

A Light Start

Add A Grilled Chicken Breast Or Garlic Shrimp (5) To Salad For \$3.50

All Light Starts Come With Grilled Baguette

Summer Sweetcorn Soup ½ Size \$5 Full Size \$9

A Blend Of Summer Fresh Corn And Vegetables

Roasted Rhubarb Salad ½ Size \$9 Full Size \$15

Fresh Garden Greens Dressed In A Balsamic And Blood Orange Vinaigrette, Topped With Candied Walnuts, Roasted Rhubarb, And Chevre

Kale Caesar ½ Size \$9 Full Size \$15

Flowering Kale Tossed In A Citrus Garlic Dressing, With Crispy Prosciutto, Focaccia Croutons And Shaved Parmigiano

Appetizers

Mussels \$19

Steamed In Manitoba Gin, Served In A Light Tomato And Horseradish Bisque, Along With A Hint Of Citrus. Served With Grilled Baguette

Risotto \$18

A Blend Of Mushrooms And Wild Rice Brought Together In A Creamy Risotto, Finished With A Herbed Olive Oil And Prosciutto Crisps

Corn + Jalapeno Dip \$16

A Balanced Blend Of Sweet And Spicy Tied Together In A Cream Cheese Dip, Served With Toasted Pita

Poutine ½ Size \$6 Full Size \$10

Fries. Cheese Curds. Gravy

Chicken Wings ½ Pound \$10 1 Pound \$17 2 Pounds \$29

Honey Garlic, Hot, Salt + Pepper, BBQ

Sweet Potato Fries \$10

Served With A Chilli+ Lime Aioli

Onion Rings \$10

Served With A Creamy Dijon Dip

Lunch Plates

All Meals Served With Your Choice Of Fries OR Salad OR Soup

Upgrade Your Side To Poutine, Sweet Potato Fries Or Onion Rings For \$2

The Nine Burger \$16

Add Bacon Or Cheese For \$2

Starting With A Lightly Toasted Brioche, Followed By A Tangy Pickle Mayo, Butter Leaf Lettuce And Oven Roasted Herbed Tomato; Choose Between Our House Made 8oz Beef Patty Or Chicken Breast

Denver \$13

A Clear Lake Golf Course Classic. Smoked Ham, Onion And Green Pepper Omelette Between A Toasted Bread Of Your Choice

Steak Sandwich \$21

Add Roasted Mushrooms Or 5 Garlic Shrimp For \$3.50

A Hand Cut 8oz NY Strip, Grilled To Your Liking And Served On A Toasted Baguette, Topped With Our House Made Chimichurri And Crispy Onion Rings

Pesto Penne \$14

Add A Grilled Chicken Breast Or 5 Garlic Shrimp For \$3.50

A Creamy Pesto Sauce Surrounding Penne And Charred Cherry Tomatoes, Topped With Herbed Oil, Arugula, Fresh Basil And Parmigiano

Fish N Chips \$17

Haddock Fillet, Hand Coated In Our House Made Apple Cider Batter Served With Fries, Remoulade, And Smoky Coleslaw

Kids Menu \$8

Includes A Drink And Ice Cream

Mac and Cheese

Kids Burger With Fries

Cheese Pizza On Pita

Grilled Cheese And Fries

Chicken Fingers And Fries

A Touch Of Class – Served After 4pm

Dinner Entrees Come With Seasonal Vegetables, And Your Choice Of Potato Gratin Or Wild Rice Risotto

12oz NY Strip \$30

Add 5 Garlic Shrimp For \$3.50

Hand Cut, Accompanied By Roasted Mushrooms And A Garlic Herb Compound Butter

Suggested Wine Pairing Cabernet Sauvignon

Pickarel \$27

Lightly Dusted And Sautéed, Finished With A Lemon And Caper Beurre Blanc

Suggested Wine Pairing Pinot Grigio

Braised Pork Back Ribs \$26

Roasted Low And Slow, These Fall Off The Bone Ribs Are Finished With A Charred Pineapple BBQ Sauce, And Served With Our House Made Smoky Coleslaw

Suggested Wine Pairing Riesling

Chicken Supreme \$24

Breast Of Chicken Stuffed With Feta And Basil, Topped With Charred Tomato And A Sweet Balsamic Reduction

Suggested Wine Pairing Sauvignon Blanc

Dessert

Chocolate and Pistachio \$8

Chocolate And Mint Mousse Layered With A Pistachio Chantilly, Topped With Chocolate Crumb

Chef's Choice Crumble \$7

Our House Made Crumble That Changes Weekly

Ask Your Server For Details

Cheesecake \$7

Our House Made Vanilla Cheesecake, Topping Changes Weekly

Ask Your Server For Details