

NINE18

SOUPS & SALADS

Soup of the Day \$9.95
Chef's selection prepared daily.

Mixed Greens Plus or Caesar salad \$9.95
Homemade salad and dressing.

Baby Spinach Salad \$11.95
Strawberries, orange segments, almonds, goat cheese, Blueberry vinaigrette, finished with sesame seeds.

Taco Salad \$16.95
Mixed greens, sweet corn, black beans, avocado, cherry tomatoes, red peppers, red onion, jalapeños, with salsa, sour cream and garnished with a spicy guacamole. Add ground beef \$2.99

Caprese Salad \$16.95
Buffalo mozzarella, beefsteak tomatoes, on garlic bread with pesto, olive oil and walnuts.

*Add grilled chicken: \$5.95 Grilled shrimp(5): \$9.95
Grilled salmon: \$17.95 Grilled 6oz. steak: \$17.95*

SIGNATURE SANDWICHES

All made fresh to order served with fries or a side house salad.

Clubhouse Chicken \$18.95
Grilled chicken breast topped with tomato, bacon, lettuce, guacamole, mayo & white cheddar cheese on a ciabatta bun.

Falafel Pita V \$18.95
Lemon aioli, tomato, cucumber, pickled red onion, parsley, and arugula. Served with a side of tzatziki sauce.

Red Hot Buffalo Shrimp Wrap \$19.95
Garlic aioli, tomatoes, lettuce, mixed cheese

Philly Cheese Steak \$20.95
Tender rib eye steak topped with caramelized onions, mushrooms, sweet banana peppers and mozzarella cheese on a ciabatta bun.

Jerk Chicken Wrap \$20.95
Jerk marinated chicken breast, pineapple salsa, lettuce, jerk homemade sauce, green onion.

SIGNATURE BURGERS

Our burgers are ½ pound of fresh ground beef, served with fries or side house salad.

NINE18 Burger \$16.95
Lettuce, tomato, onions and pickles.

Black Bean V \$16.95
Chipotle black bean pattie topped with brie cheese, lettuce, tomato, onions, pickles, pesto and vegan mayo.

Spicy Lamb \$18.95
Pickled jalapeños, lettuce, tomato, onions, pickles and our house hot sauce.

California \$18.95
Baby spinach, goat cheese and sundried tomato spread, guacamole, lettuce, tomato, pickle, onion.

Add bacon or cheese \$2.00 each.

*Substitute fries or house salad with sweet potato fries, onion rings, side Caesar salad or poutine for \$3.95.
Ask your server for our gluten free bread options.*

APPETIZERS/SHAREABLES

Bread Duo V \$14.95
Garlic butter spread over fresh baguette with mozzarella cheese (3) and tomato with basil bruschetta (3).

Nachos V \$15.95
Tortilla chips with aged cheddar, jalapeños, olives, green tomatoes, onion, tomato salsa, and sour cream. Add guacamole: \$2.50 or pulled chicken, pulled pork or ground beef: \$5.95 Additional sauces: \$1.50

Calamari \$16.95
Lemon pepper fried calamari with garlic aioli sauce.

Chicken Wings \$18.95
1lb wings with the choice of: Teriyaki, Mango/Habanero, Jerk, Honey Garlic, Smokey BBQ, or Buffalo sauce.

Crab Cake and Avocado Bruschetta \$18.95
Crab cakes, avocado, bruschetta mix, finished with mango balsamic reduction.

Charcuterie Board \$29.95
Fresh cut Italian meats, giardiniera, olives, mushroom ceviche, Foir De Latte, tomatoes, assorted cheeses, grilled vegetables.

AUTHENTIC PIZZA

*Our pizzas are 100% homemade, naturally risen and cooked the authentic Italian way.
Ask your server about our vegetarian/vegan, dairy & gluten free options.*

PIZZA ROSSI (San Marzano Tomato Based)

Margherita V \$15.00
Buffalo mozzarella, fresh basil.

Pepperoni \$16.00
Pepperoni, mozzarella.

Diavola \$18.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini V \$15.00
Grilled zucchini, caramelized onions, mozzarella, and balsamic reduction.

Primavera V \$16.00
Zucchini, red peppers, onions, cremini mushrooms, roma tomatoes, and mozzarella with parmigiano.

Prosciutto \$18.00
*Prosciutto, arugula, shaved parmigiano.
Add-ons: Grilled chicken: \$5.95*

RESTAURANT

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MAINS

Chicken or Veal Parmigiana \$23.95

Tomato sauce, parmesan and mozzarella cheese, served alongside pasta in tomato sauce or market fresh vegetables and roasted potatoes.

Chicken Supreme \$28.95

Chicken stuffed with lobster, asparagus, roasted red peppers, mozzarella cheese and a pesto cream sauce. Served with roasted potatoes and vegetables.

New York Steak \$32.95

9oz. Black Angus striploin cooked to perfection and topped with a wild mushroom demi-glace.

Catch of the Day Market Price

Ask your server for details.

Add-ons: Lobster tail: \$17.95 Grilled shrimp (5): \$9.95
Snow Crab Legs (2): \$17.95

PASTA

Enjoy our fresh pasta cooked to perfection in our homemade sauce.

Linguine or Risotto alla Pescatore \$30.95

Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari, and fresh tomatoes in our white wine tomato broth.

Wild Mushroom Risotto  \$23.95

Arborio rice, with assorted mushrooms finished with truffle oil.

Butternut Squash Agnolotti  \$19.95

Butternut squash stuffed agnolotti in a cream sauce finished with ricotta cheese and baby spinach.

Mediterranean Penne  \$18.95

Roasted red peppers, mushrooms, baby spinach in white wine rosé sauce finished with goat cheese.

Fettuccini Chicken Pesto Alfredo \$18.95

Fettuccini pasta with grilled chicken, mushrooms and peas in our pesto alfredo sauce.

Add-ons: Grilled chicken: \$5.95 Grilled shrimp (5): \$9.95
Grilled salmon: \$17.95 Grilled 6oz. steak: \$17.95

BOWLS

Blackened Salmon Bowl \$28.95

Blackened salmon, wild rice, quinoa, avocado, roasted butternut squash, arugula, grape tomato, topped with pineapple salsa.

Steak Fajita Power Bowl \$28.95

Caramelized onions mushrooms and peppers sauteed with Steak along with wild rice, quinoa, corn, black beans, jalapeños, sour cream, salsa, spicy guacamole, garnished with fresh cilantro and radish. Topped with chipotle aioli and garlic aioli.

Teriyaki Power Bowl  \$28.95

Roasted cauliflower and tofu, Teriyaki sauce, wild rice, quinoa, avocado, arugula, tomato, sweet corn and edamame.

Shrimp and Mussels Veracruz Power Bowl \$28.95

Shrimp and mussels, tomatoes, peppers, wild rice, quinoa, avocado, roasted butternut squash, arugula, jalapenos topped with a spicy sauce.

DESSERTS

Wild Blueberry Vegan Crumble \$8.95

A sensory overload of sweet-tasting wild blueberry filling, delicious shortbread crust, and an old fashioned coconut/oat crumble on top.

So Good Chocolate Cake \$8.95

Four layer of decadent chocolate cake, layered with rich chocolate fudge.

Colossal Carrot Cake \$8.95

Spicy carrot cake with crushed pineapple, coconut and walnut covered with cheese icing. Topped with toasted walnuts, and chocolate drizzle.

Champagne Strawberry Cheesecake (GF) \$8.95

Vanilla cheesecake marbled with strawberry and baked atop a chocolate cookie graham base. Topped with champagne mousse.

Tiramisu Cheesecake \$8.95

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.

Seasonal Pie and Ice Cream \$8.95

Ask your server for today's chef selection.

Dessert Trio \$13.00

Ask your server for today's chef selection trio.

NINE18

WINE LIST**RED WINE**

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
CABERNET SAUVIGNON SAN MARTINO, ITALY	7	12	40
CABERNET SAUVIGNON SILVER TRAIL, CALIFORNIA, USA <i>Ripe flavours, Rich and full bodied.</i>	12	18	<u>Bottle</u> 55
MERLOT 47 ANNO DOMINI 'SOTTOVOCE', ITALY <i>Nicely structured with smooth tannins and an elegant finish.</i>	8	13	40
PINOT NOIR FLAT ROCK CELLARS, ONTARIO, CANADA <i>Aromas of dark cherry & sweet spices, beautiful mix of red fruit with an earthy finish.</i>	12	18	55
MALBEC MENDOZA, ARGENTINA <i>This wine rich flavours of black cherry, roasted plum, dates and dried figs. Full bodied with a smooth finish.</i>	11	16	49

ITALY

CHIANTI DOCG DUCA DI SARAGNANO <i>Medium bodied with soft red fruits and hints of spice.</i>			49
PIAN DELLE VIGNE BRUNELLO DI MONTALCINO ANTINORI <i>The sweet cherry and raspberry flavors in this Sangiovese grape set the pace for this supple Brunello.</i>			129

AUSTRALIA

TORBRECK "OLD WORLD" SHIRAZ BAROSSA VALLEY <i>A spicy rich red that is aged in old French oak. Notes of berry flavors and hints of rosemary and apricot make for a smooth style red.</i>			59
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ROSE

	<u>5oz</u>	<u>8oz</u>	<u>Bottle</u>
LA BELLE MONTAGNE PROVENCE, FRANCE <i>Powerful bouquet with overtones of red fruit and wild strawberries.</i>	12	18	55

WHITE WINE

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
PINOT GRIGIO SAN MARTINO, ITALY	7	12	40
PINOT GRIGIO IGT PARADISO, VENETO <i>Soft, full-bodied, fresh, dry and balanced.</i>	8	13	<u>Bottle</u> 40
SAUVIGNON BLANC J. BOUCHON, CHILE <i>Light-bodied with notes of white peach, pineapple and citrus.</i>	8	13	40
CHARDONNAY SILVER TRAIL, CALIFORNIA, USA <i>This beautiful wine is barrel fermented which brings a touch of creaminess with notes of spice and vanilla.</i>	12	18	55
RIESLING FLAT ROCK CELLARS. ONTARIO, CANADA <i>Off-dry wine balances the fresh acidity with natural sweetness.</i>	11	16	49

ITALY

TREBBIANO D'ABRUZZO MURELLE <i>Dry and balanced with an almond and fruit finish.</i>			38
TOSCANA DEI MARTIENA <i>This wine offers fresh, vitalizing aromatics, and provides a gentle fruit, bright acidity and a subtle minerality.</i>			59

SPARKLING WINE

	<u>5oz</u>	<u>Bottle</u>
PROSECCO, EXTRA DRY TREVISANA, VENETO <i>White Italian grape blend, effervescent and dry.</i>	9	45

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DRINK LIST

CLASSIC COCKTAILS

We offer all classic drinks such as Martinis, Cosmopolitan, Negroni, Tom Collins, Old Fashioned, Manhattan, Aperol Spritz, etc. Below are a few of our most famous!

NINE18 CEASAR 8
A Canadian classic made with Clamato Juice, Vodka, Tabasco Sauce & Worcestershire Sauce (non-alcoholic option available \$5)

NINE18 MIMOSA 8
Sparkling Wine topped with Orange Juice (non-alcoholic option available \$5)

NINE18 MOJITO 9
White Rum, Mint, Lime Juice, Soda Water (non-alcoholic option available \$5)

BLUEBERRY BLOSSOM 9
Muddled Mint & Blueberries, White Rum, top w/ Prosecco (non-alcoholic option available \$5)

LONG ISLAND ICED TEA 10
Vodka, White Rum, Gin, Tequila, Triple Sec, Pepsi

PURPLE RAIN 9
Vodka, Blue Curacao, Cranberry Juice, Pineapple Juice, Grenadine (non-alcoholic option available \$5)

BLUEBERRY LEMONADE 9
Blue Curacao, Raspberry Sour Puss & Lemonade

NINE18 SANGRIA 8oz Pitcher
*Red, White or *Rose 9 45*
**Rose (+2) (+8)*

Ask your server for details.

DRAFT BEER

Turnberry House Lager 8
 Turnberry House Amber 8
 Turnberry House I.P.A. 8
 Coors Light 9
 Stella 10

½ Pints and Pitchers available as well!

TALL CANS

Import: Heineken, Stiegel, Stiegel Radler, Guinness, Kronenbourg Blanc, and Guinness. 9

Domestic: Michelob Ultra, Canadian, and Blue. 8

BAR RAIL

Stoli Vodka, Bacardi Rum, Beefeaters Gin, Wiser's Rye, Ballantine's Scotch (1oz) 7

PREMIUM LIQUOR

Rye/Whiskey/Scotch/Bourbon

Chivas 12yr (9) / 18yr (22)
 Crown Royal (9)
 Glenfiddich 12yr (12)
 Glenlivet 12yr (10)
 Jack Daniels (9)
 Jameson Irish Whiskey (9)
 Johnny Walker Red (9) / Black (11)
 Knob Creek Bourbon (9)

Vodka/Tequila/Gin/Rum

Belvedere Vodka (9)
 Grey Goose Vodka (9)
 Sauza Tequila Silver (8) / Gold Tequila (9)
 Patron "Reposado" Tequila (19)
 Tanqueray Gin (8) / Hendrick's Gin (9)
 Cpt Morgan's Spiced (8) / Dark Rum (8)

Aperitif/Digestif

Courvoisier VS (11) / Hennessy VS (12)
 Grand Marnier (11) / Napoleon Brandy (9)
 Sarpa Di Poli Grappa (10) / Sambuca (7)
 Baileys (7) / Kahlua (7)
And more!