

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.
Extra Crostinis \$2.50
- 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.
Extra Crostinis \$2.50
- 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.
Add grilled chicken \$8 Add spicy crispy chicken \$8
- 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	10
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