

## To Share or Not To Share

### Spicy Tuna Bites \$22

Marinated Ahi Tuna, Green Onion, Sesame Seeds, Nori, Sriracha Aioli and Wasabi Aioli Served on a Crispy Rice Square

### Buffalo Chicken Poutine \$18

Crispy Golden Fries, Bacon and Quebec Cheese Curds Topped with Buffalo Chicken Tenders and Gravy.

### Polenta Fries \$16

Fried Polenta garnished with Parmesan. Served with a House Made Pesto Aioli

### Goat Cheese and Bruschetta Crostini \$19

Toasted Baguette topped with Whipped Goat Cheese, Bruschetta and Balsamic

### Pork Belly Sliders \$23

Roasted Pork Belly served with Spicy Mayo, Pickled Veg and Cilantro

### Sambuca Mussels \$25

Mussels and Chorizo Simmered with Fresh Tomato, Basil in a Sambuca Tomato Sauce. Served with a Baguette

### Portobello Mushroom Chip and Dip \$19

Panko Breaded Portobello Mushroom served with house made Tartar

### Chicken Tenders \$16

5 Crispy Breaded Chicken Tenders with house made Honey Dill

## For The Hungry

### Classic Burger \$20

A grilled 7oz Beef Patty, melted Cheddar Cheese, Bacon, Lettuce, Tomato, Red Onion, Pickles, Ketchup, Mustard and Mayo

### Nine Burger \$25

A grilled 7oz Beef Patty, Sliced Pork Belly, Maple Smoked Cheddar, House made Blackberry BBQ Sauce, Pickled Red Onion and Potato Chips

### Chili Lime Chicken Burger \$25

Marinated Chicken Breast topped with Queso Blanco, Arugula, Tomato, Pickled Red Onion and Chili Lime Aioli

### Italian Panini \$25

In House Shaved Italian Cured Meats, Provolone topped with a Sundried Tomato Basil Pesto

### Vegetarian Burger \$20

Marinated Portobello Mushroom, Lettuce and Pickled Veg Topped with a House Made Pesto Aioli

### Battered Fish \$21 - 1 Piece \$27 - 2 Pieces

House battered fall apart fish deep fried until crispy, served with our house made tartar sauce and Coleslaw

Served with your choice of Fries or House Salad

Upgrade to - Caesar Salad, Onion Rings, Sweet Potato Fries \$4

## Meal Enhancers

Small Poutine \$9

Large Poutine \$14

Bowl Fries \$10

Bowl Onion Rings \$14

Shrimp Skewer \$8

Grilled Chicken Breast \$9

Side Sauce \$3

Wild Rice \$4

Chef Potato \$5

Vegetables \$6

Bacon \$6

Mushrooms \$5

Gravy \$4

Cheese \$3

## Salads and Bowls

6oz Chicken Breast \$9 Shrimp \$8 Garlic Bread \$4

### Ninth Green \$24

Crispy Arugula, Topped with Strawberries, Goat Cheese, Cherry Tomato, Red Onion and Candied Walnuts. Finished with a Honey Citrus Vinaigrette

### Caesar Salad \$21

Romaine Lettuce, Croutons, Crispy Bacon and Parmesan Cheese, lemon, fried capers tossed in house made Caesar Dressing

### Watermelon Salad \$21

Crispy Arugula, Topped with Watermelon, Fresh Mint and Rock Salt. Finished with a Honey Citrus Vinaigrette

## Pasta

6oz Chicken Breast \$9 Shrimp \$8 Garlic Bread \$4

### Beet Linguini \$26

Shredded Beets, Roasted Garlic and Fresh Dill Tossed in a White Wine Cream Sauce with Goat Cheese and Toasted Walnuts

### Seafood Pasta \$33

Scallops, Mussels and Prawns simmered in Rosé Sauce

### Carbonara \$28

Bacon, Mushroom and Onions Sautéed in a Cream Sauce with Parmesan. Finished with an Egg Yolk

Served with  
Garlic Bread.

## Mouthwatering Mains

### Manitoba Pickerel \$37

Lightly Breaded and pan fried with a Dill Beurre Blanc Sauce

### Buttermilk Roast Chicken \$31

¼ Buttermilk Brined Chicken Roasted to perfection

### Ribeye \$47

12oz Ribeye Cooked to your liking and Topped with a Peppercorn Demi Glaze and Crispy Onions

### Braised Lamb Shank \$45

Served with a creamy Polenta, Wild Mushrooms, Crispy Onions, Asparagus and a Lamb Jus

### BBQ Pork Chop \$37

A Pork Chop Grilled to Perfection and Smothered in our House Made Blackberry BBQ Sauce

Served With  
Seasonal Vegetables

And

Your Choice Of Chefs Potato Or Wild Rice

Taxes not included

Tables of 8 or more

are subject to a 20% Auto

Gratuity