

DESSERTS

10 Layer Devil's Food Chocolate Cake

Chocolate Genoise layered with Chocolate Mousse served with French Vanilla Ice Cream

Selection of Premium Sorbets and Ice Creams

(ask about today's selections)

Deep Fried Mars Bar

Graham Crusted and Beignet Battered

The Wendel Sundae (Big enough to share)

Homemade Marshmallows, Banana and Cocoa Ice Cream, Brownies and Banana Bread, Whipped Cream and Hot Fudge Sauce.....Bigger than Stanley's Cup.

A portion of the proceeds will go towards the Team Up Foundation supporting local youth sports.



Tied Game Bag of Cookies

Baked Fresh Daily

Cheesecake

Sweet and Sour Cherries and Roasted Almond Brittle

Tahitian Vanilla Crème Brule

Served with Coffee Biscotti

Homemade Dessert of the Day

Baked Fresh Daily

“Peanut Butter and Jelly”

Peanut Butter Mousse and Strawberry Jelly wrapped in Sponge Cake with Milk Chocolate Crème Anglaise

Cheese Plate

3 kinds / \$19 5 kinds / \$30

This rare collection of local and artisanal cheeses are made in small batches and exemplify the essence of true craftsmanship at its best

*Pano Tsapoitis
Manager*

*Rik Ocvirk
Sr. Manager of
Restaurants &
Catering*

*Keryn Gibson
Club Manager*

*Tyler Cunningham
Chef de Cuisine*

*Chris Zjelinski
Executive Chef*

BEVERAGES

Latte

Americano

Espresso

Double Espresso

Cappuccino

Add Bailey's Original Irish Cream, Mint Chocolate or Caramel to your coffee

Bailey's Coffee

Original Cream, Caramel or Chocolate Flavour

Coffee Monte Cristo

Grand Marnier, Coffee Liqueur, Whipped Cream

Spanish Coffee

Brandy and Whipped Cream

**Higgins & Burke Gourmet
Leaf Tea Infusion**

*Imperial English Breakfast™ • Noble Earl Grey Green Tea™
Jasmine Bloom Green Tea™ • Vanilla Citrus Rooibos™*

Freshly Squeezed Juices

Ask your server for today's selection

Blackberry Margarita

*Don Julio Tequila, Chambord, Fresh Squeezed Lime Juice,
Frozen Blackberries*

Bourbon Caesar

*The Classic Caesar made with Bulleit Bourbon
served with Mini Antipasto Skewer*

*Gift Certificates
Now Available*

*Consult Your Server for Special
Dietary Needs or Allergies*

*Children's Menu
Available*



TO START

Caesar Salad

Chopped, Piled Hearts of Romaine with Smoked Bacon, Sour Dough Croutons and Creamy Roasted Garlic Dressing

Mixed Greens Salad

Baby Greens tossed with Shaved Heirloom Beets, Roasted Macadamia Nuts, Chevre Noir and an Orange Marmalade Vinaigrette

Ahi Tuna Tempura Roll

Ahi Tuna Wrapped in Nori with Soya Dipping Sauce

Vegetable Spring Rolls

Hoisin Peanut Dip and Vietnamese Sweet and Sour Sauce

Classic Jumbo Shrimp Cocktail

*Horseradish Cocktail Sauce
Platter available for sharing*

Fried Calamari

Smoked Tomato and Chorizo Dip

Soup

Chef's Daily Creation

Mushroom Soup

Caramelized Onion and Chevre Bread Pudding

FOR THE TABLE

Antipasto Plate

*Marinated Olives, Grilled Vegetables, Grissini, Cheese and Charcuterie
For 2, for 4, for 6*

Holy Mackinaw Platter

With all of our best....ask your server for features

PREMIUM CUTS

12oz Canadian AAA Striploin

Topped with Crispy Onions and Natural Reduction, served with Mashed Potatoes and Seasonal Vegetables

Filet Mignon

Crumbled Ontario Bleu Cheese and Natural Reduction, served with Mashed Potatoes and Seasonal Vegetables

Bison Two-Way

Tenderloin on Truffled Mashed Potatoes, Slow Braised Short Rib with Bacon Sauteed Brussel Sprouts

Featured Ribeye of the Day

Aged 14 oz Ribeye with Our Chef's Daily Inspiration

SIGNATURE CARVE

Slow Roasted AAA Canadian Prime Rib

Aged a Minimum 6 weeks, served with Fully Loaded Baked Potato, Yorkshire Pudding, Jus and Extra Hot Horseradish

Marlies Cut - 10oz

Air Canada Club Cut - 16oz

The Leafs Cut - 24oz

SIDES

Poutine

French Fries

Onion Rings

Grilled Shrimp

Sautéed Mushrooms & Onions

Fully Loaded Baked Potato

Garlic Mashed Potato

FAN FAVOURITES

The Burger

Topped with Mushrooms, Onion Relish and Porter Cheddar

Duo of Lamb

Potted Lamb Stew and Roasted Rack of Lamb with Natural Reduction

Slow Cooked, BBQ Baby Back Ribs

House Fries and Cole Slaw

Roasted Mushroom Tagliatelle

Italian Greens, Lemon and a Light Porcini Cream

Spaghettini & Kobe Meat Balls

Sour Dough Garlic Toast and Parmesan

Citrus Glazed Salmon Filet

Warm Salad of Mushrooms, Ancient Grains and Living Sprouts

Red Wine Braised Veal Shank

Lemon Mascarpone Soft Polenta and Mushroom Chips

Roasted Half Chicken

Stuffed with Prosciutto and Triple Cream Brie, Roasted Garlic, Mashed Potatoes, Fig Balsamic Reduction

Black Cod

Black Beans and Sesame Sautéed Bok Choy with an Orange Chili Gastrique

"We believe strongly in using only the best locally grown, responsibly farmed ingredients available to the team of professionals that use them to create this menu."

Director of Culinary & Executive Chef, Robert Bartley