

BREAKFAST

LONG DRIVE BREAKFAST | 12

Two Eggs your way, with choice of either Bacon, Farmer Sausage or Ham, served with side Homefries and Choice of Toast

WESTERN SANDWICH | 12

Three Egg Omelette with Ham, Bell Peppers, Red Onions and Cheddar Cheese, served on a Buttered Multigrain Toast with side Homefries

BREAKFAST BLT | 14

Over Medium Fried Eggs, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on Butter toasted White Panini Bread

CARNIVORE BREAKFAST SKILLET | 17

Two Eggs your way, Bacon, Ham, Italian Sausage, Chicken, Roasted Red Peppers, Mushrooms, Red Onions and Cheddar, served on Homefries with choice of Toast

CLASSIC FRENCH TOAST | 13

Vanilla Royale-Dipped Bread seared Golden Brown served with Fresh Berries and Whipped Cream

APPETIZERS & SHAREABLES

*Add Chicken \$6, Shrimp \$8 OR Ahi Tuna \$8 to ANY Salad

SOUP OF THE DAY | 8

Chef inspired Soup, ask your Server

CLASSIC CAESAR 9 | 15

Chopped Romaine, Shaved Parmesan, Chopped Bacon, Garlic toasted Croutons and Red Onions, tossed in Caesar Dressing with a Lemon Wedge

MEDITERRANEAN SALAD GFV 9 | 16

Chopped Romaine, Bell Peppers, Cherry Tomatoes, Cucumbers, Olives and Red Onions, tossed in Greek Dressing, with Feta

CLASSIC CANADIAN POUTINE | 12

Fresh Cut Fries, served with Beef Gravy and Cheese Curds

QUESADILLA V | 12

Bell Peppers, Pico de Gallo, Black Beans, Corn, and Cheddar Cheese, baked inside a Flour Tortilla and served with Sour Cream and Salsa

Add Chicken \$6 OR Taco Beef \$6

BIRRIA OXTAIL QUESADILLA | 19

House-braised Oxtail, Feta, Pickled Red Onions, Salsa Verde, Pico de Gallo and Roasted Red Peppers baked inside a Flour Tortilla and served with Ancho Chipotle BBQ Sauce.

CHICKEN FINGERS | 13

Buttermilk-Fried Crispy Chicken Tenders, served with Honey Mustard and Crudité
Add Fresh Cut Fries \$4

MEXICAN STREET NACHOS v 14 | 19

Bell Peppers, Pico de Gallo, Shredded Lettuce, Jalapenos, Black Beans, Corn, Red Onions and Cheddar, baked on Fried Corn Tortillas, garnished with Scallions, Roasted Garlic Aioli & Sour Cream, with Salsa

Add Chicken \$6 OR Taco Beef \$6

BANG BANG CALAMARI 16 | 21

Crispy-fried Calamari served with Ghost Pepper Aioli and Marinara Sauce, with Thai Chilies and Scallions

ROASTED GARLIC CAPRESE DIP | 19

Blistered Cherry Tomatoes, Caramelized Shallots, Fresh Herbs and Roasted Garlic Cloves folded into Soft Cream Cheese, topped with Mozzarella and Asiago Parmesan. Baked and served Grilled Garlic Naan Bread and Tortilla Chips.

CLUBHOUSE WINGS 16 | 27

House-brined Fried Chicken Wings, served Traditional OR Breaded and tossed in your choice of Sauce

Sauces: Mild, Medium, Buffalo Hot, XXX Hot, Garlic Parm, Honey Garlic, Fire & Ice, Lemon Pepper, Cajun

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

SANDWICHES, WRAPS & TACOS

All sandwiches, wraps & burgers served with choice of side.*Gluten free buns available

MEATBALL HOAGIE | 19

House-made Italian Meatballs cooked in Marinara and served in a Garlic toasted Hoagie Bun with Garlic Parmesan Aioli, Provolone and Fresh Herbs.

LOBSTER BLT | 22

Poached East Coast Lobster, Bacon, Iceberg Lettuce, Beefsteak Tomatoes and Lemon Tarragon Aioli, served on a Garlic Butter toasted Bun

CLUBHOUSE | 19

Marinated Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Fresh Butter-toasted Bun

NASHVILLE CHICKEN | 19

Buttermilk-fried Crispy Chicken Thighs, tossed in House Nashville Sauce with Dill Pickles, Lettuce and Mayonnaise, served on a Butter-toasted Bun

TURDUNKEN PANINI | 21

Oven roasted Turkey, Duck and Chicken Roulade, Bacon, Brie Cheese, Beefsteak Tomatoes, Arugula and Cranberry Basil Aioli, served on Butter toasted Multigrain.

ROAST BEEF DIP | 20

Shaved Premium Prime Rib and Provolone and Garlic Parmesan Aioli served on a Butter-toasted Bun with a side of Au Jus

BUFFALO CHICKEN WRAP | 18

Buttermilk-fried Crispy Chicken Tenders, tossed in Buffalo Hot Sauce with Shredded Lettuce, Cheddar and Tomatoes, served in a Grilled Flour Tortilla

CHICKEN CAESAR WRAP | 18

Marinated Grilled Chicken Breast, Chopped Romaine, Shaved Parmesan, Red Onion and Bacon, tossed In Caesar Dressing and served in a Grilled Flour Tortilla

OXTAIL GRILLED CHEESE | 20

Braised Oxtail, Salsa Verde, Pico de Gallo, Pickled Red Onions, Feta and Cheddar, served on White Panini Bread. Baked and served with Chipotle Ketchup.

SWEET POTATO CURRY WRAP | 18

Fried Sweet Potatoes, Spinach, Toasted Almonds, Hummus, Mango Salsa, Salsa Verde and Curry Aioli, served in a Grilled Flour Tortilla.

CRISPY CHICKEN TACOS (THREE TACOS) | 17

Buttermilk Fried Chicken, Lettuce, Cheddar, Avocado, Salsa Verde, Pico de Gallo, and Pineapple Salsa, Served with Chipotle Aioli and Cilantro garnish

BURGERS

All burgers served with choice of side.*

PLAIN JANE | 19

8oz. Brisket & Chuck Patty, Lettuce, Tomatoes, Red Onions and Pickles, served on a Butter toasted Bun

BACON & CHEDDAR | 21

8oz. Brisket & Chuck Patty, Bacon, Cheddar, Lettuce, Tomatoes, Red Onion, and Pickles, served on a Butter toasted Bun

ONTARIO LAMB BURGER | 22

8oz. Premium Ontario Lamb Patty, Caramelized Onions, Goat Cheese, Arugula, Tomato and Garlic Parmesan Aioli, served on a Butter toasted Bun.

WHISKEY BBQ BURGER | 21

8oz Chuck & Brisket Patty, Jalapenos, Sliced Pickles, Tomatoes, Cheddar Cheese, Forty Creek BBQ Sauce and Nashville with Fried Sweet Potato Curlys served on a Butter toasted Bun.

PIZZAS & PANZEROTTIS

All Pizzas & Panzerottis are made with Garlic-brushed, Hand-rolled Fresh Pizza Dough. *Ask about our Flatbread AND Gluten Free Options*

MAKE IT A PANZEROTTI \$2

PEPPERONI LOVERS | 18

Pizza Sauce, Sliced Pepperoni and Mozzarella

CLASSIC CANADIAN | 19

Pizza sauce, Sliced Pepperoni, Mushrooms, Bacon and Mozzarella

VEGGIE TOSCANO v | 20

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

CARNIVORE | 21

Pizza Sauce, Sliced Pepperoni, Ham, Bacon, Italian Sausage, Roasted Red Peppers, Red Onions, Roasted Garlic Cloves and Mozzarella

SPICY SICILIAN | 20

Pizza Sauce, Mozzarella, Goat Cheese, Spicy Genoa Salami, Calabrese Chilis, Roasted Garlic Cloves, Red Onions and Roasted Red Peppers, garnished with Fresh Herbs and Hot Chili Honey.

CHICAGO-STYLE DEEP DISH PIZZA | 22

Layered Pizza Sauce, Pepperoni, Provolone & Mozzarella, baked and served in a Cast Iron Skillet with Garlic brushed Crust and Fresh Herbs

MAINS

FRIED PICKEREL 19 | 28

8oz. Beer battered Pickerel, served with Fresh curt Fries, Coleslaw and Tartar Sauce with Lemon garnish

CHEF'S HOMESTYLE LASAGNA | 26

Premium Ground Chuck & Brisket, Mozzarella, Marinara, Ricotta and Pasta layered and Baked, Served with Garlic toasted Ciabatta and Fresh Herbs.

ANCHO POWER BOWL | 25

Southwest Turmeric Rice Pilaf with Roasted Black Beans & Corn, Avocado, Pico de Gallo, Crispy Kale, Cucumbers and Cherry Tomatoes, topped with Chipotle Ranch Aioli, Beet Curls and Fried Sweet Potato Curls.

Add Chicken \$6, Shrimp \$8 OR Ahi Tuna \$9

THAI CURRY SCALLOPS & LOBSTER | 34

Pan seared Sea Scallops & East Coast Lobster Tail served with Bell Peppers, Mushrooms, Red Onions, Carrots, Celery and Bok Choy tossed in a Red Thai Curry Sauce with Turmeric Rice Pilaf and Toasted Garlic Naan Bread.

CHICKEN PARMESAN | 27

Breaded & Fried marinated Chicken Breast, topped with Marinara, Mozzarella and Parmesan, served on Linguini Pasta, tossed in Alfredo Sauce with toasted Garlic Ciabatta

CHICKEN ENCHILADA | 26

Grilled Chicken, Turmeric Basmati Rice, Black Beans & Corn, Burrito Sauce, Salsa Verde, Roasted Red Peppers and Cheddar Cheese baked inside a Flour Tortilla and served with Mornay Sauce, Salsa Verde and Pico de Gallo

MILE HIGH MEATLOAF | 27

Beef Chuck, Veal and Pork Meatloaf encased in Bacon and served with Garlic Mashed Potatoes, Crispy-fried Onion Rings, Seasonal Vegetables and topped with Forty Creek BBQ Gravy.

STEAK & PRAWN STIR FRY | 28

Pan seared marinated Flank Steak & Prawns, Bell Peppers, Red Onions, Bok Choy, Carrots, Celery, Fresh Chili Peppers, Mushrooms and Udon Noodles tossed in a traditional Garlic Dark Soy Teriyaki Sauce with Scallions and Cilantro.

WAGYU STRIPLOIN | 44

Pan seared Premium Australian Wagyu Striploin with our House Steak Rub served with Garlic Mashed Potatoes, Seasonal Vegetables and Classic Red Wine Demi.

DESSERTS

BRANDON'S MAJOR PIE | 8

Layered Salted Caramel, Chocolate Fudge and Mocha Ice cream with an Oreo Cookie Crust, topped with Toasted Almonds, Candied Walnuts, Caramel & Chocolate Sauce

BELGIAN CHOCOLATE CRÈME BRULEE | 8

Chocolate infused Baked Custard and Torched Sugar served with Fresh Berries.

APPLE COBBLER | 8

Homestyle Baked Apple Crumble Cake and Salted Caramel Sauce, topped with Italian Meringue and Fresh Berries.

ADD ON

SIDE ADD ONS:

- Side Soup \$5
- Side Fries OR Onion Rings \$4
- Side Sweet Potato Fries \$4
- Side Truffle Fries \$7
- 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 Ahi Tuna \$8
- Add Cheese \$1
- Add Bacon \$2
- Add Guacamole \$3
- Sautéed Mushrooms \$3
- Skillet of Fries, Onion Rings or Sweet Potato Fries \$7

OCTOBER EVENTS

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|--------|--------------------------------------|-----------|----------|--------|---|
| 29 | 30 | 1 | 2 | 3 | 4 | 5 Buffet 4pm - Close |
| 6 | 7 | 8 Thanksgiving Take Out Closes | 9 | 10 | 11 | 12 Thanksgiving Take Out Pickup |
| 13 Thanksgiving Take Out Pickup | 14 | 15 | 16 | 17 | 18 | 19 FCN/GH Men's Pumpkin Open at Greenhills |
| 20 FCN/GH Women's Fall Finale at Forest City National | 21 | 22 | 23 | 24 | 25 | 26 |
| 27 | 28 | 29 | 20 | 31 | 1 | 2 |