

To Start with...

Nachos \$12

*Tri colored nachos topped with tomatoes, green onions, bell peppers, jalapenos, black olives and baked with a three cheese blend. Served with sour cream and salsa
Add Chicken or Beef for Only \$4.00 More.*

Calamari \$12

Hand cut baby squid, marinated in herbs and spices, flash fried and served with Tzatziki Sauce

Spinach Dip \$12

Cream cheese, spinach and roasted red peppers, finished with shredded cheeses and a dollop of sour cream and served with baked pitas

Black & Blue Salad \$17

6oz Top Sirloin broiled to your liking. Mixed Greens, Crumbled Blue Cheese, Tomatoes and Roasted Artichoke hearts with a Dijon vinaigrette.

Spinach Salad \$13

Fresh Baby Spinach, Mushrooms, Crispy Bacon Bits and Sliced Egg Served With Warm Bacon Dressing.

Chopped Romaine Salad \$12

Olive Oil Croutons, Crisp Anchovies, Hens Egg, With our Homemade Caesar Dressing

Greek Salad \$14

*Lettuce, Tomato, Cucumbers, Green Peppers, Kalamata Olives and Feta Cheese,
Tossed in our Homemade Greek Dressing*

Cobb Salad \$15

Mixed Greens and Garden Vegetables Topped with Chicken, Back Bacon, Hens Egg, Mozzarella & Cheddar, Served with Ranch Dressing

French Onion Soup \$7

A Rich Beef and Onion Broth, Topped with Garlic Croutons and Melted Swiss Cheese.

Daily Soup Creation

Bowl 6, Cup 4

Enhance Any Salad by Adding: 6oz Steak \$6, 6oz Salmon \$6 or Chicken \$4.25

The Main Attraction...

Clubhouse \$14

Grilled Chicken, Back Bacon, Lettuce, Tomato and Mayo on French bread

The Farm Burger \$15

6oz Beef Burger, Double Smoked Bacon, Fried Hens Egg, Aged Cheddar, Mayo, Lettuce, Onion and Tomato

Steak "Sandwich" \$16

6oz grilled top sirloin served on a thick slice of garlic toast.

Grilled Vegetable Wrap \$14

Grilled Vegetables, Goat Cheese, Balsamic Reduction in a Flour Tortilla Wrap

Traditional Reuben \$14

Shaved Montreal Smoked Meat, Grilled with Swiss cheese and Sauerkraut on Rye Bread

Greek Chicken Pita \$14

Broiled Breast of Chicken, Bell Peppers, Lettuce, Tomatoes and Cucumbers Tossed in Herb Vinaigrette with Feta Cheese and Folded in a warm Pita

All sandwiches are served with a Choice of Cup of Soup, House salad, Caesar salad or French fries.

Classic Carbonara \$15

Linguini Noodles, Back Bacon, Portabella, Asiago Tossed in a Garlic Cream Sauce

Pan Roasted Salmon \$17

Served With Rice Pilaf and Fresh Seasonal Vegetables

Chicken Strips & Fries \$13

Tender Strips of Chicken Breast served with Honey Dill Dipping Sauce

Soup & Sandwich Combo \$12

Ask your server about our daily combo

Appetizers

Crispy Chicken Wings \$12

Sweet chili, BBQ, Hot & Honey, Buffalo, Salt & Pepper, Honey Garlic, Arizona, Cajun.

Shrimp Cocktail \$12

*Five Jumbo Prawns
Chilled and
Served with Tangy Cocktail Sauce*

Spinach Salad \$6

Fresh Baby Spinach, Mushrooms, Crispy Bacon Bits and Sliced Egg Served With Warm Bacon Dressing.

Calamari \$12

Hand cut baby squid, marinated in herbs and spices, flash fried and served with Tzatziki Sauce

Bacon Wrapped Scallops \$15

Six scallops wrapped in maple smoked bacon. Finished with a tangy cocktail sauce

Spinach Dip \$12

Cream cheese, spinach and roasted red peppers, finished with shredded cheeses and a dollop of sour cream and served with baked pitas

Pot Stickers \$12

*Wontons, filled with pork, vegetables and Asian spices.
Served with Plume sauce.*

Greek Salad \$7

Lettuce, Tomato, Cucumbers, Green Peppers, Kalamata Olives and Feta Cheese, Tossed in our Homemade Greek Dressing

Classic Starters

French Onion Soup

A Rich Beef and Onion Broth, Topped with Garlic Croutons and Melted Swiss Cheese. \$7

Chopped Romaine Salad

*Olive Oil Croutons, Crisp Anchovies, Hens Egg, Caesar Dressing
Full \$12, Half \$6*

Daily Soup Creation

*Hand Crafted From the Bounty of Manitoba
Bowl \$6, Cup \$4*

To Share

Nachos \$12

*Tri colored nachos topped with tomatoes, green onions, bell peppers, jalapenos, black olives and baked with a three cheese blend. Served with sour cream and salsa
Add Chicken or Beef for Only \$4.00 More.*

Buttermilk Onion Rings \$12

10 Onion rings, marinated in a spiced buttermilk for 24hrs, then dusted with seasoned flour and fried golden brown

Mains

Oven Baked Lasagna \$18

Lasagna Noodles, Pepperoni, Tossed in our signature Homemade Meat Sauce and Topped with Melted Mozzarella

Chicken Montebello \$24

A broiled breast of chicken topped with sautéed spinach and tomato in a cranberry basil cream sauce.

Top sirloin steak \$19

The Most Flavorful Steak, 6oz Ladies cut.

Surf And Turf \$36

Grilled 6oz Top Sirloin served with a broiled lobster tail

Classic Carbonara \$17

Linguini Noodles, Back Bacon, Portabella, Asiago Tossed in a Garlic Cream Sauce

Chicken Parmesan \$22

A Breaded Chicken Breast Oven Baked with Marinara Sauce and topped with Mozzarella, served a top of Fettuccine

Pan Roasted Salmon \$24

Served With Rice Pilaf and Fresh Seasonal Vegetables

Rib Eye Steak \$30

This cut has an abundance of marbling. It's the juiciest steak you'll ever eat! 10 oz

Fettuccine Alfredo \$17

Fettuccine Noodles tossed in our Homemade Alfredo Sauce

Baby Back BBQ Ribs \$25

Baby Back BBQ Ribs, broiled to perfection and basted with our Homemade Signature BBQ Sauce.

1/2 Rack \$19

Braised Lamb Shank \$28

Topped with Red wine Jus, Accompanied with Chef's daily potato and vegetable.

New York Steak

A good Balance of Marbling and Tenderness

8oz 26 10oz 30 12oz 34

Slow Roasted Prime Rib of Beef

Slow-roasted and served with our signature beef jus and freshly grated horseradish. Accompanied with Chef's daily potato and vegetable.

10 oz \$29 ~ 12 oz \$32 ~ 14 oz \$35

Available only Friday and Saturday Night's

Additional Sides

Spinach \$5

Garlic Toast \$3

Red Wine Jus \$3

Mushrooms \$5

Cheese Toast \$4

Onion Rings \$7

Lobster Tail \$18

Shrimp Skewer \$7

Hollandaise \$5