

B STRO 19

Soup of the Day / Chef's Special

please ask your server

SALADS

- Mixed greens , walnut- orange crusted goat cheese and a apple-cinnamon vinaigrette garnished with field tomatoes and cucumbers. **12**
- Salade César classique avec une vinaigrette crémeuse à l'ail, croûtons aux herbes et parmesan **10**
- Mesclun, du fromage bleu émietté, pommes et graines de tournesol grillées jetés avec vinaigrette thym-Dijon **14**
- Ajouter poitrine de poulet / Add chicken breast **5**

FAVOURITES

The Canadian Club 14

Grilled brined Chicken breast topped with maple bacon, smoked cheddar, lettuce and tomato with an apple-garlic mayonnaise served on a herb panini bun

Braised Beef dip 16

Braised Beef on toasted country sourdough, herbed – garlic beef dipping sauce served with house made French fries

The Burger "19" 15

6 oz Beef burger topped with peppered bacon, maple braised onions, old Cheddar, lettuce, tomato and a smoked paprika-chipotle mayonnaise on a all-dressed bun

Fish & Chips 16

Gandeville Island Beer battered Haddock loin served with house made French fries and tartar sauce

Steak & Fries 27

6 oz grilled Striploin steak served with house made French fries and garden salad

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PIZZA

Medium 14 Small 8

“Loaded”

Caramelized onions, bacon, sautéed mushrooms and pepperoni topped with shredded mozzarella and parmesan cheese

“The Greener Side”

Grilled vegetables and pesto topped with shredded mozzarella cheese

SMALL BITES AND SHARING

Fried Calamari served with lemon-garlic aioli and siracha **6**

Mini chipotle chicken Quesadilla **4**

Cilantro and lime chicken taco with house salsa **5**

Smoked eggplant tahinni, goat cheese pesto and black olive tapenade served with grilled flatbread **4**

Clubhouse Poutine 5

House made French fries topped with St. Albert cheese curds house gravy

House made French fries 3