

# *Niagara-on-the-Lake Golf Club*

## *Dinner Menu*

*Served 5:00 PM to 9:00 PM*

### *Soups and Salads*

***Soup of the Day*** 5/8  
*Created Daily by our Chefs*

***French Onion*** 9  
*Caramelized Onions, Beef Broth, Swiss Cheese, Crostini*

***Baby Field Greens*** 6/8  
*Baby Salad Greens, Tomato, Cucumber, Pickled Red Onion, Rice Wine Vinaigrette*

***Caesar Salad*** 7/9  
*Romaine Hearts, Croutons, Bacon, Asiago, Roasted Garlic Dressing*

***Goat's Cheese and Beet Salad*** 11  
*Baby Arugula, Goat's Cheese Fritters, Pickled Beets, Basil, Beet Reduction*

***Baby Spinach and Strawberry Salad*** 11  
*Almonds, Goat's Cheese, Raspberry Dressing*

***Add Chicken to Any Salad*** 5

### ***10" Pizza***

***Potato Bacon*** 13  
*Mini Potatoes, Smoked Bacon, Truffle Cream, Baby Arugula*

***Margherita*** 13  
*Tomato Sauce, Tomatoes, Bocconcini Cheese, Basil*

***Pepperoni and Sausage*** 12  
*Tomato Sauce, Mozzarella, Pepperoni, Sausage*

***Gluten Free Pizza Crust Available for an Additional*** 1.5

### *Appetizers*

***Vegetable Spring Rolls*** 10  
*Julienne Vegetable, Thai Red Pepper Sauce*

***Grilled Flat Bread*** 10  
*Chef's Daily Creation*

***Tempura Fried Shrimp*** 15  
*Battered Shrimp with Cocktail Sauce*

***Bacon Wrapped Scallops*** 16  
*Large Scallops, Maple Bacon, Maple Brown Sugar Sauce*

***Fried Crab Cakes*** 15  
*2 Philips Blue Crab Cakes, Mango Chutney*

***Battered Chicken Balls*** 12  
*Battered Chicken, Amaretto Honey*

***1 lb. Red Curry Mussels*** 14  
*Red Curry Cream Sauce, Peppers, Onions, Cilantro*

### ***Platters for Two***

***Antipasto Platter*** 16  
*Cured Meats, Pickled Vegetables, Crostinis, Aged Cheddar Cheese*

***Canadian Cheese Platter*** 16  
*Assortment of 4 Canadian Cheeses with Flat*

*Breads and Fruit Preserves*

*Please note 15% Gratuity will be added to Groups of 8 or more  
Ask your Server for Gluten Free options*

## ***Entrée Salads***

### ***Chicken Club Salad***

*Grilled Chicken, Boiled Egg, Tomatoes, Cucumber  
Onions, Pickled Beets, Feta Cheese, Bacon,  
Mixed Lettuces, Honey Dijon Dressing*

16

### ***Steak Salad Calabrese***

*Grilled Flat Iron Steak, Arugula, Tomato, Basil,  
Fresh Mozzarella, Balsamic Dressing*

22

### ***Asian Shrimp Salad***

*Grilled Shrimp, Rice Noodles, Cashews, Red Peppers,  
Onions, Cucumber, Tomato, Ginger Soya Dressing*

18

### ***Vegetable Salad Bowl***

*Feta Cheese, Chick Peas, Tomatoes, Cucumber, Onions,  
Black Olive, Red Peppers, 7 Grain Salad, Greek Dressing*

15

## ***Pastas***

### ***Vegetarian Lasagna***

*Mixed Roasted Vegetables, Basil, Ricotta Cheese,  
Mozzarella Cheese, Tomato Sauce*

19

### ***Lobster Ravioli***

*Cheese filled Ravioli, Lobster, Scallops, Red Pepper Cream*

28

### ***Shrimp and Sausage***

*Angel Hair Pasta, Goat's Cheese, Feta, Peppers, Red Onion, Tomato Sauce*

20

### ***Grilled Chicken Pesto***

*Penne Pasta, Grilled Chicken, Pesto Cream*

19

***Gluten Free Pasta Available for an Additional 1.5***

## *Dinner Mains*

*Prix Fixe Menu for \$39 + Tax includes Choice of Soup or Baby Field Greens  
or Caesar Salad, Main and Crème Brulee or Seasonal Pie.  
Grilled Rib Eye Steak, Grilled Rack of Lamb – Add 5 each*

### *Feature Fish of the Day*

*Market Price*

*Peller Estates Chardonnay*

### *Grilled Rib Eye Steak (12oz.)*

*Mashed Potatoes, Seasonal Vegetables, Balsamic Glazed Peppers and Onions*

*38*

*Niagara Region's Vintage Ink Cabernet Merlot*

### *Grilled Rack of Lamb*

*Australian Lamb with Rosemary Jus, Seasonal Vegetables, Rosemary Confit Potatoes*

*40*

*Reif Estates Cabernet Sauvignon*

### *Crab Stuffed Salmon Rouladen*

*Atlantic Salmon, Stir-fry Vegetables, Jasmine Rice, Lemon Butter*

*32*

*Reif Estates Sauvignon Blanc*

### *Seafood Bouillabaisse*

*Salmon, Scallops, Shrimp, Mussels, Saffron Fish Broth*

*32*

*Wayne Gretzky Riesling*

### *Honey Glazed Pecan Chicken Breast*

*Dijon Cream Sauce, Seasonal Vegetables, Mashed Potatoes*

*28*

*Reif Estates House Chardonnay*

### *Prosciutto Wrapped Pork Tenderloin*

*Seasonal Vegetables, Scallion Croquette Potato*

*28*

*Coyote's Run Scarlett Red Cabernet Franc*

### *Dinner Entrée Additional Sides*

*Sautéed Mushrooms ~ 5, Grilled Asparagus ~ 7,*

*Garlic Shrimp ~ 15.*

*Prime Rib Available Friday and Saturday Evenings! Ask Server for Details!*

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