

Soups & Salads

French Onion Soup	\$14.95
<i>Homemade onion soup with croutons and Swiss cheese</i>	
Soup of the Day	\$13.95
<i>Chef's selection prepared daily</i>	
Mixed Greens Plus or Caesar Salad (V)	\$13.95
<i>Homemade salad and dressing</i>	
Berry and Goat Cheese Salad	\$21.95
<i>Mixed greens, tomatoes, cucumber, dried cranberries, walnuts, strawberries, blueberries finished with goat cheese and blueberry vinaigrette</i>	
<i>Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95, Salmon: \$13.95, 6oz. Steak: \$22.95.</i>	

Signature Sandwiches & Wraps

<i>All made fresh to order. Served with fries or side house salad. Ask your server about Gluten-Free options & substitutions. All Signature Sandwiches can be served as a wrap.</i>	
Clubhouse Chicken Sandwich	\$23.95
<i>Grilled chicken with tomato, bacon, lettuce, guacamole, mayo & cheddar cheese on a ciabatta bun</i>	
Fried Hot Chicken Sandwich	\$28.95
<i>Chicken breast marinated in buttermilk and house spices, served with lettuce, tomatoes, pickles, bacon, cheddar cheese, finished with chipotle aioli and garlic aioli</i>	
Philly Cheese Steak Sandwich	\$29.95
<i>Sirloin Steak topped with caramelized onions, red pepper, sautéed mushrooms, sweet banana peppers, and mozzarella cheese</i>	

Signature Burgers

Our burgers are ½ pound of fresh ground beef. Served with fries or side house salad. Substitute with sweet fries, onion rings or Caesar Salad for \$4.95. Ask your server about gluten-free options & substitutions. Add bacon or cheese \$2.50 each. Add Bacon jam \$3.50, Add Blue cheese \$3.50.

NINE18 Burger	\$20.95
<i>Lettuce, tomato, onions, and pickles</i>	
Black Bean (V)	\$20.95
<i>Black bean pattie topped with brie cheese, lettuce, tomato, onions, pickles, pesto, and vegan mayo.</i>	

Mains

Chicken Parmigiana	\$30.95
<i>Breaded chicken in tomato sauce, parmesan, and mozzarella cheese. Choice of pasta in tomato sauce or market fresh vegetables and roasted potatoes.</i>	
Stuffed Salmon	\$37.95
<i>Goat cheese and spinach stuffed salmon, finished with lemon butter.</i>	
New York Steak	\$43.95
<i>10oz. Black Angus striploin cooked to perfection and topped with a wild mushroom demi-glaze. Served with roasted potatoes and market fresh vegetables.</i>	
<i>Add Grilled Shrimp (5): \$11.95, Add: Lobster Tail \$25.95, Add Snow Crab Legs (2): \$25.95.</i>	
Pasta	
<i>Enjoy our fresh pasta cooked to perfection in our own homemade sauce. Served with garlic bread. Ask your server about gluten free options.</i>	
Butternut Squash Agnolotti (V)	\$24.95
<i>Butternut squash stuffed agnolotti in an alfredo cream sauce with roasted butternut squash, finished with ricotta cheese and baby spinach.</i>	
Mediterranean Penne (V)	\$24.95
<i>Red peppers, mushrooms, and baby spinach in a white wine rosé sauce finished with goat cheese.</i>	
Fettuccini Chicken Pesto Alfredo	\$26.95
<i>Fettuccini pasta with grilled chicken, mushrooms, and peas in our pesto alfredo sauce.</i>	
Seafood Linguine	\$38.95
<i>Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari, and mixed seafood in a tomato sauce.</i>	
<i>Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95, Salmon: \$13.95, 6oz. Steak: \$22.95. Add: Lobster tail \$25.95, Snow Crab Legs (2): \$25.95.</i>	

Appetizers & Shareables

Bread Duo (V)	\$17.95
<i>Garlic butter spread over fresh baguette with mozzarella cheese (3pc) and tomato with basil bruschetta mix (3pc).</i>	
Nachos (V)	\$19.95
<i>Tortilla chips topped with Texas cheddar cheese, jalapeños, black olives, tomatoes, green onion, accompanied with salsa, and sour cream.</i>	
<i>Add Spicy pulled Chicken, Pulled pork or Ground beef \$7.95. Add Guacamole \$2.50, Additional sauces \$2.50</i>	
Loaded Fries	\$19.95
<i>Chipotle, garlic aioli, buffalo hot sauce, black olives, diced tomato, jalapenos, green onion, pickled red onions.</i>	
<i>Add Spicy pulled Chicken, Pulled pork or Ground beef or Add Falafel (6). Add Guacamole \$2.50, Additional sauces \$2.50.</i>	
Calamari & Shrimp	\$24.95
<i>Lemon pepper fried calamari with garlic aioli sauce and coconut shrimp (4) with Thai sauce.</i>	
Chicken Wings or Cauliflower bites	\$24.95
<i>1lb wings with the choice of Teriyaki, Maple/Chipotle, Honey Garlic, Smoky BBQ, Honey Mustard, or Buffalo sauce.</i>	
Crab Cake and Avocado Bruschetta	\$24.95
<i>Crab cakes, guacamole, bruschetta mix, finished with mango balsamic reduction. (4pc)</i>	
Authentic Pizza	
<i>Our pizzas are 100% homemade, naturally risen, and cooked the authentic Italian way. Ask your server about our vegetarian/vegan, dairy & gluten free options.</i>	
PIZZA ROSSI (San Marzano Tomato Based)	
Margherita (V)	\$21.00
<i>Buffalo mozzarella, fresh basil.</i>	
Pepperoni	\$24.00
<i>Pepperoni, mozzarella.</i>	
Diavola	\$25.00
<i>Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.</i>	
PIZZA BIANCHI (Extra Virgin Olive Oil)	
Zucchini (V)	\$22.00
<i>Grilled zucchini, caramelized onions, mozzarella, finished with a balsamic reduction.</i>	
Primavera (V)	\$22.00
<i>Zucchini, red peppers, onions, cremini mushrooms, eggplant, tomatoes, and mozzarella with parmigiano.</i>	
<i>Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95,</i>	
Desserts	
<i>Ask your server about gluten free, vegan, and dairy free options.</i>	
Vegan Carrot Cake	\$10.95
<i>Spicy carrot cake with crushed pineapple, coconut and walnut covered with cream cheese icing. Topped with toasted walnut, and white chocolate drizzle.</i>	
So Good Chocolate Cake	\$10.95
<i>Four layer of decadent chocolate cake, layered with rich chocolate fudge.</i>	
Red Velvet Cake	\$10.95
<i>Three moist layers of stunning Red Velvet filled and topped with silky cream cheese icing and finished with melt-in-your-mouth white and dark chocolate shavings and white chocolate drizzle.</i>	
Very Berry Cheese Cake (G.F.)	\$10.95
<i>Vanilla-enhanced cheesecake topped with raspberries and blueberries and covered with apricot glaze.</i>	
Tiramisu Cheesecake.	\$10.95
<i>Rich coffee flavoured cheesecake nestled on a chocolate graham crust topped with a layer of espresso enhanced white cake and crowned with tiramisu cream dusted with cocoa.</i>	
Deep Caramel Pecan Pie.	\$13.95
<i>Loaded with secret recipe homemade caramel and a truckload of pecan finished with caramel drizzle.</i>	
Cookies `N Cream Cake	\$10.95
<i>Two chewy chocolate brownie layers with cream cheese and broken OREO cookies. Topped with chocolate ganache covered with cookie mousse. Sprinkled with OREO and chocolate drizzle.</i>	

RESTAURANT

NINE18

WINE LIST

RED WINE

	5oz	8oz	Ltr.
CABERNET SAUVIGNON	9	14	45
VINELAND ESTATES, ONTARIO, CANADA			
			<u>Bottle</u>
MERLOT	9	14	45
47 ANNO DOMINI 'SOTTOVOCE', ITALY			
Nicely structured with smooth tannins and an elegant finish.			
MALBEC	13	18	59
MENDOZA, ARGENTINA			
Rich flavours of black cherry, roasted plum, dates, and dried figs. Full-bodied with a smooth finish.			
CABERNET SAUVIGNON	14	19.5	60
SILVER TRAIL, CALIFORNIA, USA			
Ripe flavours, rich and full-bodied.			
PINOT NOIR	14	19.5	60
FLAT ROCK CELLARS, ONTARIO, CANADA			
Aromas of dark cherry & sweet spices, beautiful mix of red fruit with an earthy finish.			

ITALY

EDIZIONE, CINQUE AUTOCTONI	99
FANTINI	
An original blend of five southern Italian grape varieties.	
BRUNELLO' DI MONTALCINOPIAN DELLE VIGNE	
ANTINORI	139
The sweet cherry and raspberry flavours in this Sangiovese grape set the pace for this supple Brunello.	

AUSTRALIA

SHIRAZ	50
MCPHERSON	
This wine is deep purple with delicious ripe blackberries, plums, and a hint of pepper on the palette.	

ROSE

	5oz	8oz	Bottle
LA BELLE MONTAGNE	14	19.5	60
PROVENCE, FRANCE			
Powerful bouquet with overtones of red fruit and wild strawberries.			

WHITE WINE

	5oz	8oz	Ltr.
PINOT GRIGIO	9	14	45
VINELAND ESTATES, ONTARIO, CANADA			
			<u>Bottle</u>
SAUVIGNON BLANC	10	15	45
CHILENSIS, CHILE			
Light-bodied with notes of lime, grapefruit, and citrus with a fresh crisp finish.			
PINOT GRIGIO	12	17	55
FRATELLI, COZZA, ITALY			
Mild and pleasant nose of green apple and grass. On the palate notes of green apple and pear.			
RIESLING	13	18	59
FLAT ROCK CELLARS, ONTARIO, CANADA			
Off-dry wine balances the fresh acidity with natural sweetness.			
CHARDONNAY	14	19.5	60
MCPHERSON, SOUTH AUSTRALIA.			
This wine exhibits pleasing aromas of peaches and tropical fruits, with lightly toasted oak nuances and tastes following close behind.			

NEW ZEALAND & AUSTRALIA

SAUVIGNON BLANC	60
CLIFFORD BAY, N.Z.	
This wine is very crisp and aromatic, with notes of grapefruit and tropical fruit.	
RIESLING	69
PLAN B, AUSTRALIA.	
This wine offers semi-sweet freshness and a citrusy zing, with notes of pear, melon, and lemon.	

SPARKLING WINE

	5oz	Bottle
PROSECCO, EXTRA DRY	11	55
TREVISANA, VENETO		
White Italian grape blend, effervescent and dry.		

RESTAURANT
NINE18

DRINK LIST

CLASSIC COCKTAILS

We offer all classic drinks such as Caesars, Mimosas, Long Island Iced Tea, Old Fashioned, Manhattan, Aperol Spritz, etc. Below are a few of our most famous!

MOJITO (Classic or Pineapple) 10
White Rum, Mint, Lime, Soda Water
(non-alcoholic option available \$6).

MULLIGAN MULE 10
Vodka, Spicy Ginger Beer, and Lime Juice, garnished with a Lime Wedge.

TURNBERRY SUNSET 10
Prosecco, Orange Juice, Pineapple Juice & Grenadine. Garnished with a Cherry.
(Non-alcoholic option available \$6).

EMPRESS GIN FIZZ 11
Empress Gin, lemon juice, topped with sparkling water. Garnished with a lemon wheel.

MALIBU BARBIE 12
Empress Gin, Red sour puss, Malibu rum and lemonade, garnished with mint and a lemon wheel.

NINE18 SANGRIA	<u>8oz</u>	<u>Pitcher</u>
<i>Red or White</i>	10	50
<i>Rosé</i>	(+3)	(+12)

(Non-alcoholic option available \$6).

MARTINIS

Classic (Gin or Vodka) 12
Vodka or Gin, Dry Vermouth, and Olives.

Cosmopolitan 13
Vodka, Triple Sec, Lime Juice, Cranberry juice, and a Cherry.

Espresso Martini 13
Vodka, Coffee Liqueur, Espresso, and an Espresso bean.

DRAFT BEER

Turnberry House Lager	8
Turnberry House Amber	8
Turnberry House I.P.A.	8
Turnberry House Stout	8
Coors Light	10
Canadian	10
Stiegl	12
Stella Artois	12

½ pints, pitchers, bottles, and/or tall cans available as well!

BAR RAIL

Polar Ice Vodka, Bacardi Rum, Beefeaters Gin, Wiser's Rye, Ballantine's Scotch (1.5oz)
8.5

PREMIUM LIQUOR

Rye/Whiskey/Scotch/Bourbon

Chivas 12yr(10)/ 18yr(23)
Crown Royal(10)
Glenlivet 12yr(11)
Glenfiddich 12yr(13)
Jack Daniels(10)
Jameson Irish Whiskey(10)
Johnnie Walker Red (10) / Black(12)
Knob Creek Bourbon(10)

Vodka/Tequila/Gin/Rum

Belvedere Vodka(10)
Grey Goose Vodka(10)
Sauza Tequila Silver(9)/ Gold Tequila(10)
Patron "Reposado" Tequila(20)
Tanqueray Gin(9)/ Empress/Hendrick's Gin(10)
Cpt Morgan's Spiced(9) / Dark Rum(9)
Havana Club 7yr Rum (10)

Aperitif/Digestif

Courvoisier VS(12)/ Hennessy VS(13)
Grand Marnier(12)/ Napoleon Brandy(10)
Sarpa Di Poli Grappa(11)/ Sambuca(8)
Baileys(9)/Kahlua(9)And more!