The Lounge
MENU

AVAILABLE MONDAY - SUNDAY

Breakfast

Served until 4pm daily. Upgrade to a side bowl of fruit for $4.

LONG DRIVE BREAKFAST — **$15**
Two Eggs your way with choice of Bacon, Farmer Sausage OR Peameal Bacon, served with Hash browns and choice of Buttered White, Multigrain, Sourdough OR Rye Toast

WESTERN SANDWICH — **$15**
Ham, Red Onion and Bell Pepper Omelette with Cheddar Cheese, served on choice of Buttered White, Multigrain, Sourdough OR Rye Toast

SUNRISE BREAKFAST SANDWICH — **$11**
Two-Egg Patty with choice of Bacon OR Farmer Sausage and Cheddar Cheese, served on a Butter-toasted English Muffin with side Hash browns

AVOCADO TOAST — **$19**
Two Eggs your way and Guacamole served on Buttered Sourdough Toasts with Pico de Gallo and Feta with side Hash browns

CLASSIC FRENCH TOAST — **$14**
Thick-cut White Bread dipped in a Vanilla Cinnamon Royale, baked until golden brown and served with Fresh Seasonal Berries, Maple Syrup, Whipped cream and Icing Sugar

CARNIVORE SKILLET — **$18**
Two Eggs your way, Bacon, Ham, Sausage, Bell Peppers, Red Onions and Cheddar Cheese, served on Hash browns with choice of Buttered, White, Multigrain, Sourdough OR Rye Toast

BUILD-YOUR-OWN OMELETTE — **$18**
Three Egg Omelette with choice of three toppings served with Hash browns and choice of Buttered White, Multigrain, Sourdough OR Rye Toast

Toppings: Ham, Bacon, Sausage, Chicken, Bell Peppers, Red Onions, Olives, Tomatoes, Mushrooms, Spinach, Cheddar, Feta and Goat Cheese

GF *This item can be made gluten free*

Soups & Salads

Add Tofu $4, Shrimp $8, Grilled Chicken $7 OR Salmon $12

SOUP OF THE DAY — $9
Ask your server about the Chef-inspired Soup, served with Garlic Knot

FRENCH ONION SOUP — $14
Caramelized Onions, served in a Rich Veal Broth, topped with Garlic Croutons, Provolone, Gruyère and Mozzarella Cheese, garnished with Fresh Herbs

TUSCAN GARDEN SALAD — Half - $10 / Full - $15
Romaine, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Pepperoncinis and Garlic Croutons, tossed in our House Lemon Herb Dressing, garnished with Asiago

CLASSIC CAESAR SALAD — Half - $11 / Full - $16
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 — Half - $11 / Full - $16
Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta

TRADITIONAL COBB SALAD — $26
Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese

Appetizers & Shareables

PUBHOUSE NACHOS — Half - $16 / Full - $22
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 $5 OR Taco Beef $5

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 $5 OR Taco Beef $5

CHICKEN TENDERS — $14
Five Breaded and Fried Buttermilk Chicken Tenders, served with Honey Mustard and Plum Sauce, with a side of Crudité.
Add any side $4

CLASSIC CANADIAN POUTINE — $14
French Fries topped with Cheese Curds and Roasted Beef Gravy, garnished with Scallions.
Add Chicken $6 OR Bacon $3

PROSCIUTTO HOT HONEY FLATBREAD — $21
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

CHICKEN WINGS — 1lbs - $17 / 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.

Sauces: Mild, Medium, Buffalo Hot, Honey Garlic Seasonings: Cajun, Lemon Pepper, Salt & Pepper, Garlic Parmesan, Fire & Ice, Sweet Thai Chili

SPINACH & ARTICHOKE DIP — $18
Sautéed Spinach, Artichokes, Roasted Garlic, Shallots and Cream Cheese, topped with Mozzarella Cheddar Blend, garnished with Pico de Gallo, Baked and served with Fried Tortilla Chips & Grilled Naan Bread

FIRECRACKER CALAMARI — $21
Breaded & Fried Chili, Paprika and Lime marinated Calamari, served with Lemon Dill Aioli and Chili Aioli, garnished with Scallions and Fresh Cilantro.

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

Pizzas & Panzerottis

ALL Pizzas are made with Fresh Hand-rolled Dough, and garnished with Garlic Oil & Fresh Herbs. Pizzas can be made Gluten Free.

MARGHERITA | $20
Not available as a Panzerotti
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

VEGGIE TOSCANA | $23
Pizza Sauce, Mozzarella, Goat Cheese, Bell Peppers, Mushrooms, Red Onions, Olives, Spinach, Cherry Tomatoes, and Freshly grated Parmesan Reggiano

CARNIVORE | $24
Pizza Sauce, Mozzarella, Pepperoni, Sausage, Ham, Bacon, Roasted Red Peppers, and Red Onions

PEPPERONI HOT HONEY PIZZA | $25
Vodka Sauce, Mozzarella, Pepperoni, Basil Pesto, Burrata, Hot Honey, and Fresh Basil

Sandwiches, Wraps & Burgers

All items (excluding Deli Sandwiches) 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. Gluten-free buns and wraps 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
Add a regular side for $2.50

CLUBHOUSE SANDWICH — $23
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

ROAST BEEF DIP — $25
Shaved Premium Roast Beef dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus

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

VEAL PARM SANDWICH — $23
Breaded & Fried Veal Cutlet topped with Vodka Sauce, Mozzarella, Parmesan, Bell Peppers, Onions and Mushrooms, served on a Butter toasted Fresh Baguette with Garlic Parmesan Aioli.

CLUBHOUSE BURGER — $22
Premium Chuck & Brisket Patty, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun
Add Bacon $2, Cheddar Cheese $2

SMASH BURGER — $22
Two 4oz. Smash Burger Chuck & Brisket Patties, layered with Cheddar Cheese, Dill Pickles, Shredded Iceberg Lettuce and our Signature Burger Sauce, served on a Butter toasted Burger Bun

Dining Favourites

FISH & CHIPS — 1 Pc. $23 / 2 Pc. $31
Beer Battered and Fried 7oz. Haddock Fillet, served with Fries, Coleslaw, Tartar Sauce and Lemon

CAJUN STEAK FETTUCCINE — $29
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 Focaccia

NY CHICKEN PARMESAN — $26
Breaded & Fried Chicken Cutlet topped with Vodka Sauce, Asiago and Mozzarella, Baked, and served with Spaghetti tossed in Alfredo Sauce, topped with freshly grated Parmesan Reggiano and Fresh Herbs served with Garlic toasted Focaccia

SPINACH & RICOTTA CANNELLONI — $25
Baby Spinach and Ricotta stuffed Cannelloni, baked in a classic Romesco Sauce, garnished with freshly grated Parmesan Reggiano, and served with Herbs and Garlic toasted Focaccia.

FIERY SHRIMP FAJITA BOWL (GF) — $29
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

SALMON OSCAR (GF) — $36
Pan-seared Atlantic Salmon Fillet, served with Turmeric infused Basmati Rice Pilaf and Seasonal Vegetables, topped with Poached Langostinos and a Cheddar Mornay Sauce.

CANTONESE STIR FRY (GF) — $24
Bell Peppers, Broccoli, Snap Peas, Carrots, Red Onions, Mushrooms, Bok Choy and Udon Noodles, tossed in Hoisin Sauce, garnished with Scallions, Sesame Seeds and Cilantro
Add Chicken $7, Shrimp $8 OR Salmon $12

THAI SEAFOOD CURRY (GF) — $30
Scallops, Langostinos, Bell Peppers, Bok Choy, Carrots, Snap Peas, Broccoli and Onions, tossed in a Classic Green Thai Curry Sauce, served with Turmeric Rice Pilaf and Grilled Naan Bread, garnished with Fresh Red Chilis, Scallions and Cilantro.

CHICKEN MARSALA (GF) — $29
Pan-seared Marinated Chicken, Roasted Garlic Mashed Potatoes, Chef's Seasonal Vegetables, topped with a Marsala Mushroom Gravy

VEAL MILANESE — $39
Pan-fried Veal Cutlets with a Tuscan Sundried Tomato Garlic Cream Sauce, topped with a rustic Arugula Caprese Salad with Cherry Tomatoes and Pickled Red Onions tossed in a Lemon Herb Dressing, garnished with Fresh Parmesan Reggiano and Grilled Lemon

STEAK & FRITES — $49
10oz. Grilled AAA Centre-cut NY Striploin, served with Truffle Fries, Garlic Chili Butter and Demi-glace, garnished with Fresh herbs & Maldon Salt.

CABERNET SHORT RIB — $48
Twelve-Hour Slow-Braised Boneless Beef Short Rib, served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Beet Purée and a Classic Red Wine Bordelaise Demi.