

# Appetizers

## Calamari 15

Lightly breaded calamari rings accompanied with a ginger sesame sauce.

## **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.

## **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 V** Dip Trio 14

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

## **V** **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 ~*

 *Gluten-Free*  *Vegetarian*  *Vegan*

# Soup & Salad

## 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.

## 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.

## Chicken Caesar & French Onion Soup 16

A combination of our famous French onion soup and Caesar salad with crispy chicken 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 ~

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## **NEW** 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.

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## 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 ~

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## **NEW** 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 ~

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Add Grilled Chicken - Tofu 6.50

Add Salmon - Steak - Shrimp 10

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# Sandwiches & Burgers

*All sandwiches and burgers come with your choice of house salad, Caesar salad, fries, soup, coleslaw, rice pilaf, baked potato, or mashed potato, OR upgrade to a gourmet side.*

## **Kingsville Clubhouse** 17.50

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

## **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.

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## **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 ~*

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## **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.

## **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.

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## **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*

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**GF** *Gluten-Free*   **V** *Vegetarian*   **VG** *Vegan*



# Light Fare

*Light fare entrées come with Chef's vegetables and your choice of house salad, Caesar salad, fries, soup, coleslaw, rice pilaf, baked potato, or mashed potato, OR upgrade to a gourmet side.*

## **Chopped Sirloin 18**

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

## **Hot Beef 18**

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

## **Light Side Perch Market Price**

Fillets of Lake Erie perch lightly breaded, fried golden brown and served with Chef's butter vegetables, our house-made tartar sauce and a lemon wedge.

## **Liver & Onions 17**

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

*~ Add Bacon 2.00 ~*

## **Chicken Tenders 17**

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

*~ Does not include side of vegetables. ~*

## **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. ~*

*Gourmet sides for 4.00 - sweet potato fries, onion rings, curly fries, loaded baked potato, garlic mashed potatoes, Greek salad, French onion soup*

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# Main Course

*Dinner entrées are available after 4:30 PM daily. All entrées are served with soup, Caesar salad or house salad to start, seasonal buttered Chef's vegetables, and your choice of starch.*

## **NEW** New York Strip Loin 33

10 oz New York strip loin charbroiled to your liking and served with a charred scallion steak butter and house-made red wine demi.

## **NEW** Sous-Vide Atlantic Salmon 31

Sous-vide Atlantic salmon, pan seared and topped with a lemon dill sauce and fresh grilled lemon round.

## **NEW** Garlic Mushroom Beef Tips 28

Tenderloin beef tips sautéed in clarified butter with fresh garlic, roasted cremini mushrooms and house-made red wine demi.

## Lake Erie Perch Market Price

Tantalizing fillets of yellow perch, lightly breaded and fried golden brown. Garnished with a fresh lemon wedge and house-made tartar sauce.

## Lake Erie Pickerel 29

Mouth-watering fillets of pickerel served lightly breaded and fried golden brown. Garnished with fresh lemon and house-made tartar sauce.

## Chicken Supreme 27

Frenched chicken supreme stuffed with a mix of spinach, mushrooms, sun dried tomatoes and goat cheese, pan seared and topped with a creamy wild mushroom sauce.

## Ⓢ Teriyaki Ginger Vegetable Stir Fry 20

Fresh seasonal vegetables sautéed in sesame oil and finished with a teriyaki ginger citrus sauce, black and white sesame seeds and green onions. Served over rice pilaf.

*~ Does not include side ~*

*Grilled Chicken - Tofu 6.50*

*Salmon - Steak - Shrimp 10*

*Your choice of starch - fries, rice pilaf, baked potato, or mashed potato*

*Gourmet side for 4.00 - sweet potato fries, onion rings, curly fries, loaded baked potato, garlic mashed potatoes, French onion soup, Greek salad*

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# Pasta

*All pastas are served with soup, Caesar salad or house salad to start.*

**NEW** **Tortellini Al Fungi** 25

Cheese-filled tortellini in a silky mushroom sauce with an assortment of wild mushrooms, Parmesan crisp, garden-fresh chives, and garlic crostini.

**NEW** **Giant Meatball and Spaghetti** 24

8 oz Giant Meatball made with a blend of ground top sirloin and ground pork, slowly cooked in a butter marinara sauce, and served over spaghetti. Accompanied with shredded Parmesan, fresh basil and garlic crostini.

## Weekly Dinner Features

**Friday Night Fish Fry** Market Price

The original famous fish fry! This includes your favorite Lake Erie perch, pickerel and fantail crispy shrimp. Accompanied with Chef's buttered vegetables and your choice of starch.

**Saturday Night Prime Rib Dinner**

Every Saturday night, we will be featuring our classic slow-roasted AAA Prime Rib, cooked to a minimum of medium rare and topped off with our house-made red wine au jus.

~ 8 oz 31

10 oz 34 ~

*We are proud supporters of our local farmers and suppliers. We use the freshest of ingredients and strive for top quality. We thank you for dining with us at Kingsville Golf & Country Club.*

**Kingsville**  
GOLF & COUNTRY CLUB

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