

Side Selections...

Sauteed Mushrooms...\$2
Vegetables...\$2
Gravy...\$1

Onion Rings...\$4
Coleslaw...\$2
Cheddar & Bacon (for your baked potato)...\$

Beverages...

Coffee or Tea	\$.150
Milk or Chocolate Milk	\$.150
Bottled Juice	\$.225
Fountain Drinks	\$.150
Bottled Pop	\$.250
Bottled Water	\$.100
Bottled Sparkling Water	\$.200
Non-Alcoholic Beer	\$.300
Domestic Beers & Ales	\$.375
Imported Beers & Ales	\$.450
Specialty Cocktails & Coolers	\$.575
Liqueurs (1 oz.)	\$.425

Desserts

Homemade Seasonal Fruit Pies...\$3.50 per slice
Made daily by a local baker!!

Cherry, Blueberry, Apple, Strawberry Rhubarb, Peach, Bumble Berry & Pecan
A La Mode.....\$1.00

Ask your server what's available today!!

Thank-You.
We hope you enjoy your dining experience.
Please come again



Dinner Menu



Celebrating our 80th Season

From the Kettle...

French Onion...\$4

Broiled with garlic croutons and provolone cheese.

Soup du Jour...\$3

Made daily and a great start to your lunch or dinner!!

On the Green...

Garden Salad...\$4

Spring mixed greens, garlic croutons, & shredded cheddar, with your choice of dressing.

Caesar Salad...\$5

The classic Caesar salad with a twist...

Out with the bacon bits, & top this baby with a slice of grilled Canadian Back Bacon.

Cobb Salad...\$7

The salad that eats like a meal..."That sounds Familiar"
Mixed greens & all the trimmings topped with sliced ham & turkey,
& a sliced hardboiled egg.

The Canadian Open...ings

Crab Cakes...\$8

Our very own New Orleans style crab cakes, with a kick!
Served over Pineapple Chutney, with a sweet chili dipping sauce.

B.B.Q. Bacon Scallops...\$8

Grilled jumbo sea scallops wrapped in bacon & smothered in a smoky B.B.Q. sauce.
Served over rice.

Mediterranean Flatbread...\$7

Great for sharing!! Wood oven pizza crust topped with black olives, roasted red peppers,
sundried tomatoes, & asiago cheese, with garlic aioli for dipping.

Chicken Wings

Jumbo wings served to your liking, with celery, carrots and blue cheese.
10pc \$9 or 20pc \$13

Antipasto Plate for Two...\$16

A medley of roasted peppers, olives, pickled eggplant, & stuffed cherry peppers,
Accompanied with sliced deli meats, cheddar & boccancini cheeses.

Garlic Toast with Cheese...\$7

A clubhouse classic! Toasted foccacia bread topped with cheddar & mozzarella cheese.
More than enough to share!

Order any 2 Canadian Opening selections & receive the second item for half price!!

From the Grill...

Garlic Butter Brushed T-bone steak...\$19.95

16oz. Angus T-bone brushed with a garlic & herb butter
Grilled to your liking, served with a sautéed mushrooms, vegetable of the evening, & choice of potato.

Southwest Pork Tenderloin...\$15.95

Canadian pork tenderloin, marinated for two days in brown sugar & apple sauce,
grilled to perfection and served with a southwest black bean salsa.
Served with choice of potato & vegetable of the evening.

Sweet Chilli Glazed Atlantic Salmon...\$14.95

An 8oz. Atlantic Salmon fillet topped with a sweet chilli glaze & grilled medium to medium well.
Served with choice of potato & vegetable of the evening.

Pastas...

Served with soup or salad to start.

Chicken Condentina...\$13.95

Sliced white meat chicken breast, Mushrooms, & crushed Roma tomatoes,
sautéed in garlic butter & white wine, slowly simmered with cream
& served over penne noodles.

Chicken Parmesan...\$12.95

A secret, family recipe. Breaded white meat chicken breast
lightly fried & smothered in our homemade marinara sauce, & topped with melted
mozzarella cheese. Served with fettuccini marinara. Eggplant Parmesan...\$10.95

Asian Pad Thai...\$12.95

A variety of vegetables including bok choy, & sweet peppers, sautéed with peanuts, garlic,
chilli peppers & sesame oil all tossed with Asian rice noodles.
This sweet & spicy dish will have you coming back for more!!

Broiled Delights...

Mediterranean Chicken...\$16.95

Prosciutto wrapped chicken breast stuffed with herbed goats' cheese
Finished with a Cranberry balsamic reduction.
Served with choice of potato & vegetable of the evening.

Chicken Cacciatore...\$14.95

Boneless, Skinless chicken thighs braised in a hearty tomato sauce, served over warm greens.
With choice of potato & vegetable of the evening.

Broiled Haddock...\$12.95

Butter brushed & broiled in white wine & lemon pepper.
Also available battered and deep fried English style.
Served with choice of potato & vegetable of the evening.

Breaded Perch...\$13.95

Our Famous Erie Perch lightly breaded & fried or broiled
Served with coleslaw, vegetable of the evening & choice of potato.

**AAA Canadian Prime Rib au jus available every Saturday...\$16.95
(Includes Soup or Salad and a Slice of Pie)**