

# CHAMPION'S LOUNGE

## STARTERS

### NEW Shrimp Cakes 15

Black tiger Pacific shrimp, smoked bacon, green onions, and cilantro with a crisp Japanese-style panko crust. Served with avocado lime sauce.

### Calamari 15

Lightly breaded calamari rings accompanied with a ginger sesame sauce.

### NEW Giant Meatball 12

8 oz Giant Meatball made with a blend of ground top sirloin and ground pork, and slowly cooked in a butter Marinara sauce accompanied with a Parmesan crisp and garlic crostini.

### V Bruschetta with Feta 12.75

Vine-ripened tomatoes, fresh basil, red onion, and garlic on toasted crostini. Topped with feta cheese and a balsamic reduction drizzle.

### NEW Deep Fried Pickles 10

Breaded dill pickles, fried to a golden crisp and served with a lemon dill sauce.

### Nacho Supreme 13

Fresh nacho chips layered with cheddar cheese, diced tomatoes, green onions, black olives, jalapenos, shredded lettuce, and topped off with warm queso. Served with sour cream and salsa.

Seasoned Ground Beef 4.50    Chipotle Chicken 6.50  
Guacamole 2.00

### NEW Dip Trio 14

Hot queso, grilled corn pico de gallo and house-made guacamole, served with coloured nacho chips and garlic crostini.

### NEW Sous-Vide Steak Flatbread 15

Grilled flatbread, charred scallion cream cheese, sous-vide strip loin, caramelized onions, feta cheese, fresh parsley, and garlic olive oil drizzle.

### NEW Loaded Curly Fries 12

Seasoned curly fries loaded with double smoked bacon, cheddar cheese, scallions, diced tomatoes and chipotle ranch sauce.

## SOUP & SALAD

### NEW V Buddha Bowl 15

Multicolored quinoa, farro, soybeans, black-eyed beans, cherry tomatoes, English cucumber, and avocado on a bed of iceberg lettuce with a ginger sesame citrus dressing. Garnished with black and white sesame seeds, green onions, and crispy wontons.

### Cobb Salad 15

Sliced turkey breast, double smoked bacon, red onions, diced tomatoes, feta, avocado, and a hard boiled egg on a bed of California greens, accompanied with garlic crostini.

Lunch Size 9

### V Greek Salad 13

Crisp Romaine hearts tossed in a tangy Greek vinaigrette topped with julienne peppers, English cucumbers, cherry tomatoes, sweet red onion, kalamata olives, feta cheese, and garlic crostini.

Lunch Size 8

### Classic French Onion Soup 8

Caramelized onions simmered in red wine and beef broth, then topped with croutons, Swiss and mozzarella cheese, crispy onion thins, and garlic crostini.

### Caesar Salad 11

Fresh Romaine hearts tossed in a creamy Caesar dressing and finished with house-made herb garlic croutons, smoked bacon bits, Parmesan cheese, fresh lemon wedge, and garlic crostini.

Lunch 7

### Chicken Caesar & French Onion Soup 16

A combination of our famous French onion soup and Caesar salad with crispy chicken and garlic crostini.

### Soup of the Day 5.50

House-made daily using only the freshest ingredients and served with garlic crostini. Ask your server for today's selection.

## WINGS

### Kingsville Golf Chicken Wings 16.50

One pound of wings, lightly coated, fried and tossed with your choice of one of our gourmet sauces. Accompanied with crudités and your choice of ranch or blue cheese dressing.

Hot, Mild, Medium, Honey Garlic, Cajun Dry Rub, Smoked BBQ, Sweet Chili Thai

## Gourmet Sides

\$4.00

Sweet Potato Fries • Onion Rings • Curly Fries  
Greek Salad • Loaded Baked Potato  
French Onion Soup • Garlic Mashed Potatoes

GLUTEN-FREE V VEGETARIAN V VEGAN V

\*Our gluten-free items are cooked using the same equipment as other gluten containing foods.

We do our best to cater to the dietary needs of our customers. Thank you for dining at Kingsville Golf & Country Club.



# CHAMPION'S LOUNGE

## SANDWICHES

All sandwiches and burgers come with your choice of house salad, Caesar salad, fries, soup, coleslaw, rice pilaf, baked potato, or mashed potato, or choose one of our gourmet sides.

### Kingsville Clubhouse 17.50

Three layers high with house-roasted turkey, double smoked bacon, lettuce, tomato, and mayonnaise on your choice of bread.

### **NEW** Shaved Prime Rib Melt 17

Slow-roasted AAA shaved Prime Rib cooked in onion au jus and topped off with a melted cheese sauce. Served on a soft French loaf.

### Perch on a Bun 17.50

Mouth-watering fillets of perch lightly breaded and fried golden, served on a fresh brioche bun with lettuce, tomato and our house-made tartar sauce.

### **NEW** Grilled Southwest Quesadilla 12

Grilled flour tortilla, loaded with a mix of cheddar, mozzarella and feta cheese, grilled corn pico de gallo, peppers and onions sautéed with a mix of Southwest seasoning, and charred scallion cream cheese.

Chipotle Chicken 6.50    Shrimp 10    Steak 10

### **NEW** Chipotle Ranch Chicken Wrap 16.50

Marinated chipotle chicken breast, shredded lettuce, diced tomato, crispy onions thins, double smoked bacon, and chipotle ranch sauce wrapped in a grilled tortilla.

## LIGHT FARE

Light fare entrées come with Chef's buttered vegetables and your choice house salad, Caesar salad, fries, soup, coleslaw, rice pilaf, baked potato, or mashed potato, or choose one of our gourmet sides.

### **NEW** Sweet & Sour Chicken 17

Crispy battered chicken breast sautéed with peppers and onions. Tossed with sweet and sour pineapple sauce and garnished with black and white sesame seeds, crispy wontons and green onions. Served over rice pilaf.

**Does not include a side.**

### Grilled Chicken Penne 17

Fire-grilled chicken, served with penne tossed in your choice of sauce and garlic crostini.

Classic Marinara    Blush Sauce    Garlic Alfredo

### Chopped Sirloin 18

Half pound house-made sirloin patty topped with sautéed onions and mushrooms, finished with beef gravy.

### Liver & Onions 17

Tender beef liver seasoned and lightly floured, seared to your liking, topped with caramelized onions and gravy.

**Add Bacon 2.00**

### Hot Beef 18

Slow-roasted shaved prime rib on two slices of white bread, topped off with beef gravy.

### Chicken Tenders 17

Five juicy all-white meat chicken tenders, fried golden brown, served with plum sauce.

**Does not include side of vegetables.**

## BURGERS

### **NEW** Cheesy Cheddar Bacon Melt

Top sirloin patty topped with peameal bacon, double smoked bacon, cheddar cheese, and melted cheese sauce. Loaded on a toasted brioche bun with smoked BBQ sauce and freshly sliced tomato.

6 oz • 16.75    8 oz • 18.75

### Kingsville Classic

House-made sirloin burger on a toasted brioche bun topped with lettuce, tomatoes, pickles, onions, relish, and mustard.

6 oz • 14.75    8 oz • 16.75

Add for 1.50 each - cheddar, Swiss, mozzarella, feta, fried egg, sautéed mushrooms, onions, or peppers  
Add for 2.00 each - double smoked bacon, peameal bacon, or guacamole

### **NEW** Sous-Vide Steak Sandwich 19

Sous-vide 6 oz New York strip loin, grilled to your liking, with Swiss cheese on a soft French loaf with a horseradish aioli and caramelized onions.

## Gourmet Sides

\$4.00

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