

To begin

clubhouse greens
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grenville farms lettuce, clipped sprouts, ripe tomatoes
cucumbers, grilled red peppers, honey rice wine vinaigrette - 8

young romaine leaves
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romaine hearts, seasoned croutons, creamy caesar dressing
asiago cheese and shaved prosciutto - 9

smoked duck & baby spinach salad
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smoked crisp skin duck breast
baby spinach and apple cider vinaigrette
julienne of apple and quebec oka cheese - 12

baked escargots
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baked in garlic butter
gratinated with gruyère and emmenthaler cheese
served with a toasted garlic baguette - 11

fried brie
fried brie

panko crusted, served warm
muskoka cranberry compote and lime drizzle -10

asian tiger shrimp salad
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lemongrass poached tiger shrimp
served on a nest of rice vermicelli salad with sambal mango dip - 14

our kitchen is your kitchen

should you wish an item not already on the menu, executive chef ken schulz and clubhouse chef vince dion will do their best to accommodate your special request.



entrées

succulent steak selections

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eight ounce "aaa" thick cut sirloin steak - 26

ten ounce "aaa" new york striploin steak - 32

twelve ounce "aaa" ribeye steak - 34

all served with yukon smashed skin-on potatoes, seasonal vegetables and colio estates red wine reduction

enhance your steak

english stilton cheese, warmed atop your entrée - 5

sautéed wild mushrooms - 5

grilled shrimp skewer - 8

sautéed onions - 4

crisp onion rings - 4

smoked chicken penne

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our house smoked chicken, grilled red peppers, onions

tossed in our tomato sauce, topped with ontario chèvre cheese - 21

seafood linguini

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black tiger shrimp, baby clams, sea scallops

tossed with baby spinach in our garlic cream sauce - 25

breaded chicken breast

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rolled with prosciutto and asiago cheese

on a nest of linguini aioli, topped with tomato coulis - 25

baby back pork ribs

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mesquite bbq or honey garlic sauce

served with sweet potato fries and seasonal vegetables - 28

new zealand rack of lamb

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pine nut and goat cheese crusted, skin-on yukon smashed potatoes

rosemary infused grandview honey drizzle - 36

grandview's maple glazed atlantic salmon

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cast iron seared, seasonal vegetables

new potato and double smoked bacon hash - 27

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