

POST PARADE

Skillet

MUSHROOM SKILLET [d] 7
sautéed mushrooms, caramelized onion, garlic, fresh herbs

PARMESAN SHRIMP SKILLET [d] 9
sautéed shrimp, garlic butter, cream, fresh herbs

BRUSSEL SPROUT GRATINÉE [g] 8
parmesan cream, garlic, caramelized onion, herb crust

Seafood

POTATO-CRUSTED CHILEAN SEABASS [g][d] 46
lemon butter, basmati, quinoa, seasonal vegetables

GREEN THAI HALIBUT 38
blistered cherry tomato, seasonal vegetables, quinoa, basmati, coconut curry sauce

please note, a minimum food & beverage spend of \$40 is applicable for each adult guest

[d] contains dairy [n] contains nuts [g] contains gluten [vg] vegan

please advise your server of any food sensitivities or severe allergies.

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Appetisers

Menu

FRENCH ONION SOUP [g][d] 14
caramelized onions, swiss cheese, guinness, house-made beef stock

FRESH BAKED BREAD WITH DIPPING OILS [vg] 13
extra virgin olive oil, roasted garlic, chili, thyme, rosemary, aged balsamic

SEAFOOD CAKES [g] 19
shrimp, langostino lobster, chive, yukon gold potato, lemon zest, panko breaded and served with spicy pineapple chutney & piquant aioli

ROASTED CARROT HUMMUS [vg][g] 18
carrot, chickpea, tahini, garlic, bird's eye chili, chive served with warm grilled pita bread & house-made root chips

BURRATA [d][g] 24
grilled peach, cherry tomato & garlic confit served with house-made garlic crostini

CLUB WINGS [d][g] 17
1 lb wings, crudité
choice of sauce: honey habanero, sriracha lime, salt & pepper, buffalo butter, hot honey garlic, cajun dry rub

Salads

FRESH SPRING GREENS [vg][n] 16
spring mix, toasted almond, radish, sweet peppers, red onion, orange & white balsamic dressing

CAESAR SALAD [g] 18
little gem lettuce, classic dressing, maple pepper bacon, house-made crostini, hard boiled quail egg

QUINOA MEDITERRANEAN SALAD [d] 19
quinoa, red onion, cucumber, olives, bell pepper, cherry tomato, feta cheese

LOBSTER COBB 28
lobster, quail egg, mango avocado salsa, cherry tomato

ENHANCEMENTS
add grilled chicken breast 6
add sautéed shrimp 8

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Handhelds

CLUB BURGER [g][d] 23

6 oz burger, maple pepper bacon, leaf lettuce, house-made tomato jam

CLUB VEGGIE BURGER [vg][g] 20

6 oz beyond meat burger, leaf lettuce, heirloom tomato, tomato jam

GUAC BURGER [g][d] 25

6 oz burger, fresh avocado guacamole, jack cheese, caramelized onions, leaf lettuce

WOODBINE CLUBHOUSE [g][d] 25

cajun chicken, avocado, heirloom tomato, brie, maple pepper bacon

BUTCHERS PRIME RIB SANDWICH [g] 25

thinly sliced prime rib, caramelized onion, sautéed mushroom, jack daniels au jus

*all handhelds are served with choice of **seasoned french fries** or **spring greens**
substitute caesar salad 2*

Pasta

LOBSTER PASTA [g][d] 29

fettuccine, lobster, shallot, diced tomato, peppers, onion

SMOKED MOZZARELLA RAVIOLI [g][d] 22

wood-smoked mozzarella, sun-dried tomato pesto cream sauce

Mains

BONE-IN PORK CHOP [d] 41

14 oz pork chop, blueberry balsamic chutney, seasonal vegetables, roasted fingerling potatoes

14 oz RIB EYE STEAK [d] 56

seasonal vegetables, roasted fingerling potato, jack daniels au jus

STEAK & TRUFFLE FRITES [d] 45

8 oz wellington county striploin, truffle frites, truffle butter & aioli

FILET MIGNON [d] 57

7 oz filet, seasonal vegetables, roasted garlic mashed potato

LEMON MUSHROOM CHICKEN [d] 29

panko-parmesan crusted chicken breast, roasted fingerling potato, lemon mushroom cream sauce, seasonal vegetables

TOPPERS

black garlic butter 3

horseradish crust 3

blue cheese & bacon butter 5

truffle butter 5

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