

SALADS

Garden salad fresh seasonal greens with tomato, cucumber and julienne carrot tossed in your choice of dressing \$8.50

Caesar salad crisp romaine with fresh bacon and croutons brought together with a creamy asagio 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 \$11.25

Taco salad iceberg lettuce tossed with green onion, jack cheese, tortilla chips, chili beef and salsa with ranch dressing \$11.25

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

Fruit salad chopped assorted fresh fruits tossed with a mint simple syrup or plain \$5.95 add cottage cheese \$2.00

APPETIZERS

Fries

Basket of crispy coat fries \$5.95

Basket of sweet potato fries with chipotle aioli \$7.25

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

Chicken quesadilla with smoky sautéed mushrooms, chicken, red onion and cilantro topped with fresh homemade salsa and sour cream \$13.50

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

Deep fried pickles with chipotle ranch dip \$9.50

Chicken avocado springroll lightly fried and served with a sweet chilly and cilantro dipping sauce \$10.95

Mozzarella sticks, lightly fried and served with tomato basil sauce \$11.95

Popcorn shrimp tender nuggets served with cocktail sauce and fresh lemon \$9.25

Calamari deep fried to golden brown and served with chipotle aioli and lemon \$11.95

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 \$10.50

Half size \$8.50



Grilled Cheese

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

Aged cheddar \$8.50

Ham and cheese \$9.50

Bacon and cheese \$10.50

Avocado and cheese \$9.50

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 peameal 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 \$13.50

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

Turkey Burger, topped with apple and brie with basil aioli \$13.95

Moby on a bun, crispy haddock with scallion mayonnaise and slaw \$12.50

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 and blue cheese 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 \$12.25

Clubhouse stacked with 6oz chicken breast, lettuce, tomato and bacon \$13.50

Grilled chicken with brie, roasted red peppers and basil mayonnaise \$13.25

Forty Creek BBQ pork caramelized and piled on a Kaiser with creamy slaw \$12.50

Beef dip, shaved beef on a bun with crispy onions, cheese and jus \$14.25

Chicken fingers cooked to golden brown and served with plum sauce or tossed in hot or BBQ sauce \$10.75

Fish and chips beer battered and served with coleslaw, tartar sauce and fries 1pc \$11.75 or 2pc \$14.95

Perogies sautéed with grilled sausage, bacon and onion topped with sour cream and green onion \$10.75

Three cheese ravioli 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, Root Beer, lemonade, apple juice, orange juice, iced tea, Gatorade \$2.79
Aquafina water \$2.43
Nestle water \$1.77

BAR SHOTS

Vodka, rum, scotch, gin, Forty Creek whisky, Southern Comfort \$5.31/oz
Bailey's, grand marnier, kahula, tequila, crown royal, cognac \$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/bottle
Smirnoff ice \$7.08/355ml
Cosmopolitan, Vodka, Gin, Martini \$7.90/2oz

BEER

Domestic -bottle-
Bud, Bud Light, Blue \$5.09
Premium -bottle-
Alexander Keith's, Corona \$5.65
Stella \$6.37
Tall boys 473ml
Bud, Bud Light, Blue, Sapporo 6.85
Tallboys Premium 473ml
Rolling rock, Shock Top, Mill Street organic lager, Boddington's, Bud Light Lime, Alexander Keith's, Somersby, Corona, Guinness \$7.30
Stella \$7.52
Draft 18oz
Bud Light, Mill Street Organic Lager, Mill Street Tankhouse \$6.50
Alexander Keith's, Rolling Rock, Somersby(MC) \$7.08
Stella(IW)\$7.50

*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

Two Oceans, Sauvignon Blanc South Africa

An elegant, crisp wine displaying ripe gooseberry flavours on the fore pallet backed by tropical fruit and a hint of grassiness that lingers long on the aftertaste.

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

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

La Croix D'Azur Sav Blanc Reserve France

Grassy, gooseberry aromas with apple, melon and citrus notes. Dry crisp and lively flavours of lemon, mineral and herbs.

Bottle \$33.00

Fazi Battaglia, Verdicchio Italy

A staple Italian wine in the distinctive green "Lady Bottle". The nose is of light citrus and the taste, dry and crisp. An excellent wine with salads and fish

Bottle \$33.00

RED WINE

Benchmark, VQA Cabernet Merlot Niagara

A bouquet of ripe red berry fruits including sweet cherries and red and black currants. The palate is medium bodied with young tannins that envelope red fruit characters with hints of coffee, nutmeg and subtle spice notes.

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

Jacobs Creek, Shiraz Australia

A medium to full-bodied wine, deep crimson in colour and with rich, ripe plum and pepper flavours

Glass 6oz \$9.55, 9oz \$14.32 Bottle \$35.00

Santa Carolina, Merlot Chile

An intense, bright ruby red-violet color with aromas that remembers black fruit such as plums, blackberry, and blueberry. It also shows a touch of spice along with light toasted notes from the oak.

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

Georges Duboeuf, Beaujolais France

An uncomplicated wine with a red berry nose and is deliciously fruity, clean tasting and hearty.

Bottle \$38.00

Woodbridge, Cabernet Sauvignon California

This Cabernet proves the point with a dark fruity nose and a cocoa, spice character with just a hint of oak.

Bottle \$40.00

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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