

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 6/10
Baby Salad Greens, Tomato, Cucumber, Pickled Red Onion, Rice Wine Vinaigrette

Caesar Salad 8/14
Romaine Hearts, Croutons, Bacon, Asiago, Roasted Garlic Dressing

Goat's Cheese Beet Salad 15
Baby Arugula, Goat's Cheese Fritters, Crostinis, Pickled Beets, Basil, Beet Reduction

Add Chicken to Any Salad 5

10" Pizza

Potato Bacon 16
Mini Potatoes, Smoked Bacon, Truffle Cream, Baby Arugula

Margherita 15
Tomato Sauce, Tomatoes, Bocconcini Cheese, Basil

Pepperoni and Sausage 15
Tomato Sauce, Mozzarella, Pepperoni, Sausage

Gluten Free Pizza Crust Available for an Additional 1.5

Appetizers

Vegetable Spring Rolls 12
Julienne Vegetables, Thai Red Pepper Sauce

Fried Calamari 15
Breaded Calamari, Chipotle Mayonnaise

Fried Crab Cakes 16
Blue Crab Cakes, Mango Chutney

Fried Brie 15
Tempura Battered Brie, Red Pepper Jelly, Crostinis

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

Platters for Two

Charcuterie Board 22
Cured Meats, Pickled Vegetables, Crostinis, Aged Cheddar Cheese, Ash Rolled Goat's Cheese, La Bonaparte Brie

Avocado Spinach Dip 15
Chilled Avocado Spinach Dip, Rye Bread, Grilled Flat Bread

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

Entrée Salads

Chicken or Tuna Cobb Salad

*Grilled Chicken or Tuna, Boiled Egg, Tomatoes, Cucumber,
Onions, Avocado, Feta Cheese, Bacon,
Corn Salad, Honey Dijon Dressing*

18/23

Steak Salad Calabrese

*Grilled New York Strip, Arugula, Tomato, Basil,
Fresh Mozzarella, Balsamic Dressing*

25

Asian Shrimp Salad

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

22

Vegetarian Salad Bowl

*Feta Cheese, Chick Peas, Tomatoes, Cucumber, Onions,
Avocado, Red Peppers, Quinoa, Greek Dressing*

18

Pastas

Vegetarian Lasagna Rolls

*Mixed Grilled Vegetables, Ricotta Cheese,
Mozzarella Cheese, Tomato Sauce*

19

Lobster Ravioli

Cheese filled Ravioli, Lobster, Red Pepper Cream

28

Prosciutto Orecchiette

Prosciutto Ham, Sage Garlic Butter, Asiago Cheese

17

Sundried Tomato Chicken Pesto

Penne Pasta, Sundried Tomato, Grilled Chicken, Pesto Cream Sauce

19

Gluten Free Pasta Available for an Additional 1.5

Dinner Mains

*Prix Fixe Menu for \$42 + Tax, includes Choice of Soup or Baby Field Greens
or Caesar Salad, Main and Crème Brulee or Seasonal Pie.*

Grilled Rib Eye Steak – Add 5 each

Feature Fish of the Day

Market Price

Peller Estates Chardonnay

Grilled Rib Eye Steak

Roast Fingerling Potatoes, Seasonal Vegetables, Truffle Butter, Mushrooms

45

Niagara Region's Vintage Ink Cabernet Merlot

Braised Lamb Shank

Australian Lamb Shank with Rosemary Jus, Seasonal Vegetables,

Stewed Mini Potatoes

32

Reif Estates Cabernet Sauvignon

Crab Topped Salmon Rouladen

Atlantic Salmon, Stir-fry Vegetables, Ancient Grains, Ginger Tomato Butter

35

Reif Estates Sauvignon Blanc

Seafood Bouillabaisse

Salmon, Mussels, Clams, Shrimp and Rice Dumplings, Saffron Ginger Fish Broth

33

Wayne Gretzky Riesling

Buttered Chicken

Roasted Chicken Breast, Jasmine Rice, Seasonal Vegetables, Curried Butter Sauce

29

Ravine York Road Sand & Gravel

Roasted Duck Breast

Double Smoked Bacon Rosti Potato, Seasonal Vegetables, Whiskey Sauce

30

Henry of Pelham Baco Noir

Grilled Kessler Pork Loin Chop

Cured and Smoked Pork Chop, Seasonal Vegetables, Scalloped Potatoes, Grain Mustard Sauce

30

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!

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Prix Fixe Menu Price \$42.00 + 13% Tax