


NINE18


SOUPS & SALADS

French Onion Soup \$10.95
With cheese and crostini.

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

House Green Salad or Caesar Salad \$9.95
Homemade salads and dressing.

Giardiniera Salad  \$14.95
Homemade pickled seasonal vegetables, cherry tomato and mini bocconcini cheese with bread.

Greek Quinoa Salad  \$16.95
Tomatoes, red onion, olives, cucumber, feta crumble, quinoa with citrus Greek vinaigrette.

Pear & Goat Cheese Salad  \$16.95
Poached pear in red wine, mixed greens, almonds, goat cheese, with blueberry vinaigrette, finished with sesame seeds.


Kale & Roasted Butternut Squash Salad \$16.95
Roasted butternut squash, kale, walnut, pumpkin seeds, caramelized onions, goat cheese in pomegranate vinaigrette.

Add on: Grilled Chicken: \$6.95 Grilled Shrimp (5): \$10.95
Grilled Salmon: \$17.95 Grilled 6oz. Steak: \$19.95.

SIGNATURE SANDWICHES

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

Clubhouse Chicken \$19.95
Grilled chicken breast topped with tomato, bacon, lettuce, guacamole, mayo, & white cheddar cheese on a ciabatta bun.

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

Buffalo Shrimp Wrap (or Chicken) \$19.95
Shrimp (or crispy chicken), bacon, garlic aioli, tomatoes, lettuce, cheddar cheese in a whole wheat wrap.


Philly Cheese Steak \$25.95
Tender rib eye steak topped with caramelized onions, mushrooms, sweet banana peppers and provolone cheese on a ciabatta bun.

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

SIGNATURE BURGERS

Our burgers are 1/2 pound of fresh ground beef, served with fries or side house salad.

NINE18 Burger \$18.95
Lettuce, tomato, onions, and pickles.

Black Bean Burger  \$18.95
Black bean patty topped with brie cheese, lettuce, tomato, onions, pickles, pesto, and vegan mayo.


California Burger \$19.95
Lettuce, tomato, onions, pickles, guacamole, spinach, goat cheese and sundried tomato spread.

Spicy Lamb \$19.95
Pickled jalapeños, lettuce, tomato, onions, pickles and our house hot sauce.

Add Bacon or Cheese \$3.00 each. Substitute with Sweet Fries, Onion Rings or Caesar Salad for \$4.95.

APPETIZERS & SHAREABLES

Bread Duo  \$15.95
Garlic butter spread over fresh baguette with mozzarella cheese (3) and tomato with basil bruschetta (3).

Nachos  \$16.95
Tortilla chips with aged cheddar, jalapeños, olives, tomatoes, green onions, tomato salsa, and sour cream. Add guacamole: \$3.50 or pulled chicken, pulled pork or ground beef: \$6.95 Additional sauces: \$2.00.

Shrimp Tostada (or Chicken) \$18.95
Refried beans, guacamole, shredded cabbage, chipotle aioli, jalapenos, salsa verde, finished with mango salsa and radishes.

Calamari \$18.95
Fried calamari with garlic aioli sauce.

Chicken Wings \$19.95
1 lb of wings with the choice of: Teriyaki, Mango/Habanero, Jerk, Honey Garlic, Smokey BBQ, or Buffalo sauce.

Crab Cake & Avocado Bruschetta \$19.95
Crab cakes, avocado, bruschetta mix, finished with a mango balsamic reduction.

Spanish Garlic Shrimp \$20.95
(5) Tiger shrimp, sautéed in garlic butter, white wine and whisky served with garlic bread.

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  \$17.00
Tomato sauce, buffalo mozzarella, fresh basil, finished with extra virgin olive oil.

Pepperoni \$18.00
Tomato sauce, pepperoni, and mozzarella.

Diavola \$20.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini  \$17.00
Grilled zucchini, caramelized onions, mozzarella, and balsamic reduction.

Primavera  \$18.00
Zucchini, red peppers, onions, mushrooms, eggplant olives, finished with extra virgin olive oil.

Prosciutto \$22.00
Extra virgin olive oil base with arugula, citrus vinaigrette finished with fresh prosciutto and Parmigiano Reggiano.

Add on: Grilled Chicken: \$6.95. Extra Toppings \$2.00.

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MAINS

Chicken or Veal Parmigiana \$26.95

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

Blackened Swordfish Tacos (3) \$29.95

Refried beans, guacamole, shredded cabbage, chipotle aioli, jalapenos, salsa verde, finished with mango salsa and radishes. Served with salad or fries.

Chicken Supreme \$30.95

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

Tuscan Seafood Stew \$35.95

Seafood, fish, mussels, clams, crab legs and shrimp in a brodo di pesce (fish stock) with tomato sauce, served with garlic bread.

New York Steak \$35.95

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

Add on: Lobster Tail: \$19.95 Grilled Shrimp (5): \$10.95
Snow Crab Legs (2): \$19.95.

PASTA

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

Linguine or Risotto alla Pescatore \$29.95

Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari, and bruschetta mix finished with homemade white wine tomato sauce.

Wild Mushroom Risotto  \$23.95

Arborio rice, with assorted mushrooms finished with truffle oil.

Lemon Ricotta Gnocchi Gorgonzola \$22.95

Homemade gnocchi pasta with pears and walnuts in gorgonzola cream.

Butternut Squash Agnolotti  \$19.95

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

Mediterranean Penne  \$19.95

Red peppers, mushrooms and baby spinach in white wine rosé sauce finished with goat cheese.

Fettuccini Chicken Pesto Alfredo \$19.95

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

Add on: Grilled chicken: \$6.95, Grilled shrimp (5): \$10.95,
grilled salmon: \$17.95, Grilled 6oz. steak: \$19.95.

BOWLS

Blackened Salmon Bowl \$30.95

Blackened salmon, wild rice, quinoa, avocado, roasted vegetables, arugula, tomato, garlic aioli, chipotle aioli, spicy guacamole topped with pineapple salsa.

Steak Fajita Power Bowl \$30.95

Sirloin steak, wild rice, quinoa, corn, black beans, jalapeños, arugula, sour cream, salsa, spicy guacamole, roasted vegetables, avocado, tomato, radish, finished with chipotle aioli and garlic aioli.

Teriyaki Power Bowl  \$29.95

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

Shrimp & Mussels Veracruz Power Bowl \$29.95

Shrimp and mussels, tomato, red pepper, wild rice, quinoa, avocado, roasted vegetables, arugula, jalapenos, garlic aioli, chipotle aioli, spicy guacamole 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 cream cheese icing. Topped with toasted walnuts, walnut, and white 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 \$9.95

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 & Ice Cream \$9.95

Ask your server for today's chef selection.

Dessert Trio \$13.95

Ask your server for today's chef selection trio.

Nutella Pizza \$15.95

Nutella, strawberries, marshmallows, and almonds.

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WINE LIST**RED WINE**

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
CABERNET SAUVIGNON SAN MARTINO, ITALY	7	12	40

			<u>Bottle</u>
CABERNET SAUVIGNON SILVER TRAIL, CALIFORNIA, USA <i>Ripe flavours, rich and full bodied.</i>	12	18	55

MERLOT 47 ANNO DOMINI 'SOTTOVOCE', ITALY <i>Nicely structured with smooth tannins and an elegant finish.</i>	8	13	40
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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
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MALBEC MENDOZA, ARGENTINA <i>Rich flavours of black cherry, roasted plum, dates and dried figs. Full bodied with a smooth finish.</i>	11	16	49
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ITALY

CHIANTI DOCG DUCA DI SARAGNANO <i>Medium bodied with soft red fruits and hints of spice.</i>			49
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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
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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

			<u>Bottle</u>
PINOT GRIGIO IGT PARADISO, VENETO <i>Soft, full-bodied, fresh, dry and balanced.</i>	8	13	40

SAUVIGNON BLANC J. BOUCHON, CHILE <i>Light-bodied with notes of white peach, pineapple and citrus.</i>	8	13	40
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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
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RIESLING FLAT ROCK CELLARS, ONTARIO, CANADA <i>Off-dry wine balances the fresh acidity with natural sweetness.</i>	11	16	49
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ITALY

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

THE GODFATHER 9
Scotch and Amaretto over ice.

LONG ISLAND ICED TEA 10
Vodka, White Rum, Gin, Tequila, Triple Sec, Pepsi with a splash of Lime Juice.

AUTUMN PUNCH 10
Gin, apple cider, splash of lime juice, honey simple syrup, garnished with a cinnamon stick. (non-alcoholic option available \$6).

MOSCOW MULE 9
Vodka, spicy ginger beer, and lime juice, garnished with a lime wedge.

NINE18 SANGRIA	<u>8oz</u>	<u>Pitcher</u>
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, Stiegl, Stiegl Radler, Guinness, and Kronenbourg Blanc
9

Domestic: Michelob Ultra, Canadian, Coors Light, and Blue

8

BAR RAIL

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

7

PREMIUM LIQUORRye/Whiskey/Scotch/Bourbon

Chivas 12yr (9) / 18yr (22)

Crown Royal (9)

Glenfiddich 12yr (12)

Glenlivet 12yr (10)

Jack Daniels (9)

Jameson Irish Whiskey (9)

Johnnie 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!