

DAILY SPECIALS

SOUP OF THE DAY

Ask your server for details | **6**

BOSTON CLAM CHOWDER

A Hemingway's specialty for 36 years! Creamy & chunky, with tender clams & fresh vegetables | **8**

SANDWICH OF THE DAY

Our sandwich of the day served with a bowl of our daily soup | **12**

Substitute our famous clam chowder for only | **2*

CHEF'S CREATIONS OF THE DAY

Ask your server for details

KEEP IT GREEN

Enhance your salad with either grilled chicken breast, jerk chicken or tofu for | **5 or try our house smoked salmon or grilled salmon fillet for | **8***

BEET & PEAR SALAD

Garden-fresh, roasted red & gold beets, poached pears & goat cheese with spiced pecans & spring mix, served with balsamic vinaigrette | **15**

GREEK SALAD

Crisp romaine lettuce with crumbled feta cheese, Kalamata olives, tomato chunks, thinly sliced cucumbers & red onion, tossed in an oregano olive oil dressing | **12**

CAESAR SALAD

Crispy romaine lettuce, finely grated parmesan cheese & lightly seasoned croutons tossed in our Chef's classic dressing | **10**

Add bacon bits | **2*

GRILLED SALMON SALAD

Baby spinach, cubed avocado, mango, green onion & cilantro tossed in a homemade dressing of wasabi, dill, rice vinegar, olive oil & lemon juice topped with fresh grilled Atlantic salmon & garnished with tomato & strawberries | **18**

**Substitute tofu or our house smoked salmon at no additional cost*

OUT OF BOUNDS CHICKEN SALAD

A tender, grilled chicken breast laid on a bed of mixed greens, tossed in our house raspberry vinaigrette & sprinkled with sundried cranberries, feta cheese & spiced pecans | **15**

**Substitute tofu or jerk chicken at no additional cost*

TRIED & TRUSTED

JAMBALAYA

Chunks of chicken breast, hot Italian sausage & jumbo shrimp with julienne red & green peppers, served in a medley of rice & creole sauce | **16**

BUTTER CHICKEN

Chunks of chicken in a smooth Indian curry sauce, served with steamed vegetables & basmati rice | **15**

Add mango chutney | **0.50*

CURRIED LAMB

New Zealand spring lamb in a Caribbean style coconut curry sauce, served with steamed vegetables & basmati rice | **15**

Add mango chutney | **0.50*

SWEET POTATO & CHICKPEA CURRY

A smooth slightly spicy south Indian vegetarian curry with an array of exotic spices slow cooked with spinach, sweet potato & chickpeas. Served on a bed of fragrant basmati rice | **13**

Add mango chutney | **0.50*

FISH 'N CHIPS

Crispy beer battered fillet of select haddock with our homemade tartar sauce, fresh coleslaw & French fries | **15**

OUR FAMOUS FAJITAS

A sizzling platter of green & red peppers, sweet onions & a boat of lettuce, shredded cheddar cheese, pico de gallo, sour cream & guacamole, served with hot flour tortillas & your choice of regular, cajun or teriyaki seasoning

Vegetarian | **16** • Chicken | **18** • Steak | **20**

PEROGIES

Cheese & potato perogies with sautéed onions, bacon & sour cream, served with a side salad | **13**

 **Gluten Free**  **Spicy Lovers**  **Vegan**  **Vegetarian**

Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients containing gluten & our reliance on suppliers may result in variations in the ingredients of these menu items. We therefore make no guarantees regarding the gluten content of these items

A 17% service charge (before tax) will apply to parties of 8 or more | Taxes not included

GOURMET BURGERS + SANDWICHES

All are served with a choice of French fries or salad.

*Substitute for either caesar, soup, sweet potato fries for | **2**
Greek salad, clam chowder, onion rings or potato wedges for | **3**

*Dress any burger!

Choice of bacon, sautéed mushrooms, sautéed onions, jalapeños, banana peppers, salsa, Swiss, cheddar, mozzarella or feta | **1.50**
Choice of goat, blue or brie cheese or guacamole | **2**

JERK CHICKEN BURRITO

Marinated jerk chicken with pico de gallo, mixed cheese, rice, black beans, sour cream & guacamole in a soft tomato tortilla with nacho chips | **14**

CHICKEN, BRIE & APPLE WRAP

Tender chicken breast with slices of Granny Smith apple, brie cheese & shredded lettuce with mango mayonnaise | **14**

TRADITIONAL CLUBHOUSE

Grilled, tender chicken breast, bacon, lettuce & tomato, layered on whole wheat toast & served with mayonnaise on the side | **13**

CALIFORNIA CHICKEN WRAP

Strips of tender chicken breast, red onion, shredded lettuce, tomato, mixed cheese & honey mustard sauce wrapped in a tortilla shell | **14**

FISH TACOS

Crispy basa fillets with lettuce, pico de gallo, cheddar cheese & chipotle sauce in two warm soft tortillas | **14**

BUTTERMILK CRISPY CHICKEN SANDWICH

Panko coated & topped with gouda cheese, lettuce, tomato & a lemon garlic aioli | **13**

*Substitute for **gluten free** egg bun | **2**

CLASSIC CUMBERLAND BURGER

8oz of freshly ground beef, grilled to your liking & garnished with a slice of lettuce, onion, tomato & pickle, served on a lightly toasted egg bun | **13**

*Substitute for **gluten free** egg bun | **2**

KIWI LAMB BURGER

New Zealand ground spring lamb, grilled & served on a lightly toasted egg bun with goat cheese & mint jelly, garnished with a slice of lettuce, onion, tomato & pickle. "Classic New Zealand flavour!" | **15**

*Substitute for **gluten free** egg bun | **2**

BLACKBEAN VEGGIE BURGER

Made in house with blackbeans, flax seed, sunflower seeds, tamarind, carrots, onion, garlic & oat flour. Served on a Molly B's gluten free egg bun with lettuce, onion & tomato | **13**



PAD THAI

Sautéed baby shrimp & chicken tossed with rice noodles, egg, cilantro & green onions in a spicy Thai sauce, sprinkled with peanuts | **16**

8oz NEW YORK STRIPLOIN STEAK

A well marbled, hand cut New York striploin, grilled to your liking & served with frites | **22**

Or served with steamed vegetables & a choice of mashed or baked potato

*Add blue cheese crumbles for | **3.50**

*Add grilled garlic shrimp for | **5**

GRILLED SALMON FILLET

Atlantic salmon fillet drizzled with a mild lemon & sweet chili wasabi sauce with steamed vegetables & rice | **22**

NEW ZEALAND LAMB SHANK

Slowly braised & finished with a mint gravy, mashed potato & roasted root vegetables | **17**

CHICKEN PENNE

Tossed in a pesto cream sauce with cherry tomato, artichoke & topped with crispy bacon | **14**

*Substitute for **gluten free** penne or rice noodles for | **3** 

SOUVLAKI

Grilled marinated chicken served with a Greek salad, rice & tzatziki sauce | **16**



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SHAREABLE... MAYBE

CALAMARI

Lightly battered squid, fried until golden & served with tzatziki & cocktail sauces | **13**

CHICKEN FINGERS

Lightly breaded tender strips of chicken breast served with BBQ sauce or the Chef's plum, ginger & coriander sauce with a choice of French fries or mixed green salad | **12**

1LB WINGS

Our jumbo wings are served with crispy French fries or veggie sticks & your choice of BBQ / medium / hot / crazy hot / honey garlic / sweet chili / ranch / honey mustard / blue cheese / Sriracha | **14**

SWEET POTATO FRIES

Served with a side of cajun mayo | **7**

MARGARITA PIZZA

Tomatoes, mozzarella & basil | **11**


**Choice of thin, whole wheat or white crust*

Gluten free crust add | **3 *

BOB'S PIZZA

Pepperoni, bacon, mushrooms, onions & hot banana peppers | **13**

**Choice of thin, whole wheat or white crust*

Gluten free crust add | **3 *

NACHOS

Smothered with cheddar & mozzarella, tomatoes, green onion, black olives, green peppers, jalapeño peppers, with sides of guacamole, salsa, & sour cream | **16**

Add chili | **4*

Add chicken | **5*

POPCORN SHRIMP

Spicy shrimp served with cocktail or sweet chili sauce | **11**

SIRLOIN BITES

Steak wrapped in bacon, served with BBQ sauce | **11**

CAJUN FRIES

Prepared with hot cajun spices & melted cheese | **8**

EDAMAME BEANS

With sesame dipping sauce | **6**
(tossed in kosher salt optional)

ONION RINGS

Deep fried until golden brown | **7**

OVEN ROASTED HOUSE POTATO WEDGES

Tossed in garlic, olive oil, salt & pepper with fresh herbs | **7**

POTATO PEELS

Deep fried & served with a side of sour cream | **6**

• SWEET AS •

CARAMEL BROWNIE CHEESECAKE

Vanilla cheesecake, topped with brownie chunks, caramel, iced with chocolate ganache | **7**

MINI APPLE PIE

Homemade with chunks of Granny Smith apple & sundried cranberries topped with an oatmeal crumble & spiced pecans. Served with a scoop of French vanilla ice cream | **7**

CARROT CAKE

A moist, double-layered cake, loaded with jumbo pecans & topped with cream cheese icing & coconut shavings | **7**

STICKY DATE PUDDING

Our homemade freshly baked sticky pudding topped with a warm caramel sauce. Served with a scoop of French vanilla ice cream | **7**

WARM CHOCOLATE BROWNIE SUNDAE

Homemade chocolate brownie topped with French vanilla ice cream, whipped cream & drizzled with chocolate sauce | **7**

PAVLOVA

Our homemade legendary New Zealand dessert!
A cloud of meringue topped with whipped cream, strawberries & kiwi fruit | **7**



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WINE LIST

WHITE

	6 OZ GLASS	½ LITRE	BOTTLE
Fuzion // Chardonnay - Argentina	6.39	17.99	25.99
Citra // Pinot Grigio - Italy	6.89	18.99	27.99
Santa Carolina // Sauv/Blanc - Chile	6.89	18.99	27.99
Carpené Marvoti // Sparkling Prosecco - Italy	8.89	-----	34.99
Mezzacorona // Pinot Grigio - Italy	8.89	28.99	34.99
Stoneleigh // Sauv/Blanc - New Zealand	10.19	29.99	39.99
Oyster Bay // Chardonnay - New Zealand	10.19	29.99	39.99
J. Lohr // Chardonnay - California	10.39	30.99	41.99
Nederburg // Sauvignon Blanc - South Africa			26.99
Concilio // Pinot Grigio - Italy			28.99
Sileni // Chardonnay - New Zealand			36.99
Raymond - Family Classic // Chardonnay - California			36.99
Wente - Morning Fog // Chardonnay - California			38.99
Oyster Bay // Sauvignon Blanc - New Zealand			41.99
Henri Bourgeois - Les Baronnes // Sancerre (Sauvignon Blanc) - France			54.99
Cloudy Bay // Sauvignon Blanc - New Zealand			65.99

ROSÉ

	6 OZ GLASS	½ LITRE	BOTTLE
Sutter Home // White Zinfandel - California	6.89	18.99	27.99
Ogier - Ventoux // Rosé - France	8.89	28.99	34.99
Oyster Bay // Sparkling Cuvée Rosé - New Zealand	10.99	-----	47.99

RED

	6 OZ GLASS	½ LITRE	BOTTLE
Fuzion // Shiraz/Malbec - Argentina	6.39	17.99	25.99
Santa Carolina // Cab/Sauv - Chile	6.89	18.99	27.99
Sycamore Lane // Cab/Sauv - California	7.89	21.99	30.99
Trapiche Reserve // Malbec - Argentina	8.39	23.99	32.99
Jacob's Creek // Shiraz - Australia	8.39	23.99	32.99
Oyster Bay // Pinot Noir - New Zealand	10.19	29.99	39.99
Folonari // Valpolicella - ½ Bottle - Italy			17.99
Caliterra Estate // Cab/Sauv - Chile			25.99
C'est La Vie - Vin De Pays // Pinot Noir/Syrah - France			27.99
Nederburg // Shiraz - South Africa			26.99
Bolla // Valpolicella Classico - Italy			29.99
Fetzer // Merlot - California			31.99
Wyndham Estates - Bin 555 // Shiraz - Australia			34.99
Southern Hills - Wente // Cab/Sauv - California			38.99
Rosehall Run Defiant // Pinot Noir VQA - Canada			38.99
Oyster Bay // Merlot - New Zealand			40.99
Villa Maria // Pinot Noir - New Zealand			42.99
Masi // Campofiorin - Italy			43.99
Seven Oaks - J. Lohr // Cab/Sauv - California			49.99
Castellare // Chianti Classico - Italy			56.99
Lodi - 7 Deadly Zins // Zinfandel - California			56.99
Mollydooker - The Boxer // Shiraz - Australia			74.99

CHAMPAGNE

	BOTTLE
Henkell Trocken // Piccolo - 200ml - Germany	8.99
Henkell Trocken // Fine Sekt - Germany	29.99
Brut Imperial // Moët & Chandon - ½ Bottle - France	59.99
Yellow Label // Veuve Cliquot - France	129.99
Dom Perignon // Moët & Chandon (2003) - France	289.99
Cristal // Louis Roederer (2005) - France	399.99