

Lounge Menu

FRENCH ONION SOUP 10

SWEET POTATO FRIES 8
chipotle mayo

BEEF EATER ONION RINGS 9
seasoning salt

CAESAR SALAD APP 10 MAIN 14
romaine, shaved parmesan, bacon bits, croutons, Caesar dressing

SPINACH SALAD APP 11 MAIN 15
grated carrot, cucumber, mandarin oranges, pecans and goat cheese with balsamic peach vinaigrette

APPLE QUESADILLA 10
sautéed apple slices, avocado, spinach, banana peppers, tomato and mushrooms, in a flour tortilla with cheddar cheese and served with salsa
add chicken 4.00

WINGS PER LB 18 1/2
honey garlic, mild, medium, hot, dry spice or BBQ

STEAMED MUSSELS 15
steamed in a white wine and garlic served with toasted crostini

SPINACH, ARTICHOKE & CRAB DIP 17
shredded crab meat, cream cheese, sour cream, cheddar cheese, spinach, artichoke, green onion and red pepper, baked and served with fried nacho chips

CLASSIC NACHOS 17
served with salsa and sour cream
ADD GROUND BEEF 4 3/4 OR CHICKEN 5 1/2

LOADED POUTINE 12
house cut fries, blended cheese, bacon bits, dressing, green onion and topped with gravy

FISH TACO 13
beer battered cod topped with coleslaw, avocado, tomato and chipotle mayo on taco shells

COD TONGUES 13
floured and fried crispy, topped with pork scrunchins

Platters

BURGER 18.50
7oz house ground burger, cooked to your desire, pickles, cheddar cheese, lettuce, tomato, bacon and chipotle mayo

CLUBHOUSE SANDWICH 17 1/2
sliced turkey, bacon, cheddar cheese, lettuce, tomato and mayo on 3 slices of toasted bread

GRILLED TURKEY WRAP 15 1/2
sliced turkey, savory dressing, swiss cheese cranberry chutney and mayo, grilled

BRAISED DUCK GRILLED CHEESE 17
braised duck, apple slices, cheddar cheese and greens and sweet chili mayo, on your choice of bread, grilled to a golden brown

CRUNCHY SALMON BURGER 17 1/2
salmon fillet dipped in batter, deep fried, with crunchy mustard

VEGGIE BURGER 17
grilled black bean based patty, topped with feta cheese, sliced tomato, red onion and spinach, finished with ranch dressing

SOUTHERN FRIED CHICKEN BURGER 17
chicken breast, double dredged in our house coating, deep fried to a golden brown topped with lettuce and peppered mayo

BEER BATTERED COD
served with house made tarter sauce and coleslaw
1 piece 12.50 2 piece 20

ABOVE PLATTERS SERVED WITH HOUSE CUT FRIES

8OZ STRIPLOIN STEAK 42
char grilled to your liking, pepper demi glace
ADD SHRIMP OR SCALLOPS +15
steak served with house cut fries, baked potato or rice

SUBSTITUTE HOUSE CUT FRIES FOR
CAESAR SALAD 4 3/4 MIXED GREEN 3 1/4
SWEET POTATO FRIES 3 1/2

Wine

Concha Y Toro Frontera, Chile

Pinot Grigio or Cabernet Sauvignon
5oz Glass 7.95 1/2 Litre 21.00 1 Litre 39.00

Red

Las Moras Malbec or
Graffigna Malbec
750ml Bottle 36.00 Glass 8.50

Wolf Blass Cab/Sauv
750ml Bottle 43.00 Glass 10.25

Fat Bastard Pinot Noir or
Pelee Island Pinot Noir
750ml Bottle 42.00 Glass 9.75

McManis Cabernet Sauvignon
750ml Bottle 50.00 Glass 11.50

LePlan Merlot, France
750ml Bottle 39.00 Glass 9.25

White

Lindemans Bin 65 Chardonnay
750ml Bottle 34.00 Glass 8.25

Folonari Pinot Grigio
750ml Bottle 38.00 Glass 8.95

Graffigna Pinot Grigio
750ml Bottle 38.00 Glass 8.95

Casillero Reserva Sauvignon Blanc
750ml Bottle 38.00 Glass 8.95

Beer

Bottle Domestic

Coors Light
Canadian Light
Canadian
Bud Lite
Budweiser
Miller Lite
Michelob Ultra

Newfoundland

Iceberg
1892
India IPA (can)
Black Horse

Western NL Brewing Craft

Beer Lake (can) Honey Pilsner
Ugly Stick (can) Session IPA

Import

Guinness (can)
MGD
Corona
Stella

On Tap

Coors Light, India
Belgian Moon, Rickards Red
Stella, Michelob Ultra
Rolling Rock

Non Alcohol

Coffee/Tea Cup 2.00
Herbal Tea 2.95
Juice Large 3.50
Mocktails 4.50
Pepsi Products 3.25



COCKTAILS

Classic Caesar 8.25

Vodka-Clamato Juice-Spices

Singapore Sling 7.75

Gin-Cherry Brandy-Cointreau-Pineapple Juice-OJ-Lemon Sour

Whiskey Sour 9.50

Whiskey-Lemon Sour

Manhattan 9.75

Rye-Sweet Vermouth-Bitters

Bloody Mary 8.25

Salt Rim-Vodka-Tomato Juice-Tabasco-Worcestershire-Salt & Pepper-Lemon Wedge

Tom Collins 7.50

Gin-Lemon Sour-Cherry Juice-Soda

Rusty Nail 9.00 Premium 13.00

Scotch-Drambuie

Daiquiri 7.50

White Rum-Lime Juice-Lemon Sour

Screech Punch 9.50

Screech-Coconut Rum-OJ-Pineapple Juice-Cranberry Juice

Long Island Iced Tea 11.50

Vodka-Rum-Gin-Tequila-Triple Sec-Lemon Sour-Cola

Old Fashioned 12.00

2oz Bourbon-Sugar-Bitters

Chelsea Side Car 10.25

Gin-Cointreau-Lemon Sour

Margarita 9.00

Salt Rim-Tequila-Cointreau-Lime Juice-Lemon Sour

Zombie 10.50

White Rum-Gold Rum-Triple Sec-OJ-Lime Juice- Lemon Sour-Grenadine

White Russian 2oz 11.75 1oz 7.75

coffee liqueur-vodka-milk

MARTINIS

Gin or Vodka 9.50

Dry Vermouth-Olives

Grey Goose 16.95

White Chocolate 8.25

Vodka-White Crème de Cacao

Woo Woo 8.50

Vodka-Peach Schnapps-Cranberry Juice

Green Apple 8.25

Green Apple Vodka-Lemon Juice

Banana Split 8.25

Vodka-Crème de Banane-Crème de Cacao

Cosmopolitan 9.00

Vodka-Cointreau-Cranberry Juice-Lime Juice

SANGRIA

White 12.00

Peach Schnapps-Vodka-White Wine-Pineapple Juice-7UP

Red 13.25

Cognac-Cointreau-Red Wine-Cranberry Juice-Ginger Ale