Niagara-on-the-Lake Golf Club Dinner Menu

Served 5:00 PM to 9:00 PM

Soups and Salads		Appetizers	
Soup of the Day	5/8	Vegetable Spring Rolls	12
Created Daily by our Chefs		Julienne Vegetables, Thai Red Pepper Sauce	
French Onion	9	Classic Shrimp Cocktail	16
Caramelized Onions, Beef Broth, Swiss Cheese,		Cockțail Sauce, Guacamole, Lime	
Crostini			
		Duck Confit Rillet	16
Baby Field Greens	6/9	Braised Red Cabbage, Fig Salsa, Crostinis	
Baby Salad Greens, Tomato, Cucumber,			
Pickled Red Onion, Rice Wine Vinaigrette		Fried Crab Cakes	16
		Philips Blue Crab Cakes, Mango Chutney	
Caesar Salad	8/13		
Romaine Hearts, Croutons, Bacon, Asiago,		Goat's Cheese Bruschetta Bread	12
Roasted Garlic Dressing		Garlic Toast, Basil, Balsamic Reuction	
Goat's Cheese Beet Salad	13	1 lb. Red Curry Mussels	14
Baby Arugula, Goat's Cheese, Crostinis,		Red Curry Cream Sauce, Peppers, Onions,	
Pickled Beets, Basil, Beet Reduction		Cilantro	
Add Chicken to Any Salad	5	Platters for Two	
10"Pizza		Antipasto Platter	
		Cured Meats, Pickled Vegetables, Crostinis,	17
Potato Bacon	16	Aged Cheddar Cheese	
Mini Potatoes, Smoked Bacon, Truffle Cream,			
Baby Arugula		Golf Club Cheese Platter	17
		Assortment of 4 Cheeses with Flat Breads	
Margherita	15	and Fruit Preserves	
Tomato Sauce, Tomatoes, Bocconcini Cheese, Basil			
		Crudite Platter	15
Pepperoni and Sausage	15	Assorted Vegetables, Dips, Crostinis	
Tomato Sauce, Mozzarella, Pepperoni, Sausage			
Gluten Free Pizza Crust Available for an Additional	1.5		

Entrée Salads

Chicken Club Salad

Grilled Chicken, Boiled Egg, Tomatoes, Cucumber, Onions, Pickled Beets, Feta Cheese, Bacon, Mixed Lettuces, Honey Dijon Dressing 17

Steak Salad Calabrese

Grilled Flat Iron Steak, Arugula, Tomato, Basil, Fresh Mozzarella, Balsamic Dressing 23

Asian Shrimp Salad

Shrimp, Rice Noodles, Cashews, Red Peppers, Onions, Cucumber, Tomato, Ginger Soy Dressing

Vegetarian Salad Bowl

Feta Cheese, Chick Peas, Tomatoes, Cucumber, Onions, Black Olive, Red Peppers, 7 Grain Salad, Greek Dressing 16

Pastas

Vegetarian Pasta Bake

Mixed Grilled Vegetables, Mascarpone, Mozzarella Cheese, Tomato Sauce 19

Lobster Ravioli

Cheese filled Ravioli, Lobster, Red Pepper Cream 28

Shrimp and Sausage

Angel Hair Pasta, Goat's Cheese, Peppers, Red Onion, Tomato Sauce
22

Sundried Tomato Chicken Pesto

Penne Pasta, Sundried Tomato, Grilled Chicken, Pesto, Basil
19

Gluten Free Pasta Available for an Additional 1.5

Dinner Mains

Prix Fixe Menu for \$41 + 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 Baked Potato, Seasonal Vegetables, Truffle Butter, Mushrooms
42

Niagara Region's Vintage Ink Cabernet Merlot

Grilled Rack of Lamb Australian Lamb with Rosemary Jus, Seasonal Vegetables, Rosemary Roasted Fingerling Potatoes

Reif Estates Cabernet Sauvignon

Crab Stuffed Salmon Rouladen Atlantic Salmon, Stir-fry Vegetables, Jasmine Rice, Tomato Salsa 32

Reif Estates Sauvignon Blanc

Seafood Bouillabaisse Salmon, Shrimp, Mussels, Clams, Saffron Fish Broth 32 Wayne Gretzky Rjesling

Buttered Chicken

4 Chicken, Jasmine Rice, Seasonal Vegetables, Curried Butter Sauce
28

Ravine York Road Sand & Gravel

Roasted Duck Breast

Duck Confit Hash, Seasonal Vegetables, Sour Cherry Jus

30

Henry of Pelham Baco Noir

Honey Glazed Pork Loin Seasonal Vegetables, Mashed Potatoes, Apple Salsa 28 Big Head Red

Dinner Entrée Additional Sides Sautéed Mushrooms ~ 5, Grilled Asparagus ~ 7, Garlic Shrimp ~ 15.

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

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