

DAILY SPECIALS

SOUP OF THE DAY

Ask your server for details **6**

BOSTON CLAM CHOWDER

A Hemingway's specialty for 37 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 **13**

Substitute our famous clam chowder for only **2*

CHEF'S CREATIONS OF THE DAY

Ask your server for details **15**

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 for **8***

BEET & PEAR SALAD

Garden-fresh, roasted red & gold beets, poached pears & goat cheese with spiced pecans & spring mix, served with balsamic vinaigrette **16**

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 **19**

**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 **16**

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

• OLD FAITHFULS •

PAD THAI

Sautéed baby shrimp & chicken tossed with rice noodles, egg, cilantro & green onions in a spicy Thai sauce, sprinkled with peanuts **17**

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 **3.5*

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 **19**

STUFFED MEATBALLS

Four large meatballs stuffed with mozzarella cheese on bed of spaghetti tossed in our house tomato sauce, topped with fresh basil **15**

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

CHICKEN SOUVLAKI

Grilled marinated chicken served with rice, a Greek salad, & a side of tzatziki sauce **17**



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 or onion rings **3**

**Dress any burger!*

Choice of bacon, sautéed mushrooms, sautéed onions, jalapeños, banana peppers, salsa, Swiss, cheddar, mozzarella or feta **2**
Choice of goat, blue or brie cheese or guacamole **3**

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 **17**

**Lose the wrap, Bowl It!* 

TRADITIONAL CLUBHOUSE

Grilled, tender chicken breast, bacon, lettuce & tomato, layered on whole wheat toast & served with mayonnaise on the side **15**

CALIFORNIA CHICKEN WRAP

Strips of tender chicken breast, red onion, shredded lettuce, tomato, mixed cheese & honey mustard sauce wrapped in a tortilla shell **15**

FISH TACOS

Crispy basa fillets with lettuce, pico de gallo, cheddar cheese & chipotle sauce in two warm soft tortillas **15**

BUTTERMILK CRISPY CHICKEN SANDWICH

Panko coated & topped with gouda cheese, lettuce, tomato & a lemon garlic aioli **15**

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 **14**

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!" **17**

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 gluten free sesame seed bun with lettuce, onion & tomato **14**

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 **17**

BUTTER CHICKEN

Chunks of chicken in a smooth Indian curry sauce, served with steamed vegetables & basmati rice **16**

Add mango chutney **0.50*

CURRIED LAMB

New Zealand spring lamb in a Caribbean style coconut curry sauce, served with steamed vegetables & basmati rice **16**

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 **17** | Chicken **19** | Steak **22**

PEROGIES

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



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SHAREABLE... MAYBE

CALAMARI

Lightly battered squid, fried until golden & served with tzatziki & cocktail sauces **15**

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 **13**

MIXED FRY SHARE

A selection of our delicious home made pakoras, samosas & spring rolls with tamarind & the Chef's plum, ginger & coriander sauce **16**

SWEET POTATO FRIES

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

MARGHERITA PIZZA

Tomatoes, mozzarella & basil **13**


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

Gluten free crust add **3 *

BOB'S PIZZA

Pepperoni, bacon, mushrooms, onions & hot banana peppers **15**

**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 **19**

Add chili **4 | *Add chicken **5***

POPCORN SHRIMP

Spicy shrimp served with cocktail or sweet chili sauce **13**

SIRLOIN BITES

Steak wrapped in bacon, served with carrots & celery + BBQ sauce & ranch dressing **15**

CAJUN FRIES

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

ONION RINGS

Deep fried until golden brown **7**

EDAMAME BEANS

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

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 **15**

POTATO PEELS

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

CHUPS & DUP

House kettle chips served warm & lightly seasoned with a side of homemade onion garlic dip **5**

• 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 | 7 | 19.5 | 28.5 |
| Fontamara // Pinot Grigio - Italy | 7 | 19.5 | 28.5 |
| Santa Carolina // Sauv/Blanc - Chile | 7 | 19.5 | 28.5 |
| Mezzacorona // Pinot Grigio - Italy | 9 | 27 | 36 |
| Carpené Marvoti // Sparkling Prosecco - Italy | 9.5 | ----- | 37 |
| Stoneleigh // Sauv/Blanc - New Zealand | 11 | 32 | 43 |
| Oyster Bay // Chardonnay - New Zealand | 11 | 32 | 43 |
| Solid Ground // Chardonnay - California | 11 | 32 | 43 |
| Nederburg // Sauvignon Blanc - South Africa | | | 29 |
| Oyster Bay // Sauvignon Blanc - New Zealand | | | 45 |
| J. Lohr // Chardonnay - California | | | 46 |
| Henri Bourgeois - Les Baronnes // Sancerre (Sauvignon Blanc) - France | | | 59 |
| Cloudy Bay // Sauvignon Blanc - New Zealand | | | 69 |

ROSÉ

| | | | |
|---|-----|------|------|
| Sutter Home // White Zinfandel - California | 7.5 | 21 | 30 |
| Ogier - Ventoux // Rosé - France | 9 | 26.5 | 35.5 |
| Oyster Bay // Rosé - New Zealand | 11 | 32 | 43 |

RED

| | | | |
|---|----|------|------|
| Fuzion // Shiraz/Malbec - Argentina | 7 | 19.5 | 28.5 |
| Sycamore Lane // Cab/Sauv - California | 8 | 23 | 32 |
| Trapiche Reserve // Malbec - Argentina | 9 | 26.5 | 35.5 |
| Jacob's Creek // Shiraz - Australia | 9 | 26.5 | 35.5 |
| Oyster Bay // Pinot Noir - New Zealand | 11 | 32 | 43 |
| Solid Ground // Cab/Sauv - California | 11 | 32 | 43 |
| Folonari // Valpolicella - ½ Bottle - Italy | | | 19 |
| Caliterra Estate // Cab/Sauv - Chile | | | 29 |
| C'est La Vie - Vin De Pays // Pinot Noir/Syrah - France | | | 29 |
| Nederburg // Shiraz - South Africa | | | 29 |
| Bolla // Valpolicella Classico - Italy | | | 32 |
| Fetzer // Merlot - California | | | 33 |
| Wyndham Estates - Bin 555// Shiraz - Australia | | | 36 |
| Inception // Deep Layered Red - South Africa | | | 36 |
| Campo Viejo - Rioja // Tempranillo - Spain | | | 38 |
| Masi // Campofiorin - Italy | | | 47 |
| Barossa Valley Estate // Shiraz - Australia | | | 47 |
| Seven Oaks - J. Lohr // Cab/Sauv - California | | | 53 |
| Mollydooker - The Boxer // Shiraz - Australia | | | 77 |

CHAMPAGNE

| | | | |
|---|--|--|-----|
| Henkell Trocken // Piccolo - 200ml - Germany | | | 9.5 |
| Henkell Trocken // Fine Sekt - Germany | | | 33 |
| Brut Imperial // Moet & Chandon - ½ Bottle - France | | | 67 |
| Yellow Label // Veuve Cliquot - France | | | 135 |
| Dom Perignon // Moet & Chandon (2003) - France | | | 299 |