

Port Hope Golf & Country Club Clubhouse Menu

Menu and prices are subject to change over the course of the season

Appetizers

Soup de Jour		11
Ask your server about Chef Rachel's soup of the day. Served with crostini.		
Spicy Shrimp Cakes *Serves 1* 🍴		16
Crispy pan-seared shrimp cakes made with minced shrimp, lemon, fresh herbs, bold spices, served golden brown & served with a siracha aioli dip.		
Parmesan and Mozzarella Focaccia *Serves 3*		14
Warm focaccia bread baked with parmesan & mozzarella. Served with olive oil.		
Baked Brie *Serves 2*		16
Creamy Canadian baked brie crowned with caramelized onions & finished with a touch of Quebec maple syrup, served with crostini.		
<i>Extra Crostinis \$2.50</i>		
Roasted Red Pepper Feta Dip *Serves 2*		13
Creamy whipped feta blended with fire-roasted red peppers, olive oil, herbs & a pinch of chili flakes for a smooth spicy bite. Served chilled with crostini & crudité.		
<i>Extra Crostinis \$2.50</i>		
Moules Marinieres *Serves 2*		18
Fresh P.E.I. mussels served in a white wine herbed compound butter sauce. Served with baguette.		
Tomato Bruschetta *Serves 2*		12
Toasted crostini topped with marinated ripe tomatoes, red onion, garlic & olive oil. Finished with a touch of balsamic drizzle & fresh basil.		
Antipasti Board *Serves from 2-3 people*		32
An assortment of Italian cured meats, marinated vegetables, olives, crudité, cheeses & paired with roasted peppers & crostini. Bold, savoury flavors meant for sharing.		
Nachos *Serves 2-3*		15
Tortilla chips topped with mixed cheese, bell peppers, red onion, jalapenos, black olives, tomatoes, green onion & served with sour cream & salsa.		
<i>Add grilled chicken \$8 Add spicy crispy chicken \$8</i>		
Chicken Wings	1 pound \$18	2 pounds \$32 (same flavour)
Pound of chicken wings served with crudité & blue cheese.		
Flavours – BBQ, medium, hot, honey garlic, lemon pepper, salt & pepper, cajun, garlic parmesan or spicy garlic parmesan & triple mix		

Sandwiches and Burgers

Served All Day

Veggie Patties Available

Served with your choice of French Fries, Garden Salad, or Soup.

Upgrade to Caesar salad or Poutine for \$4.25

Add gravy \$3 Add grilled chicken for \$8 Add cheddar cheese \$2

- Steak and Chimichurri Sandwich 24
Freshly grilled flank steak cooked medium rare, topped with arugula, caramelized onions & fresh chimichurri. Served on a baguette.
- Spicy Chicken Caesar Wrap 🌶️ 20
Crispy spicy chicken, fresh romaine lettuce, bacon, red onion, parmesan cheese & creamy Caesar dressing wrapped in a warm flour tortilla.
- Smoked Pulled Pork Sandwich 22
Tender pork shoulder slowly smoked for eight hours. Smothered in BBQ sauce & seasoned with Chef Rachel's dry rub. Served with crispy onions on a sesame seed bun.
- Pesto Aioli Vegetable Wrap 17
Fresh pesto & vegetable wrap layered with crisp romaine lettuce, juicy tomatoes, red onion, cucumber, basil & sweet bell peppers. All brought together with a spread of basil pesto aioli. Served in a tortilla wrap.
- Smoked Chicken Clubhouse 22
3 slices of toasted Texas white bread stacked with bacon, avocado, lettuce, tomato, cheddar cheese, black forest ham, smoked chicken & garlic aioli.
- Caddie Burger 19
Our classic burger topped with fresh lettuce, ripe tomato, red onion, crunchy pickles & a simple blend of mayo, mustard & ketchup served on a soft bun.
- Canadian Burger 23
Hearty flame grilled burger topped with crisp lettuce, fresh tomato, red onion, crunchy pickles, smoky bacon, savoury peameal, and a sweet-savory maple bacon aioli.
- Fig and Brie 23
Savoury burger topped with creamy brie, sweet fig compote, slow-caramelized onions & a rich garlic aioli.
- Habanero Burger 🌶️ 23
Juicy, flame-grilled burger topped with crisp lettuce, ripe tomato, red onion, tangy pickles, melted cheddar & topped with a bold habanero aioli.

Entrée Salads

Served All Day
Add grilled chicken breast for \$8

- Summer Berry Salad 25
A grilled chicken breast served on a refreshing mix of crisp greens topped with fresh seasonal strawberries, blueberries, black berries, red onion, cucumber, feta, sliced almonds & finished with Chef Rachel's citrus vinaigrette.
- Black and Blue Salad 29
Mixed greens topped with grilled flank steak, crumbled blue cheese, tomatoes, cucumbers, avocado, croutons & red onions. Tossed with a blue cheese dressing.
- Caesar Salad 14
Crisp romaine lettuce tossed with creamy Caesar dressing, parmesan cheese, garlic croutons, finished with fresh bacon bits & a parmesan crisp.
- House Garden Salad 12
Mixed greens, tomatoes, red onion, cucumbers, croutons & tossed with Chef Rachel's citrus vinaigrette.

Entrées

(served daily from 4:30pm-8pm)
Gluten Free Pasta Available

- Chicken Piccata 25
Lightly breaded chicken breast, pan-seared until golden & finished in a Caper Burre Blanc sauce. Served with linguine & garnished with gremolata.
- Beet and Dill Roasted Salmon 28
Atlantic salmon marinated in fresh dill & beet juice topped with a chilled lemon dill cream sauce. Served with seasonal vegetables & roasted mini red potatoes.
- Maple Blueberry Smoked Duck Breast 28
Smoked Ontario duck breast garnished with a maple blueberry reduction. Served with roasted mini red potatoes & seasonal vegetables.
- Lemon Shrimp Linguine 25
Black tiger shrimp sautéed with garlic & tossed with tender linguine in a white wine lemon butter sauce. Finished with fresh parsley. Served with baguette.
- Oktoberfest Dinner 25
Two grilled Oktoberfest sausages, served with roasted mini red potatoes & seasonal vegetables. Finished with rich beef gravy & sweet, caramelized onions.
- Ribeye Steak 43
A grilled 8oz ribeye steak cooked to your liking. Served with roasted mini red potatoes & a side of seasonal vegetables.
Add blue cheese \$3 Add Chimichurri \$2

On the Lighter Side

Served All Day

Peameal BLT	12
Peameal, crispy bacon, melted cheddar, fresh tomato, crisp lettuce & finished with mayo on a soft bun.	
Hot dog	8.50
Hot dog grilled to perfection & served on a soft brioche bun with your choice of classic ketchup, mustard, relish, red onion & banana peppers.	
<i>Add caramelized onions for \$2</i>	
Sausage	9.50
Traditional Oktoberfest sausage grilled; served with white wine sauerkraut on a bun for an authentic Bavarian bite.	
<i>Add caramelized onions for \$2</i>	
Chicago Dog	9.50
Classic Chicago-style hot dog piled high with yellow mustard, relish, fresh tomato slices, onion, banana peppers, shredded pickle & a dash of celery salt.	
Spicy Shrimp Cakes and Salad 🍴	20
Panfried cakes made in house, shrimp with green onion & lemon. Served with a side of siracha aioli & garden salad.	
Soup and Salad	15
Soup de jour with a garden house salad. Upgrade to a Caesar salad for \$4.25	
Crispy Chicken Strips	20
Four crispy, golden brown chicken strips served with French fries & a side of sweet plum sauce.	
<i>Add savoury sauce to your chicken for \$2</i>	
Basket of Fries	7.50
French fries tossed in our house seasoning.	
Penryn Poutine	12
French Fries served with Canadian cheese curds & gravy.	
<i>Add grilled chicken, crispy chicken or pulled pork for \$8</i>	

After Dinner Indulgences

Ice Cream Sundae	8
Vanilla ice cream sundae served with your choice of chocolate, caramel, or strawberry sauce, topped with whipped cream & a cherry.	
<i>Add a warm chocolate chip cookie \$2</i>	
Pink Lemonade Cake	10