

SALADS

Garden Salad fresh seasonal greens with tomato, cucumber and julienne carrot tossed in your choice of dressing \$8.75

Caesar Salad crisp romaine with fresh bacon and croutons brought together with a creamy asiago dressing and shards of freshly shaved parmesan \$9.00

Cobb Salad iceberg lettuce topped with roast chicken, tomato, green onion, fresh bacon, egg, blue cheese and avocado \$11.50

Taco Salad iceberg lettuce tossed with green onion, jack cheese, tortilla chips, chili beef and salsa with ranch dressing \$11.50

Steak Salad fresh seasonal greens and iceberg lettuce tossed together with our Dijon dressing and topped with crispy shallots, blue cheese and grilled steak \$13.95

APPETIZERS

Fries

Basket of crispy coat fries \$5.95

Basket of sweet potato fries with chipotle aioli \$7.25

Poutine made with real cheese curds and peppercorn sauce \$9.95

Feature Soup made from scratch and served hot! \$5.50

Chicken Quesadilla with smoky sautéed mushrooms, chicken, red onion chipotle and cilantro topped with fresh homemade salsa and sour cream \$13.75

Crispy Cheese Potatoes fried potatoes layered with cheese, bacon, onion and fresh tomato topped with sour cream \$12.75

Nachos layered with tomato, onion, banana peppers and cheese topped with sour cream and green onions \$12.75 add chili beef \$3

Onion Rings thick cut and fried golden brown \$5.50

Chicken Avocado Springroll lightly fried and served with a sweet chili and cilantro dipping sauce \$10.95

Samosas stuffed with curried potato and peas with a mango chutney \$10.95

Popcorn shrimp tender nuggets served with cocktail sauce and fresh lemon \$9.95

Calamari deep fried to golden brown and served with chipotle aioli and lemon \$12.25

Try our signature **Forty Creek BBQ wings** or with one of our other great sauces! **Hot, Honey Garlic, Thai BBQ, or Sweet Chili**
1 pound \$13.95

Be sure to check out our **Chef** inspired specials board or ask your server for details!!

SANDWICHES

Served on your choice of white, whole wheat or ancient grain bread.

Ham and cheese, chicken salad, tuna salad, egg salad or roast beef.

With soup, salad or fries \$10.75

Half size \$8.75

Grilled Cheese

Served as you like with our delicious **homemade tomato soup!!**

Aged cheddar \$8.75

Ham and cheese \$9.95

Bacon and cheese \$10.50

Avocado and cheese \$10.50

ENTREES

Burgers, sandwiches and wraps are accompanied by your choice of fries, garden salad or soup or add \$2.50 for Caesar salad or sweet potato fries

TEXAS STYLE BURGER

Traditional, topped with mayonnaise, lettuce, tomato, onion and pickle \$12.95

Canadian, topped with back bacon and cheddar cheese \$13.95

Blue Cheese Burger, topped with Danish blue cheese and onion rings \$13.95

Breakfast Burger, topped with an egg and bacon \$13.95

California, topped with avocado, cucumber, tomato, red onion and goat cheese \$13.95

Moby on a Bun, crispy haddock with scallion mayonnaise and slaw \$12.75

Chicken Caesar Wrap with deep fried chicken strips, bacon, red onion and romaine lettuce in a creamy garlic sauce \$12.75

Buffalo Chicken Wrap fried chicken fingers tossed in a spicy BBQ sauce and wrapped with lettuce, onion and blue cheese dressing \$12.75

Tex Mex Chicken Wrap tender strips of chicken tossed with corn, black beans, fresh tomato with a creamy dressing \$12.75

B.L.T. traditional or back bacon piled on a bed of lettuce and fresh tomato held together with your choice of bread \$10.95 Add avocado \$2

Reuben 4oz of corned beef, sauerkraut, Swiss cheese and our special sauce all between marble rye and served with a pickle \$12.75

Clubhouse stacked with 6oz chicken breast, lettuce, tomato and bacon \$13.75

Grilled Chicken with Brie, roasted red peppers and basil mayonnaise \$13.75

Beef Dip, shaved beef on a bun with crispy onions, cheese and jus \$14.50

Chicken Fingers cooked to golden brown and served with plum sauce or tossed in hot or BBQ sauce \$10.95

Burrito Bowl dirty rice, sautéed peppers and onions with your choice of chicken or beef topped with fresh salsa and sour cream, served in a tortilla bowl \$14.95

Fish and Chips beer battered and served with coleslaw, tartar sauce and fries 1pc \$11.95 or 2pc \$14.95

Perogies sautéed with grilled sausage, bacon and onion topped with sour cream and green onion \$10.95

Cheese Tortellini in a mushroom cream sauce \$13.95

BBQ Chicken Flat Bread, strips of grilled chicken, roasted red pepper and onion on naan bread topped with cilantro \$12.00

Prosciutto and brie flat bread, with balsamic and fig syrup \$12.00



FROM THE BAR

Non-alcoholic

Pepsi, Diet Pepsi, 7up, Ginger Ale, Dr.Pepper, Lemonade,
Apple juice, Orange juice, Iced tea, Gatorade \$2.79
Nestle water \$1.77

BAR SHOTS

Vodka, Rum, Scotch, Gin, Whisky, Southern Comfort
\$5.31/oz
Bailey's, Grand Marnier, Kahula, Tequila, Crown Royal,
\$7.08/oz
Jagermeister \$5.31
Glenfiddich single malt \$9.73/oz



Join us every Friday @Millcroft
Golf Club for all you can eat
mussels!!

COOLERS/MIXED DRINKS

Caesars spicy or original \$7.52/can
Mike's Hard Lemonade \$7.08/355ml
Cosmopolitan, Vodka, Gin, Martini \$7.90/2oz

BEER

Domestic -bottle-
Bud, Bud Light, Blue \$5.09
Premium -bottle-
Alexander Keith's, Mill St Organic, Tankhouse, Corona
\$5.65
Stella \$6.37
Tall boys 473ml
Bud, Bud Light, Blue, Sapporo 6.85
Tallboys Premium 473ml
Rolling Rock, Shock Top, Mill St Organic lager,
Tankhouse, Boddington's, Bud Light Lime, Alexander
Keith's, Somersby, Brickworks, Corona, Guinness \$7.30
Stella \$7.52
Draft 18oz
Bud Light, Mill St Organic Lager, Tankhouse \$6.50
Alexander Keith's, Rolling Rock, Brickworks \$7.08
16oz Stella \$7.52

*All pricing subject to HST

Ask your server about
today's DESSERT selection

WHITE WINE

Benchmark, VQA Vidal Niagara

Aromas of peach, honeydew melon & lime followed by a palate
that has prominent notes of Macintosh apple and candied
lemon peel.

Glass 6oz \$7.85, 9oz \$11.80

Colio, VQA Lake and River Chardonnay Harrow

Exotic fruit flavours of pineapple and citrus with good
backbone of acid in the finish

Glass 6oz \$7.85, 9oz \$11.80

Caliterra, Sauvignon Blanc Chile

This wine has pronounced notes of citrus fruit and minerals
that stand out on the nose, accompanied by interesting notes
of chili pepper and tomato leaves. Intensely aromatic on the
palate with bright acidity.

Glass 6oz \$7.85, 9oz \$11.80
Bottle \$35.00

Joseph's Estate, Pinot

Grigio Niagara

This light-to-medium bodied
delicate wine has citrus aromas.
Grapefruit and pineapple are
featured on the palate with a
touch of sweetness on the finish.

Glass 6oz \$9.00, 9oz \$13.50 Bottle \$35.00

Marques de Riscal, Rueda Spain

Aromas of flower blossom and herbs, such as fennel. On the
palate it has a fresh, supple sensation with slight acidity which
gives it complexity.

Bottle \$35.00

RED WINE

Benchmark, VQA Cabernet Merlot Niagara

A bouquet of ripe red berry fruits including sweet cherries and
red and black currants. Red fruit characters with hints of
coffee, nutmeg and subtle spice notes.

Glass 6oz \$7.85, 9oz \$11.80

Deakin Estate, Shiraz Australia

Flavors of blackberries and mulberries with notes of malt,
almond, and a hint of mocha. Juicy dark berries on the palate
with well integrated and balanced spicy oak. A smooth,
rounded mouthfeel with good intensity and length.

Glass 6oz \$7.85, 9oz \$11.80 Bottle \$35.00

G.Marquis, Merlot Niagara VQA

Medium full-bodied with red berry and ripe black grape notes
backed by nuances of clove and nutmeg. Supple tannins
provide ample structure and a lasting dry finish.

Glass 6oz \$8.50, 9oz \$12.75 Bottle \$32.50

Chateau Bel Air, Bordeaux France

Flavors of red cherry, plum, tobacco and oak spice with a
medium length finish.

Bottle \$38.00

The Wanted Zin, Zinfandel Italy

Smooth and elegant with notes of cherries, blueberries,
coconut and vanilla. American oak adds a pleasant and spicy
aroma. Tannins are soft, supple and well balanced.

Glass 6oz \$8.75, 9oz \$13.13 Bottle \$40.00

Caliterra, Cabernet Sauvignon Chile

Intense fruity berry notes such as raspberry and black currant
are mingled with a touch of coffee and tobacco. On the palate,
the wine has a thick and full body, ripe and soft tannins and an
elegant sweet complexity at the finish.

Glass 6oz \$7.85, 9oz \$11.80 Bottle \$35.00

*Sometimes when I reflect on all the beer I drink I feel ashamed. Then I look into the
glass and think about the workers in the brewery and all of their hopes and dreams. If I
didn't drink this beer, they might be out of work and their dreams would be shattered. I
think, 'It is better to drink this beer and let their dreams come true than be selfish and
worry about my liver.' --Babe Ruth*

Book Millcroft Catering for your next event

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