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

Classic Carbonara $17
Linguini Noodles, Back Bacon, Portabella, Asiago Tossed in a Garlic Cream Sauce

Fettuccine Alfredo $17
Fettuccine Noodles tossed in our Homemade Alfredo Sauce

Chicken Montebello $24
A broiled breast of chicken topped with sautéed spinach and tomato in a cranberry basil cream sauce.

Chicken Parmesan $22
A Breaded Chicken Breast Oven Baked with Marinara Sauce and topped with Mozzarella, served a top of Fettuccine

Baby Back BBQ Ribs $25
Baby Back BBQ Ribs, broiled to perfection and basted with our Homemade Signature BBQ Sauce.

1/2 Rack $19

Top sirloin steak $19
The Most Flavorful Steak, 6oz Ladies cut.

Pan Roasted Salmon $24
Served With Rice Pilaf and Fresh Seasonal Vegetables

Braised Lamb Shank $28
Topped with Red wine Jus, Accompanied with Chef's daily potato and vegetable.

Surf And Turf $36
Grilled 6oz Top Sirloin served with a broiled lobster tail

Rib Eye Steak $30
This cut has an abundance of marbling. It's the juiciest steak you'll ever eat! 10 oz

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