

Lounge Menu

Wine

Concha Y Toro Frontera, Chile

Pinot Grigio or Cabernet Sauvignon
5oz Glass 8.25 1/2 Litre 21.00 1 Litre 39.00

Red

Las Moras Malbec
750ml Bottle 36.00 Glass 8.50

Graffigna Malbec
750ml Bottle 38.00 Glass 9.00

Wolf Blass Cab/Sauv
750ml Bottle 49.00 Glass 11.50

Fat Bastard Pinot Noir
750ml Bottle 42.00 Glass 9.75

Pelee Island Pinot Noir
750ml Bottle 44.00 Glass 10.25

McManis Cabernet Sauvignon
750ml Bottle 52.00 Glass 11.75

LePlan Merlot, France
750ml Bottle 43.00 Glass 9.75

White

Lindemans Bin 65 Chardonnay
750ml Bottle 35.00 Glass 8.00

Folonari Pinot Grigio
750ml Bottle 38.00 Glass 8.75

Graffigna Pinot Grigio
750ml Bottle 37.00 Glass 8.75

Casillero Reserva Sauvignon Blanc
750ml Bottle 39.00 Glass 9.25

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

Ugly Stick (can) Session IPA
Lomond Lite Lager

Import

Guinness (can)
MGD
Corona
Stella

On Tap

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

Non Alcohol

Carafe Coffee 3.00 /Tea Cup 2.00
Herbal Tea 2.95
Juice Large 3.50
Mocktails 4.50
Pepsi Products 3.25

FRENCH ONION SOUP 10
fresh dinner roll

SWEET POTATO FRIES 8
chipotle mayo

BEEF EATER ONION RINGS 9
seasoning salt

SPINACH SALAD APP 12 MAIN 16
grated carrot, cucumber, mandarin oranges, pecans and goat cheese with balsamic peach vinaigrette

APPLE QUESADILLA 17
sautéed apple slices, avocado, spinach, banana peppers, tomato and mushrooms, in a flour tortilla with cheddar cheese and served with salsa
add chicken 6.00

WINGS PER LB 21
honey garlic, mild, medium, hot, dry spice or BBQ

STEAMED MUSSELS 17
steamed in a white wine and garlic served with toasted crostini

CAESAR SALAD APP SIZE 12 MAIN 17
romaine lettuce, croutons, bacon bits and parmesan cheese with a zesty Caesar dressing

CLASSIC NACHOS 17
served with salsa and sour cream
ADD GROUND BEEF 7 OR CHICKEN 6

LOADED POUTINE 14
house cut fries, blended cheese, bacon bits, dressing, green onion and topped with gravy

FISH TACO 14
beer battered cod topped with coleslaw, avocado, tomato and chipotle mayo on taco shells

COD TONGUES 15
floured and fried crispy, topped with pork scrunchins

Platters

BURGER 18
7oz house ground burger, cooked to your desire, red onion pickles, cheddar cheese, lettuce, tomato, bacon and chipotle mayo

CLUBHOUSE SANDWICH 19
sliced turkey, bacon, cheddar cheese, lettuce, tomato and mayo on 3 slices of toasted bread

GRILLED TURKEY WRAP 16
sliced turkey, savory dressing, swiss cheese cranberry chutney and mayo, grilled

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 20
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 16.00 2 piece 22

ABOVE PLATTERS SERVED WITH HOUSE CUT FRIES

8OZ STRIPLOIN STEAK 39
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
FARMERS MIXED GREEN 4
SWEET POTATO FRIES 4
CAESAR SALAD 5



COCKTAILS

Classic Caesar 8.50
Vodka-Clamato Juice-Spices

Singapore Sling 8.00
Gin-Cherry Brandy-Cointreau-Pineapple Juice-OJ-Lemon Sour

Whiskey Sour 9.75
Whiskey-Lemon Sour

Manhattan 10.00
Rye-Sweet Vermouth-Bitters

Bloody Mary 8.50
Salt Rim-Vodka-Tomato Juice-Tabasco-Worcestershire-Salt & Pepper-Lemon Wedge

Tom Collins 7.75
Gin-Lemon Sour-Cherry Juice-Soda

Rusty Nail 9.50 Premium 13.50
Scotch-Drambuie

Daiquiri 7.75
White Rum-Lime Juice-Lemon Sour

Screech Punch 9.75
Screech-Coconut Rum-OJ-Pineapple Juice-Cranberry Juice

Long Island Iced Tea 11.75
Vodka-Rum-Gin-Tequila-Triple Sec-Lemon Sour-Cola

Old Fashioned 12.50
2oz Bourbon-Sugar-Bitters

Chelsea Side Car 10.50
Gin-Cointreau-Lemon Sour

Margarita 9.50
Salt Rim-Tequila-Cointreau-Lime Juice-Lemon Sour

Zombie 11.00
White Rum-Gold Rum-Triple Sec-OJ-Lime Juice- Lemon Sour-Grenadine

White Russian 2oz 12.00 1oz 8.00
coffee liqueur-vodka-milk

MARTINIS

Gin or Vodka 9.50
Dry Vermouth-Olives
Grey Goose 17.95

White Chocolate 8.75
Vodka-White Crème de Cacao

Woo Woo 9.50
Vodka-Peach Schnapps-Cranberry Juice

Green Apple 9.50
Green Apple Vodka-Lemon Juice

Banana Split 9.75
Vodka-Crème de Banane-Crème de Cacao

Cosmopolitan 9.50
Vodka-Cointreau-Cranberry Juice-Lime Juice

SANGRIA

White 13.00
Peach Schnapps-Vodka-White Wine-Pineapple Juice-7UP

Red 15.00
Cognac-Cointreau-Red Wine-Cranberry Juice-Ginger Ale