

APPETIZERS

CHEESE PLATE

Oka, double cream Brie, marinated feta, blue cheese herb dip with olives, walnuts and crostini. \$12

ROOT VEGETABLE CHIPS

Sweet potatoes, russet potatoes and yams thinly sliced and fried until crisp. Your choice of chipotle aioli or Cajun ranch for dipping. \$8

CALAMARI

Tender calamari rings, dusted with yellow curry, and topped with tomatoes and green onions. Served with tzatziki. \$10

CITRUS CHICKEN BITES

Lightly battered and tossed in an orange ginger sauce with farkay noodles. Served on a bed of coconut basmati rice. \$12

QUESADILLA

A fresh tortilla wrapped around chicken breast, mild cilantro pesto, roasted red and yellow peppers, black beans, jalapenos and mozzarella cheese. Served with salsa fresca. \$12.25

BOWL OF FRIES

A huge bowl of homecut fries with Cajun Ranch, chipotle aioli and ketchup for dipping. \$8

CHICKEN WINGS

Cooked to perfection and served with finger carrots and ranch dip. Choose from... honey garlic, mild, hot, screaming, BBQ, teriyaki, salt & pepper, dill pickle or parmesan dill. \$11

WING WEDNESDAY WINGS ALL DAY

YARDHOUSE NACHOS

Freshly made red and yellow tortilla chips layered with mozzarella and cheddar cheese. Topped with jalapenos, kalamata olives and salsa fresca. Served with salsa and sour cream. \$16

Add Guacamole \$3.25 | Add Extra Cheese \$3

Add Spicy Chicken or Taco Beef \$4

SMOKED DUCK BREAST

Maple hard wood smoked and served with truffle oil risotto. \$13

POUTINE

Home cut fries, cheese curds, and gravy topped with Montreal smoked meat. \$11

CRAB FLAT BREAD

Garlicky flat bread served with a fresh citrus Atlantic crab salad on the side \$10

TRIO DIP

Hummous, tzatziki and a blue cheese herb dip with naan bread and tortilla chips \$10

TACO BEEF PLATTER

Spicy ground beef on a bed of smoked paprika rice with jalapenos, red onion, and cheddar cheese. Served with salsa, sour cream, guacamole and salsa fresca \$13

SOUP

SOUP OF THE DAY

A hot and hearty creation made from scratch by our culinary team. Small Bowl \$4 • Large Bowl \$6

SANDWICHES

SERVED WITH YOUR CHOICE OF RICE, MIXED GREENS, OR FRIES.
Add \$2 to sub soup, root vegetable chips, Caesar salad or spinach salad.

VINDALOO CHICKEN WRAP

Chicken Vindaloo wrapped in a tortilla with potato, spinach and paprika rice. \$12.50

YARD BURGER

A half pound burger house made and topped with mayo, lettuce and tomato. \$11.25

Add Bacon \$1 | Guacamole \$1 | Cheddar or Swiss \$1
Caramelized Onions \$1 | Sautéed Portobello Mushrooms \$2

VEGGIE BURGER

A grilled garden vegetable patty topped with grilled zucchini, grilled eggplant, lettuce, tomato, onion and a truffle oil mayo \$11

PULLED PORK SANDWICH

Tender roasted pork marinated in a BBQ sauce. Topped with fresh coleslaw on a ciabatta bun. \$12.25

SPICY CHICKEN MELT

Roasted chicken breast with jalapenos, cheddar cheese, and guacamole. Served on marble rye with lettuce and tomato. \$12

STEAK SANDWICH

An 8 oz Certified Angus top sirloin cooked exactly the way you like it. Served on grilled ciabatta bread and topped with Cajun fried onions. \$16

CLUBHOUSE

Fresh roasted turkey breast, bacon, tomato, lettuce, cheddar and mayo on toasted whole wheat bread. Also available as a wrap. \$12.50

BURRITO

Sambal oelek spiced chicken wrapped and baked in a flour tortilla with roasted peppers, basmati rice and cheddar cheese. Available vegetarian or with spicy beef. \$12.50

GRILLED VEGGIE SANDWICH

Roasted eggplant, zucchini, red onion and red pepper served on a ciabatta with hummus. \$11

MONTREAL SMOKED MEAT

Smoked meat piled high on marble rye bread with sauerkraut, Swiss cheese and Dijon Mayo. Served with a kosher pickle. \$12

CRAB BLT

Sweet Atlantic crab served on ciabatta with bacon, lettuce, tomato and house made cocktail sauce. \$13

PIZZA

BBQ CHICKEN

Roasted chicken on a base of BBQ sauce with mozzarella cheese, red onion and fresh cilantro. \$13

ITALIAN MEAT

Pepperoni, pancetta and spicy capicola with mozzarella cheese on marinara. \$14

GRILLED VEGGIE

Roasted eggplant, zucchini, asparagus and red pepper smothered with mozzarella cheese on a base of marinara. \$13

ENTRÉES

GRILLED TUNA LOIN

A 6 oz tuna steak on a bed of creamy risotto. Drizzled with a spicy citrus butter sauce and garnished with capers and onion. Served with grilled asparagus. \$15

COCONUT RED CURRY RICE BOWL

Your choice of chicken or shrimp sautéed with broccoli, red onions and asparagus. Garnished with grated carrots, cucumber and toasted coconut. \$14.50 Available vegetarian. Very spicy!

MEDITERRANEAN PASTA

Whole wheat penne tossed with diced tomato, kalamata olives and spinach tossed in a crumbled feta white wine sauce. Topped with Parmesan cheese, and available with your choice of chicken or shrimp. \$15

STICKY SPICY RIBS

Baby back ribs (half rack) grilled with our ginger soy brown sugar sauce. Served with rice pilaf, grilled vegetables and coleslaw. \$14

CHICKEN TIKKA MASALA

Roasted chicken breast simmered in a variety of traditional spices on a bed of basmati rice. Served with grilled naan bread. \$14

SALADS

Dressings Choices: Balsamic Vinaigrette, Ranch, Caesar, Italian, Peanut Soy vinaigrette. Add Roasted Chicken breast or Sauteed Prawns (6) to your salad for only \$4.

YARDHOUSE SALAD

Field greens with dried cranberries, toasted almonds, grated carrot, cucumber and cherry tomato. \$9

SPINACH SALAD

Spinach leaves dressed with balsamic vinaigrette and garnished with pancetta, toasted walnuts and crumbled feta cheese. \$11

CRUNCHY NOODLE SALAD

Steam fried farkay noodles mixed with fresh greens and tossed in a peanut soy vinaigrette. Finished with red peppers, grated carrot and sweet red onion. \$13

CAESAR SALAD

Fresh romaine lettuce tossed in a creamy Caesar dressing with Parmesan cheese, garlic croutons and bacon bits. \$10

SOUTHWEST SALAD

Field greens mixed with roasted chicken breast, black beans, jalapenos, green onion and our house made salsa fresca. Topped with tortilla chips and salsa ranch dressing. \$13

DESSERT

NY CHEESECAKE

A thick slice of NY style cheesecake finished perfectly with a blackberry compote. \$6

GOOEY CARAMEL CAKE

Served warm with a scoop of vanilla bean ice cream. \$6