bread with Basil Pesto Aioli

Prosciutto & Mozza Panini (GF) — 21
Thinly Sliced Crispy Prosciutto, Buffalo Mozzarella, Beefsteak Tomatoes and Arugula with Basil Pesto Aioli served on a Butter toasted Ciabatta.

Tunacado Panini (GF) — 21
House-made Tuna Salad, Bacon, Sliced Avocado, Beefsteak Tomatoes, Leaf Lettuce, Cheddar and Mayonnaise, served in a Seared Flour Tortilla.

The Reuben Stacker — 21
Shaved Montreal Corned Beef, Piled high with Sauerkraut, Swiss Cheese and House-made Russian Dressing, served on Butter toasted Rye Bread, garnished with Pickle Spears

Beef Dip — 22
Shaved AAA Roast Beef cooked in Au Jus, Provolone and Garlic Parmesan Aioli, Served on Garlic toasted Fresh Italian Bread with a side of Au Jus

Steak Sandwich (GF) — 23
Pan seared Flat Iron Steak, Salsa Verde, Arugula, Buttermilk Fried Onions, Provolone and Garlic Parmesan Aioli, served on a Butter toasted Ciabatta

Plain Jane Burger (GF) — 20
8oz. Premium Chuck & Brisket blend Patty, Lettuce, Tomatoes, Red Onions and Pickles, served on a Butter toasted Burger Bun

Bacon Cheeseburger (GF) — 22
8oz. Premium Chuck & Brisket blend Patty, Bacon, Cheddar, Lettuce, Tomatoes, Red Onions and Pickles, served on a Butter toasted Burger Bun

TACOS

Crispy Chicken Tacos (GF)
Two - 13 | Three - 19
Crispy Fried Chicken Tenders, Shredded Lettuce, Coleslaw, Cheddar, Salsa Verde, Pico de Gallo and Avocado, served in grilled Corn Flour Tortillas garnished with Chipotle Aioli and Cilantro

Fish Tacos (GF)
Two - 13 | Three - 19
Beer Battered and Fried Haddock, Shredded Lettuce, Coleslaw, Pico de Gallo, Cheddar Cheese and Avocado, served in a grilled Corn Flour Tortilla with Lime Aioli and Cilantro

Birria Oxtail Tacos
Two - 15 | Three - 22
House-braised Oxtail, Salsa Verde, Pico de Gallo, Pickled Red Onions and Feta, Baked inside Flour Tortillas and served with an Abado Chipotle Sauce and Sour Cream

PIZZAS

(ALL Pizzas are made with Fresh Hand-rolled Dough, and garnished with Garlic Oil & Fresh Herbs)
All Pizzas can be made as Panzerottis

Margherita *Not available as a panzarotti* (GF) — 20
Pizza Sauce, Buffalo Mozzarella and Fresh Basil

Pepperoni Lovers (GF) — 21
Pizza Sauce, Mozzarella Cheese and Sliced Pepperoni

Classic Canadian (GF) — 22
Pizza Sauce, Mozzarella, Pepperoni, Bacon and Cremini Mushrooms

Carnivore (GF) — 23
Pizza Sauce, Mozzarella Cheese, Bacon, Pepperoni, Italian Sausage, Ham and Chicken

Pepperoni Hot Honey Pizza — 22
Vodka Sauce, Mozzarella, Pepperoni, garnished with Fresh Basil, Pesto Sauce, Burrata and Hot Honey drizzle.

(GF) *This item can be made gluten free*

DINING FAVOURITES

Weekly Dinner Feature
Ask your server for the dinner feature of the week.

Atlantic Salmon (GF) — 32
Herb & Dijon Crusted 8oz. Salmon Fillet with Fingerling Potatoes, Seasonal Vegetables and Hollandaise Sauce

Chicken Cordon Bleu — 29
Breaded & Fried Chicken Supreme stuffed with Gruyere and Black Forest Ham, served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Pommery Thyme Cream Sauce

Steak & Frites — 40
10oz, AAA Premium pan seared New York Striploin, served with Truffle Fries, Maldon Salt and a Classic Bordelaise Sauce

Filet Mignon (GF) — 42
Pan seared 8oz. Center Cut Beef Tenderloin with Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Classic Red Wine Demi, Garnished with Maldon Salt & Fresh Herbs

Veal Scallopini (GF) — 29
Breaded & Fried Veal Cutlets, served with Garlic Mashed Potatoes, Seasonal Vegetables and a Forest Mushroom Gravy and fried Sage

Chicken Parmesan — 26
Breaded & Fried Marinated Chicken Breast, topped with Marinara, Asiago and Mozzarella, Baked and served alongside Fettuccine tossed in Alfredo Sauce, with Garlic toasted Ciabatta

Shrimp & Sausage alla Vodka — 26
Black Tiger Shrimp, Spicy Italian Sausage, Bell Peppers, Red Onions, Cremini Mushrooms, Fresh Red Chilis and Gemelli Pasta, tossed in our House Vodka Sauce, garnished withParmesan Reggiano, Fresh Herbs and Garlic toasted Ciabatta.

Lobster Mac & Cheese (GF) — 28
Freshly Poached Lobster, Spanish Onions, Roasted Garlic Cloves and Cavatappi tossed in a Cheddar Mornay Sauce, topped with toasted Herbed Breadcrumbs and red Chili Bruschetta, served with Garlic toasted Ciabattas.

Philly Cheesesteak Rigatoni (GF) — 28
7oz. Pan seared Flat Iron Steak , served on Roasted Bell Peppers, Red Onions, Cremini Mushrooms, Roasted Garlic Cloves and Rigatoni tossed in a Classic Cheddar Mornay Sauce, garnished with Asiago Parmesan, Fresh Herbs and Garlic toasted Ciabatta.

Traditional Cobb Salad (GF) — 23
Grilled Chicken, Bacon, Hard-boiled Eggs, Cherry Tomatoes, Cucumber, Avocado and Romaine Lettuce tossed in our House Vinaigrette and garnished with Blue Cheese

Cantonese Veggie Stir Fry (GF) — 24
Tofu, Broccoli, Carrots, Red Onions, Bok Choy, Bell Peppers, Mushrooms, Snow Peas and Udon Noodles, tossed in our Home-made Hoisin Sauce garnished with Scallions and Calabrian Chilis
ADD Chicken OR Shrimp $6

Fiery Shrimp Fajita Bowl (GF) — 26
Cajun marinated Black Tiger Shrimp, Sauteed Peppers, Onions, Carrots, Bok Choy and Snap Peas, served on Turmeric Rice with Black Beans, Corn, Avocado and Cherry Tomatoes, garnished with Chipotle Aioli, Feta and Cilantro. **Substitute Shrimp for Fried Tofu**

Fish & Chips — 1pc - 18 / 2pc - 26
Beer Battered Haddock, served with Fries, Coleslaw, Tartar Sauce and Lemon wedge

(GF) *This item can be made gluten free*

DESSERTS

Feature Crème Brulee (GF) 8
Ask your server for the Chef inspired Feature

Apple Blossom 7
Served Warm with Vanilla Bean Ice Cream and Fresh Berries

Chocolate Cheesecake 7
Served with Raspberry Coulis, Whipped Cream and Fresh Berries

Sticky Toffee Pudding 8
Chef's traditional Sticky Toffee Pudding, served with Butter Rum Toffee Sauce, Vanilla Bean Ice Cream, Whipped Cream and Seasonal Berries.

Cold Brew Cake 7
Rich Chocolate Espresso Cake topped with Espresso & Salted Caramel Cream Cheese Mousse then capped with another layer of light white cake and garnished with Vanilla-espresso Icing

COFFEE, TEA & SPECIALTY COFFEES

Ask your server for our soy and almond milk available for coffee and teas.

Coffee $2.75

Latte $4.95

Cappuccino $4.95

Espresso $2.95

Teavana Tea $2.95
Earl grey, english breakfast, ginger peach green tea, classic chai, chamomile rose, harmonic mint, hibiscus herbal spice

Espresso Martini $15.95
2oz NE1 vodka, 1oz Kahlua, espresso & simple syrup

Pumpkin Spice Espresso Martini $15.95
2.5 oz NE1 Vodka, Espresso & Pumpkin Pie Syrup

Spanish Coffee $13.25
1oz NE1 Amber Rum, 1oz Kahlua, coffee & whipped cream

KIDS MENU *(Ages 12 & under)*

***All items include a kid's drink and a dessert (choice of chocolate brownie or vanilla ice cream).*
****Breakfast is only available until 4pm.*

The Mini Putt*** 10.95
One egg, two pieces of bacon or one farmer's sausage, one piece of toast, and home fries, with a choice of milk or juice

French Toast*** 10.95
White bread dipped in a vanilla royal batter, cooked to a golden brown, topped with icing sugar, and served with a side of maple syrup, including a choice of milk or juice

Burger** 10.95
5oz. Beef Patty served on a toasted Burger Bun with Fries" Add Cheese $1.

Grilled Cheese** 10.95
Classic grilled cheese sandwich on white and served with fries

Chicken Fingers** 10.95
3 chicken fingers served with fries

Kid's Pizza** 10.95
Classic 7" Cheese OR Pepperoni Pizza, served on our Hand-rolled Pizza Dough

Kid's Pasta** 10.95
Fresh fettuccine served with your choice of butter, alfredo, or Marinara sauce