

SOUP & SALAD

House-made daily using only the

Our Daily Soup with your choice of

Garden Salad or Caesar Salad.

A blend of caramelized onions,

simmered in red wine and beef broth, topped with house-made

croutons, Swiss and mozzarella

Fresh Romaine hearts tossed in a

garlic croutons, smoked bacon bits,

Parmesan cheese and fresh lemon.

cheese, and crispy onion thins

creamy Caesar dressing and

finished with house-made herb

Chicken Caesar & French

A combination of our famous

French Onion soup and Caesar

salad with crispy chicken, served

Crisp Romaine hearts in a tangy

Julienne peppers, cucumbers, cherry

Greek vinaigrette, topped with

tomatoes, red onion, Kalamata

freshest of ingredients. Ask your

server for today's selection

Soup & Salad Combo

Served with garlic bread

French Onion Soup

Caesar Salad

Lunch Portion - \$9

Onion Soup

with garlic bread

Greek Salad 🦯

olives, and feta cheese

Lunch Portion - \$10

Soup of the Day

SHAREABLES

Bruschetta 🥕

13.50

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

Fry Up Basket 🦯

A basket full of your choice of regular cut fries, sweet potato fries, curly fries, or onion rings

Poutine

12

Regular cut fries loaded with mozzarella cheese and gravy, garnished with Spring onions

Calamari

18

Lightly breaded and served with chipotle aioli

NACHO SUPREME

\$15

Tri-coloured nacho chips layered with cheddar cheese, tomato, green onion, black olives, jalapeños, and shredded lettuce. Served with salsa and sour cream

Guacamole +\$2.50 Seasoned Ground Beef +\$4.50

Stuffed Portobellos 🎾 🕲



18

Two portobello mushrooms set on a bed of greens and stuffed with a blend of quinoa, garlic, onion, peppers and Parmesan cheese. Finished with roasted red pepper cream sauce

Chicken Wings

18

One pound of wings, lightly coated with a blend of herbs and spices, tossed with your choice of one of our gourmet sauces. Accompanied with celery and carrot stick

- Mild Medium
- Hot
- Buffalo Caesar
- Honey Garlic
- Cajun Dry Rub
- Bourbon BBQ

Beet & Goat Cheese Salad 📂 15

Tender baby greens tossed in house-made balsamic vinaigrette, topped with crumbled goat cheese and roasted golden beets **Lunch Portion - \$10**

Cobb Salad

17

Sliced turkey breast, smoked bacon, feta, red onions, diced tomato, and hard-boiled egg on a bed of greens. Served with garlic bread Lunch Portion - \$12

CLUB FAVOURITES

Hot Beef

4.75

13.50

8.50

13

17

15

Slow roasted shaved prime rib on two slices of bread, topped with beef gravy. Served with vegetables and your choice of side

Chicken Tenders

18

Five juicy all white meat chicken tenders fried golden brown and served with your choice of side. Accompanied with plum sauce

LIGHT SIDE PERCH

Filets of Lake Erie perch lightly breaded, fried golden brown, and served with vegetables and your choice of side. Garnished with tartar sauce and lemon wedge

Grilled Chicken Penne

Penne tossed in our classic marinara sauce, topped with grilled chicken breast and garlic bread(does not include side)

Light Side Pickerel

21

Filets of Lake Erie pickerel lightly breaded, fried golden brown and served with vegetables and your choice of side. Garnished with tartar sauce and lemon wedge

Liver & Onions

19

Tender beef liver lightly seasoned, seared to your liking, and topped with sautéed onions and beef gravy. Served with vegetables and your choice of side

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French Fries, Mashed Potato or Rice Pilaf

 Soup, Garden Salad, **UPGRADES** Caesar Salad, Sweet Potato

Fries, Curly Fries, Poutine or Onion Rings +\$2.50

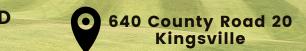
• Grilled Chicken Breast +\$7.00

• Grilled Shrimp +\$14.00





GLUTEN-FREE



Garnished with celery, carrot sticks and dill pickle spear

9

10

13

15

\$16

BLT Hickory smoked bacon, tomatoes, lettuce and mayonnaise

Two eggs, green onion and Black Forest ham

Turkey Roasted turkey, lettuce, tomato and mayonnaise

BBQ Pulled Pork In-house slow roasted pork, piled high on a toasted

brioche bun, with BBQ sauce and melted cheddar cheese

CHICKEN QUESADILLA

Western

Grilled flour tortilla loaded with chipotle cream cheese, cheddar cheese, sauteed peppers and onions, and seasoned grilled chicken breast. Served with salsa and sour cream

Kingsville Clubhouse

Three layers high with in-house roasted turkey, smoked bacon, lettuce, tomato and mayonnaise

Perch Po' Boy **15.50**

Lightly breaded perch fried golden brown and served on a toasted brioche bun with tartar sauce, lettuce and tomato

Buffalo Chicken Caesar Wrap

Grilled 12" tortilla with crispy breaded chicken, crisp Romaine lettuce, diced tomato, smoked bacon, mozzarella cheese, and Buffalo Caesar sauce

SMOTHERED BBQ BEEF

15

Slow-roasted prime rib tossed in a mild BBQ sauce, topped with cheddar cheese and loaded with sautéed onions and peppers. Served on a brioche bun

Veggie Burger 🦰

15

Grilled vegetarian burger served on a brioche bun with lettuce, tomato, and onion

Kingsville Classic

13

House-made 6 oz sirloin burger on a fresh toasted brioche bun, topped with lettuce, tomato, red onion, pickles, relish, and mustard

French Fries, Mashed Potatoes or Rice Pilaf +\$3.75

 Soup, Garden Salad or Caesar Salad, Sweet Potato Fries, Curly Fries, Poutine or Onion Rings +\$4.75

• Grilled Chicken Breast +\$7.00

• Grilled Shrimp +\$14.00









All dinner entrees are served with soup, Caesar salad or garden salad

Veal Parmesan & Pasta

32

Three tender pieces of veal, lightly breaded and topped with our house-made marinara and a blend of Parmesan and mozzarella cheeses. Baked to perfection, then set on a bed of fettuccine marinara and served with garlic bread

Stuffed Chicken (§)



28

Boneless chicken breast stuffed with baby spinach and goat cheese, then seared and finished in the oven. Topped with roasted red pepper cream sauce and served with vegetables and your choice of starch

BBQ Baby Back Ribs

\$30

Full rack of Baby Back Ribs, slowly roasted in-house with a blend of herbs and spices, then smothered with mild BBQ sauce. Served with vegetables and your choice of starch Half Rack - \$24

New York Striploin

39

10 oz New York striploin, sterling silver aged 28 days, charbroiled to your liking and topped with steak butter and house-made red wine demi. Served with vegetables and your choice of starch

Cappellini & Clams

Angel hair pasta tossed in a marinara and white wine sauce with baby clams, garnished with Parmesan cheese and served with garlic bread

KGCC Fish Fry

The original famous fish fry! Includes Lake Erie perch, pickerel, and fantail shrimp. Served with vegetables and your choice of starch

Lake Erie Pickerel

35

Filets of pickerel lightly breaded, fried golden brown and served with vegetables and your choice of starch. Garnished with fresh lemon and house-made tartar sauce.

Lake Erie Perch

22

Filets of yellow perch lightly breaded, fried golden brown and served with vegetables and your choice of starch. Garnished with fresh lemon and house-made tartar sauce

Vegetarian Stir-Fry



Fresh vegetables sautéed and tossed in teriyaki orange ginger sauce. Served over rice pilaf

ADD: Grilled Chicken Breast +\$7.00 • Grilled Shrimp +\$14.00

