

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, grilled salmon or grilled calamari 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 **19**

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

GRILLED CALAMARI SALAD

Two pieces of tender grilled calamari on a bed of mixed greens with roasted red pepper, cherry tomato, cucumber & croutons tossed in balsamic vinaigrette **16**

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*

• OLD FAITHFULS •

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 **18**

STUFFED MEATBALLS

Four large meatballs stuffed with mozzarella cheese on bed of spaghetti tossed in our house tomato sauce, topped with fresh basil **14**

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



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 **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 **15**

Lose the wrap, Bowl It!* **2 

TRADITIONAL CLUBHOUSE

Grilled, tender chicken breast, bacon, lettuce & tomato, layered on whole wheat toast & served with mayonnaise on the side **14**

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 **14**

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!" **16**

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**

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 **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 **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 **17** | Chicken **18** | Steak **21**

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 **14**

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**

HOUSE SMOKED SALMON SHARE PLATE

In house cherrywood smoked salmon fresh out of the smoker, served with grilled baguette, herbed cream cheese, pickled red onion, artichoke hearts, capers & sweet gherkins **16**

SWEET POTATO FRIES

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

MARGHERITA PIZZA

Tomatoes, mozzarella & basil **12**

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

Gluten free crust add **3 *

BOB'S PIZZA

Pepperoni, bacon, mushrooms, onions & hot banana peppers **14**

**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 **12**

SIRLOIN BITES

Steak wrapped in bacon, served with carrots & celery + BBQ sauce & ranch dressing **13**

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**

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**

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	6.5	18.5	26.5
Fontamara // Pinot Grigio - Italy	7	19.5	28.5
Santa Carolina // Sauv/Blanc - Chile	7	19.5	28.5
Carpené Marvoti // Sparkling Prosecco - Italy	9	-----	35.5
Mezzacorona // Pinot Grigio - Italy	9	26.5	35.5
Stoneleigh // Sauv/Blanc - New Zealand	10.5	31	41
Oyster Bay // Chardonnay - New Zealand	10.5	31	41
Solid Ground // Chardonnay - California	10.5	31	41
Nederburg // Sauvignon Blanc - South Africa			28
Concilio // Pinot Grigio - Italy			30
Raymond - Family Classic // Chardonnay - California			38
Wente - Morning Fog // Chardonnay - California			41
Oyster Bay // Sauvignon Blanc - New Zealand			44
J. Lohr // Chardonnay - California			45
Henri Bourgeois - Les Baronnes // Sancerre (Sauvignon Blanc) - France			57
Cloudy Bay // Sauvignon Blanc - New Zealand			68

ROSÉ

	6 OZ GLASS	½ LITRE	BOTTLE
Sutter Home // White Zinfandel - California	7	19.5	28.5
Ogier - Ventoux // Rosé - France	9	26.5	35.5
Oyster Bay // Sparkling Cuvée Rosé - New Zealand	11	-----	48.5

RED

	6 OZ GLASS	½ LITRE	BOTTLE
Fuzion // Shiraz/Malbec - Argentina	6.5	18.5	26.5
Sycamore Lane // Cab/Sauv - California	8	22.5	31.5
Trapiche Reserve // Malbec - Argentina	8.5	24.5	33.5
Jacob's Creek // Shiraz - Australia	8.5	24.5	33.5
Oyster Bay // Pinot Noir - New Zealand	10.5	31	41
Solid Ground // Cab/Sauv - California	10.5	31	41
Folonari // Valpolicella - ½ Bottle - Italy			18
Caliterra Estate // Cab/Sauv - Chile			27
C'est La Vie - Vin De Pays // Pinot Noir/Syrah - France			28
Nederburg // Shiraz - South Africa			28
Bolla // Valpolicella Classico - Italy			30
Fetzer // Merlot - California			32
Wyndham Estates - Bin 555// Shiraz - Australia			35
Rosehall Run Defiant // Pinot Noir VQA - Canada			39
Southern Hills - Wente // Cab/Sauv - California			41
Oyster Bay // Merlot - New Zealand			41
Villa Maria // Pinot Noir - New Zealand			43
Masi // Campofiorin - Italy			44
Seven Oaks - J. Lohr // Cab/Sauv - California			50
Castellare // Chianti Classico - Italy			57
Lodi - 7 Deadly Zins // Zinfandel - California			57
Mollydooker - The Boxer // Shiraz - Australia			75

CHAMPAGNE

	BOTTLE
Henkell Trocken // Piccolo - 200ml - Germany	9
Henkell Trocken // Fine Sekt - Germany	31
Brut Imperial // Moet & Chandon - ½ Bottle - France	61
Yellow Label // Veuve Cliquot - France	131
Dom Perignon // Moet & Chandon (2003) - France	290
Cristal // Louis Roederer (2005) - France	395