

## SALADS

**Garden Salad** fresh seasonal greens with tomato, cucumber and julienne carrot tossed in your choice of dressing \$9.50

**Caesar Salad** crisp romaine with fresh bacon and croutons brought together with a creamy asiago dressing \$9.75

**Cobb Salad** iceberg lettuce topped with roast chicken, tomato, green onion, fresh bacon, egg, blue cheese and avocado \$12.95

**Taco Salad** iceberg lettuce tossed with green onion, jack cheese, tortilla chips, chili beef and salsa with ranch dressing \$12.95

**Kale Salad** topped with roasted beets, candied walnuts and goat cheese with a honey mustard dressing \$12.50

**Steak Salad** fresh seasonal greens and iceberg lettuce tossed together with our Dijon dressing and topped with crispy shallots, blue cheese and grilled steak \$15.95

## APPETIZERS

### Fries

Basket of crispy coat fries \$6.95

Basket of sweet potato fries with chipotle aioli \$8.25

**Onion Rings** thick cut and fried golden brown \$5.95

**Feature Soup** made from scratch and served hot! \$5.95

**Chicken Avocado Springroll** lightly fried and served with sweet chili dipping sauce \$11.95

**Chicken Quesadilla** with smoky sautéed mushrooms, chicken, red onion chipotle and cilantro topped with fresh homemade salsa and sour cream \$14.75

**Foursome Platter** Spring rolls, onion rings, quesadilla, deep fried dills, samosa and chicken wings \$29.95

**Nachos** layered with tomato, onion, banana peppers, cheese and green onions with sour cream and salsa \$14.75

add chili beef \$4

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

**Popcorn shrimp** tender nuggets served with cocktail sauce and fresh lemon \$12.95

**Calamari** deep fried to golden brown and served with chipotle aioli and lemon \$13.75

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 \$14.95 add carrot and celery \$2

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 \$11.75

Half size \$9.75



ILLCROFT  
CATERING



WELLS  
CATERING

### Grilled Cheese

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

- Aged cheddar \$9.75
- Ham and cheese \$10.95
- Bacon and cheese \$11.50
- Avocado and cheese \$11.50

## ENTREES

Burgers, sandwiches and wraps are accompanied by your choice of fries, garden salad or soup or add \$3.00 for Caesar salad or sweet potato fries. Add gravy \$4.00

### TEXAS STYLE BURGER

**Traditional**, topped with mayonnaise, lettuce, tomato, onion and pickle \$13.95

**Canadian**, topped with back bacon and cheddar cheese \$14.95

**Blue Cheese Burger**, topped with Danish blue cheese and onion rings \$14.95

**Breakfast Burger**, topped with an egg and bacon \$14.95

**California**, topped with avocado, cucumber, tomato, red onion and goat cheese \$14.95

**Chicken Caesar Wrap** with deep fried chicken strips, bacon, red onion and romaine lettuce in a creamy garlic sauce \$13.95

**Buffalo Chicken Wrap** fried chicken fingers tossed in a spicy BBQ sauce and wrapped with lettuce, onion and blue cheese dressing \$13.95

**B.L.T.** traditional or back bacon piled on a bed of lettuce and fresh

tomato held together with your choice of bread \$11.95

Add avocado \$3.00

**Reuben** shaved corned beef, sauerkraut, Swiss cheese and our special sauce all between marble rye and served with a pickle \$14.95

**Clubhouse** stacked with chicken breast, lettuce, tomato and bacon \$14.75

**Grilled Chicken with Brie**, roasted red peppers and basil mayonnaise \$14.75

**BBQ Beef**, shaved beef on a bun with crispy onions and Forty Creek BBQ sauce \$14.95

**Pork Schnitzel** freshly breaded pork butt fried and served on a bun with grain mustard mayonnaise, tomato, lettuce and pickle \$13.95 Add cheese \$2.00

**Chicken Fingers** cooked to golden brown and served with plum sauce or tossed in hot or BBQ sauce \$11.95

**Steak Frites**, NY steak grilled medium rare with peppercorn sauce and topped with fries \$17.95

**Fish and Chips** beer battered and served with coleslaw, tartar sauce and fries 1pc \$11.95 or 2pc \$15.95

**Perogies** sautéed with grilled sausage, bacon and onion topped with sour cream and green onion \$11.95

**Asian Noodle Bowl** chopped Asian vegetables with udon noodles in a spicy broth \$12.50

**Chicken Linguini** in a white wine cream sauce \$13

**BBQ Chicken Flat Bread**, strips of grilled chicken, roasted red pepper and onion on naan bread topped with cilantro \$12.50

**Roast Garlic and Tomato Flat Bread**, with goat cheese and basil \$12.50

## FROM THE BAR

### Non-alcoholic

Pepsi, Diet Pepsi, 7up, Ginger Ale, Dr.Pepper, Lemonade,  
Apple juice, Iced tea \$2.88  
Gatorade, orange juice \$3.10  
Nestle water \$1.99

### BAR SHOTS

Vodka, Rum, Scotch, Gin, Whisky, Southern Comfort  
\$5.75/oz  
Bailey's, Grand Marnier, Kahula, Tequila, Crown Royal,  
\$7.58/oz  
Glenfiddich single malt  
\$10.62/oz



### COOLERS/MIXED DRINKS

Caesars spicy or original \$7.96/can  
Palm Bay \$7.96/355ml  
Mike's Hard Lemonade \$7.96/355ml  
Cranberry, Vodka, Gin, Martini \$9.75 /2oz

### BEER

Domestic -bottle-  
Bud, Bud Light, Blue \$5.53  
Premium -bottle-  
Alexander Keith's, Mill St Organic, Tankhouse, Corona  
\$5.97  
Stella \$6.64  
Tall boys 473ml  
Bud, Bud Light, Blue, Sapporo 7.60  
Tallboys Premium 473ml  
Rolling Rock, Shock Top, Mill St Organic lager,  
Tankhouse, Boddington's, Bud Light Lime, Alexander  
Keith's, Somersby, Brickworks, Corona, Guinness \$8.00  
Stella \$8.19  
Draft 18oz  
Bud Light, Mill St Organic Lager, Tankhouse \$7.50  
Alexander Keith's, Rolling Rock \$7.75  
16oz Stella \$8.50

\*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 \$8.25, 9oz \$12.40

### Reif Estate, VQA Chardonnay Steel Niagara

A refreshing Chardonnay, aged in stainless steel tanks. A bright, crisp wine with flavours of lemon, pineapple and apple.

Glass 6oz \$8.25, 9oz \$12.40

### 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 \$8.25, 9oz \$12.40

Bottle \$38.50

### Dunavar, Pinot Grigio

Hungary

Elegant in style showing notes of ripe yellow fruit. It is medium bodied, clean and crisp with a smooth acidity and lasting

finish. Glass 6oz \$9.45, 9oz \$14.18 Bottle \$38.50

### 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 \$38.50

## 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 \$8.25, 9oz \$12.40

### 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 \$8.25, 9oz \$12.40 Bottle \$38.50

### Reif Estate, Merlot Niagara VQA

Medium-bodied red wine with leathery notes on the nose and soft supple tannins with gentle oaky notes on the nose.

Glass 6oz \$9.35, 9oz \$14.03 Bottle \$40.00

### Chateau Bel Air, Bordeaux France

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

Bottle \$40.00

### 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 \$9.22, 9oz \$13.79 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 \$8.25, 9oz \$12.40 Bottle \$38.50

*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

[www.millcroftcatering.ca](http://www.millcroftcatering.ca)  
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All pricing subject to HST