

# Niagara-on-the-Lake Golf Club

## Lunch Menu

Served 11:30 AM to 5:00 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

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

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

**Add Chicken to any Salad** 5

### Appetizers

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

**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  
and 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

### 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

### Pastas

**Vegetarian Lasagna** 19  
Mixed Roasted Vegetables, Basil, Ricotta Cheese,  
Mozzarella Cheese, Tomato Sauce

**Lobster Ravioli** 28  
Cheese filled Ravioli, Lobster, Scallops, Red Pepper Cream

**Double Smoked Bacon Mac N' Cheese** 16  
Double Smoked Bacon, Macaroni Pasta, Cheese Sauce,  
Crumb Herb Crust

**Shrimp and Sausage** 20  
Angel Hair Pasta, Goat's Cheese, Feta, Peppers,  
Red Onion, Tomato Sauce

**Wild Mushroom Gnocchi** 17  
Wild Mushrooms, Asiago, Baby Spinach,  
Truffle Oil, Peas, Veal Jus, Cream

**Grilled Chicken Pesto** 19  
Penne Pasta, Grilled Chicken, Pesto Cream

### Entrée Salads

**Chicken Club Salad** 16  
Grilled Chicken, Boiled Egg, Tomatoes, Cucumber,  
Onions, Pickled Beets, Feta Cheese, Bacon, Mixed  
Lettuces, Honey Dijon Dressing

**Steak Salad Calabrese** 22  
Grilled Flat Iron Steak, Arugula, Tomato, Basil,  
Fresh Mozzarella, Balsamic Dressing

**Vegetable Salad Bowl** 15  
Feta Cheese, Chick Peas, Tomatoes, Cucumber, Onions,  
Black Olive, Red Peppers, 7 Grain Salad, Greek Dressing

**Asian Shrimp Salad** 18  
Grilled Shrimp, Rice Noodles, Cashews, Red Peppers,  
Onions, Cucumber, Tomato, Ginger Soya Dressing

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

# Niagara-on-the-Lake Golf Club

## Lunch Menu

### Sandwich and Wraps

*Served with Soup, House Salad, Caesar Salad or Fries*

*Substitute Sweet Potato Fries, Onion Rings or Kettle Chips for an additional \$3*

#### The Reuben

14

*Comed Beef, Marble Rye, 1000 Island Dressing, Swiss Cheese, Sauerkraut*

#### Prime Rib Sandwich

15

*Sliced Prime Rib, Balsamic Glazed Lettuce, Tomato, Onion, Swiss Cheese*

#### Ham and Cheese Croissant

13

*Smoked Ham, Brie Cheese, Red Pepper Jelly*

#### Pita Pocket

*Chicken or Tuna with Lettuce, Tomato*

13

*Egg Salad with Lettuce*

11

#### Fried Chicken Sandwich

14

*Lettuce, Tomato, Bacon, Provolone, Chipotle Mayonnaise*

#### 3 Seafood Salad Sliders

19

*Shrimp and Lobster Salad, Lettuce, Slider Roll*

#### Vegetable Grain Wrap

13

*7 Grain Salad Mix, Pickled Beets, Tomatoes, Cucumber*

#### Golf Club House Sandwich

14

*Smoked Turkey, Ham, Lettuce, Tomato, Bacon, Cheddar Cheese*

#### Half Pound JPW Burger

14

*2 - 4 oz. Housemade Patties, Bacon, Cheddar Cheese, Lettuce, Tomato, Dill Pickle*

#### Wild Mushroom and Swiss Beef Burger

15

*Truffled Wild Mushrooms, Swiss Cheese, Baby Arugula*

### Lunch Mains

#### Grilled Liver and Onions

17

*Veal Liver, Caramelized Onions, Bacon, Veal Jus, Potatoes*

#### Pot Pie

14

*Ask Server for Daily Selection*

#### Maple Glazed Rainbow Trout

18

*Warm Potato Salad, French Beans*

#### Fish and Chips

15

*Coleslaw, Tartar Sauce, Lemon*

#### Bacon Wrapped Meatloaf

16

*Mashed Potatoes, Roasted Vegetables, Gravy*

#### Steak and Frites

22

*Flat Iron Steak with Fries and Coleslaw*



*May we suggest one of our locally crafted brews to keep your Sandwich company!*

*Ask your Server for our Draft selection!*

#### Clubhouse Caesar

*Made with 100% all natural Walter's Craft Caesar Mix, this is sure to be a hit with our guests!*

*It's mixed with Dillon's Vodka Method 95, from a local small-batch distillery.*

*Ask your Server about other local Dillon's products we offer!*

8.25

#### Berry Cider Mojito

*The twist on this classic Mojito has 1 oz. Beefeater Gin, muddled Strawberries and Fresh Mint,*

*fresh Lime Juice and is topped with Magner's Cider.*

8.45

*Please note 15% Gratuity will be added to Groups of 8 or more*

*Join us for Dinner and enjoy our \$39 - 3 Course Dinner*