

The 28th

STARTERS

Truffle Fries \$12
French fries tossed in white truffle oil, lemon, thyme and grana padano cheese

French Fries \$9

Onion Rings \$10

Sweet Potato Fries \$10

Calamari \$18
Crispy fried calamari, onions, peppers, jalapeño served with a lemon wedge and chipotle mayo

Chicken Wings \$19
Fried and served plain or tossed in hot, medium, mild, sweet ginger, red Thai or hot & honey sauce.

Chicken Fingers & Fries \$20

Fried and served plain or tossed in hot, medium, mild, sweet ginger, red Thai or hot & honey sauce. Option to upgrade side

SALADS

Caesar Salad \$18
Chopped romaine hearts, shaved grana padano cheese, applewood smoked bacon and crutons in creamy caesar dressing

Summer Salad \$16
Baby mixed greens, chopped romaine hearts, carrots, cucumbers, grape tomatoes, and red onion with white balsamic vinaigrette

Kale Salad \$17
Mixed baby kale and radicchio, lettuce, spinach, cranberries, feta cheese, and candied pecans with spring herb Italian vinaigrette

MAIN COURSE

AAA New York Striploin \$37

A 10oz steak cooked to order, served with fried smashed garlic red potatoes, and seasonal vegetables, with a chimichurri sauce

1/2 Rack of Ribs \$26

1/2 Rack of fall off the bone pork ribs basted in BBQ sauce. Served with garlic red potatoes and creamy coleslaw

Mushroom & Spinach Pasta \$23

Pappardelle pasta tossed in a white wine mascarpone cream sauce, mushroom medley, garlic shallots and spinach. Topped with shaved grana padano cheese

Pesto Pappardelle \$21

Pappardelle pasta tossed in pesto mascarpone sauce with roasted cherry tomatoes, spinach and parmesan cheese

Orzo Salmon Bowl \$26

Orzo pasta tossed with sundried tomatoes, olives and parsley. Topped with a 6oz piece of Atlantic salmon and drizzled with green goddess dressing. Served with a side kale salad with radicchio, lettuce, spinach, cranberries, feta cheese, and candied pecans. Drizzled in spring herb Italian vinaigrette

Butter Chicken Bowl \$23

Chicken tikka in butter chicken sauce served with garlic basmati rice, Katchuber salad, and cilantro with a lime wedge and naan bites

Atlantic Salmon and Rice Bowl \$25

6oz atlantic salmon rubbed with house spice over a bed of garlic rice and cherry tomato basil sauce, with a side of market vegetables

ADD TO ANYTHING

Grilled Chicken \$6

6oz NY Steak \$12

Atlantic Salmon \$15

Beef Patty \$5

Cheese \$2

Bacon \$2



Nobleton Lakes Golf Club

H A N D H E L D S

(All sandwiches come with fries, or can be upgraded to another side for \$3)

Nobleton Burger \$20

Grilled chuck & brisket patty topped with bacon, cheese, lettuce, tomato, pickle, red onion, and mayo, served on a lightly toasted brioche bun

Jack Burger \$21

Grilled chuck & brisket patty topped with an over easy egg, jalapeno, lettuce, tomato, onions, with ancho chipotle sauce, served on a lightly toasted brioche bun

Mushroom Melt Burger \$21

Grilled chuck and brisket patty topped with Swiss cheese, bacon, lettuce, tomato, sautéed mushrooms and onions, on a lightly toasted brioche bun

Ruben Sandwich \$20

Seasoned smoked brisket with sauerkraut, swiss cheese, pickle, and honey mustard on rye bread

Grilled Chicken Club \$20

Grilled chicken breast topped with smoked mozzarella, bacon, lettuce, tomato, and a pesto mayo, served on a lightly toasted ciabatta bun

Vegetable Sandwich \$19

Sautéed mushroom medley, with lettuce, tomato, and basil pesto mayo, in a square ciabatta bun

Grilled NY Steak Sandwich \$23

Grilled 6oz New York steak topped with sautéed onions, bell pepper, and cheese on a toasted ciabatta bun

Buffalo Wrap \$20

Grilled or Crispy chicken tossed in buffalo sauce with Swiss cheese, tomato, lettuce, and ranch dressing in a grilled tortilla

** all our buns are toasted using butter or mayo, please inform your server of any dietary restrictions **



S I D E S

Waffle Fries \$6

French Fries \$6

Sweet Potato Fries \$6

Onion Rings \$6

Truffle Fries \$9

Caesar Salad \$9

Summer Salad \$8

Kale Salad \$9

D R A U G H T

Triple Bogey Pint \$8.81
Pitcher \$23.89

Creemore Pint \$9.03
Pitcher \$27.00

Coors Light Pint \$8.81
Pitcher \$23.89

Heineken Pint \$10.75
Pitcher \$32.00