

Shared/Snacks

Soup Of The Day 6

Flatbread Feature 14

Wings 15

Honey Garlic, Hot, Medium, Mild or BBQ

Nachos 14 V

Mixed cheddar and mozza, tomatoes, olives, jalapenos, green onions, sour cream and salsa.

Add chicken 6 Guacamole 3

Tuna Tostada 15

Sushi grade yellowfin tuna, guacamole, cucumber, radish, crema

Spinach & Artichoke Dip 13.5

Cream cheese base with sauteed fresh spinach, garlic and shallots - baked pita crisps

Moules Frites 12

Mussels steamed in white wine, lemon and garlic served with fries and house made aioli

Salads

Caesar Salad 9

Chopped romaine, applewood smoked bacon, roasted garlic croutons and shaved parmesan

Greek Salad 10

Sweet bell peppers, red onions, tomatoes, cucumbers and kalamata olives over mixed greens - feta cheese - lemon oregano vinaigrette

Beet & Spinach Salad 13

Red beets, spinach, orange segments, red onions and candied walnuts tossed in a citrus vinaigrette and garnished with crumbled goat cheese

"Caribbean Style" Tomato & Pineapple

Panzanella Salad 9

Tomatoes, pineapple and red onions tossed in balsamic dressing and garnished with grilled ciabatta croutons, basil and feta

Pub Fair *(served with fries or salad)*

Fish & Chips 14

Dark beer battered haddock, house made tartar sauce and coleslaw

Single Piece 11

Asian Noodle Bowl 13 V

Sauteed fresh vegetables tossed in a honey soy ginger sauce with Cantonese noodles or steamed rice

Add chicken or shrimp 6

Teriyaki Chicken Burger 16.5

Ginger and garlic marinated chicken breast, grilled pineapple, Asian slaw on a brioche bun

Club Sandwich 15

Shaved smoked turkey, bacon, vine ripe tomatoes mayo and crisp lettuce

Add cheddar 2

Royal Burger 15

Hand-formed with 100% ground chuck, crisp shredded lettuce, vine ripe tomato, caramelized

onion jam and pickles

Add cheddar 2 Add bacon 2

Beyond Burger 16

100% plant-based protein, crisp lettuce, tomato, caramelized onion jam and pickle

Add cheddar 2 Add bacon 2

Fish Tacos 15

Chili and lime marinated haddock, flour tortilla, pico de gallo, crisp lettuce, grated cheese blend, Chipotle crema

Lobster Roll 17.5

Atlantic lobster tossed lightly with mayonnaise on a warm buttered bun

Chicken & Chorizo Quesadilla 17

Grilled chicken breast, chorizo sausage, green onions, cheddar and mozzarella, served with sour cream and red pepper jelly

Mains

Spicy Chicken Penne 17

Sauteed chicken, shallots, garlic and white wine - San Marzano tomato sauce and fresh basil

Seafood Linguine 26

Seared shrimp, scallops, haddock and mussels otopop linguine tossed in a white wine cream sauce

Chicken Piccata 20

Flattened, lightly breaded and pan fried chicken breast with a lemon and caper demi glace, served with potato or rice and seasonal vegetables

Double Cut Pork Chop 25

Brined, bone in pork chop cooked sous vide then seared to perfection - chasseur sauce, served with potato or rice and seasonal vegetables

Chipotle-Maple Glazed

Cedar Plank Salmon 23

Fresh Atlantic salmon baked on cedar and glazed with local maple syrup and chipotle puree, served with potato or rice and seasonal vegetables

Sides

Fries 5

Steamed Seasonal Vegetables 5

Onion Rings 6

Sweet Potato Fries 6

Desserts

Cheesecake 7

Caramel and praline or seasonal berries

Orange Chocolate & Hazelnut Torte 6 (GF)

Classic Creme Brulee 6

Fruit Sorbet 5

Enjoy Live Music Every Friday



 @royaloaksgolfclub

 Royal Oaks Golf Club

Specialty Coffees

Irish Coffee 10

Fresh brewed coffee, 1 oz Irish cream, 1 oz Irish whiskey, whipped cream

Mexican Coffee 10

Fresh brewed coffee, 1 oz kahlua, 1 oz tequila, whipped cream

Spanish Coffee \$10

Fresh brewed coffee, 1 oz kahlua, 1 oz rum, whipped cream