

THE STARTING GATE

THE CLUBHOUSE CHARCUTERIE **28**

prosciutto di Parma, capocollo, soppressata and Genoa salami paired with aged gouda, brie and sharp white cheddar, served with olive tapenade, pear and golden raisin relish, toasted candied pecans with rustic crostini and assorted bread sticks

JOHNNIE WALKER BRINED WINGS (nf) **24**

jumbo wings brined in Johnnie Walker aromatics, served with garden crudité and blue cheese or ranch dressing

dry rub:

lemon pepper, cajun, smoked paprika or chili lime

signature sauce:

mild, medium, sweet and spicy or buffalo BBQ

TRACKSIDE BAJA FISH TACOS **22**

three charred flour tortillas with seasoned beer battered cod, spring greens, roasted tomato and Holland pepper salsa, crumbled cotija and pepitas with fresh lime, cilantro

add taco \$8

FRENCH ONION SOUP (nf) **18**

Johnnie Walker Black Label caramelized onions and Guinness draught in a rich broth with tender pulled beef, topped with a sourdough croute, a bubbling melt of emmenthal and fontina, fresh thyme

NACHOS (v) **28**

tri-coloured corn tortillas, Oaxaca and cheddar cheese, fresh jalapeno and scallion, finished with a signature Johnnie Walker BBQ drizzle and served with roasted tomato and red Holland pepper salsa, sour cream, guacamole

add braised beef \$12 or grilled chicken \$10

SEAFOOD CAKES (nf) **23**

two cakes with shrimp, langoustine lobster, Yukon Gold potato, chives, cherry tomato medley chutney, smoked paprika aioli

FROM THE GARDEN

OT CLUB COBB (nf) **18**

baby romaine with grilled chicken breast, hard-boiled egg, avocado, maple bourbon bacon, manchego cheese with pickled red Holland peppers and champagne vinaigrette

PEACHY KEAN GREENS (v) **18**

spring mix with fresh berries, goat cheese, candied pecans with sweet and sour onions and peach poppyseed dressing

add grilled salmon \$14 or grilled chicken \$10

CAESAR SALAD (nf) **16**

crisp little gem lettuce, pancetta, asiago crisps with paprika-garlic croutons and garlic-lemon dressing

add grilled salmon \$14 or grilled chicken \$10

HANDHELDS

served with curly fries & house coleslaw

THE 1881 BURGER (nf) **24**

6 oz prime chuck patty, maple bourbon bacon and aged white cheddar, topped with heirloom tomato, gem lettuce, sweet and sour pickle slaw and garlic aioli on toasted brioche

THE GRASSROOTS BURGER (v,nf) **24**

6 oz Beyond Beef burger and aged white cheddar, topped with heirloom tomato, leaf lettuce, sweet and sour pickle slaw with garlic aioli on toasted brioche

STONE-GROUND CHICKEN CLUB (nf) **20**

buttermilk-marinated chicken breast with a cornmeal crust, maple bourbon bacon, heirloom tomato, crisp gem lettuce, and honey mustard aioli sourdough

AAA PRIME RIB SANDWICH (nf) **32**

6 oz of prime rib with caramelized onion and gouda served on a Portuguese bun with Johnnie Walker Black Label demi

THE MAIN EVENT

ONTARIO AAA STEAK & TRUFFLE FRIES (nf) **52**

7 oz AAA striploin served with truffle frites, aioli and Johnnie Walker au jus

ROASTED SKILLET SALMON (nf) **36**

crispy-skin Atlantic salmon with charred heirloom tomatoes, braised leeks and salt crushed fingerling potatoes, finished with toasted capers and lemon beurre blanc

TRADITIONAL FISH & CHIPS (nf) **24**

two 3 oz Atlantic cod tails in a crisp beer batter, served with spiral fries, charred lemon and tartar sauce

BUTTERMILK CHICKEN TENDERS (nf) **23**

house-made, signature seasoned chicken breast strips, served with spiral fries and a spicy plum dipping sauce

(nf) - nut-free (v) - vegetarian (gf) - gluten-free

