

NINE18

SOUPS & SALADS

Soup of the Day \$10.95
Chef's selection prepared daily.

Mixed Greens Plus or Caesar Salad **V** \$12.95
Homemade salad and dressing.

South Asian Chickpea Salad **V** \$18.95
Chickpeas, cucumber, red onion, tomatoes, coriander leaves, bell pepper, baby spinach, feta cheese, with mint, lemon, curry and cumin vinaigrette.

Summer Caprese Salad **V** \$20.95
Assorted tomatoes, buffalo mozzarella, peaches, cucumber, red onion, basil, balsamic and mango reductions, finished with arugula pesto.

Taco Salad \$21.95
Mixed greens, sweet corn, black beans, cheese, cherry tomatoes, avocado, red peppers, red onion, jalapeños, salsa and sour cream. Garnished with a spicy guacamole and your choice of spicy chicken, falafel, or ground beef.

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$10.95, Salmon: \$12.95, 6oz. Steak: \$17.95.

SIGNATURE SANDWICHES & WRAPS

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.

Clubhouse Chicken Sandwich \$21.95
Grilled chicken with tomato, bacon, lettuce, guacamole, mayo & cheddar cheese on a ciabatta bun or wrap.

Falafel Wrap **V** \$21.95
Lemon aioli, tomato, cucumber, pickled red onion, parsley, and arugula. Served with a side of tzatziki sauce.

Red Hot Buffalo Shrimp or Chicken Wrap \$22.95
Garlic aioli, tomatoes, lettuce, mixed cheese.

Avocado Tandoori Chicken Wrap \$23.95
Marinated chicken, julienned carrots, cucumber lemon mayonnaise, lettuce, smashed avocado with cilantro, mint chutney.

Philly Cheese Steak Sandwich \$28.95
Sirloin Steak topped with caramelized onions, red pepper, sautéed mushrooms, sweet banana peppers and mozzarella cheese.

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.

NINE18 Burger \$19.95
Lettuce, tomato, onions, and pickles.

Black Bean **V** \$19.95
Black bean Pattie topped with brie cheese, lettuce, tomato, onions, pickles, pesto, and vegan mayo.

Spicy Moroccan Lamb Burgers \$21.95
Homemade lamb burger with Moroccan spices topped with jalapeños, lettuce, tomato, onions, and pickles, accompanied with our homemade house habanero hot oil.

California Burger \$21.95
Baby spinach, onion and bacon jam, white cheddar, guacamole, lettuce, tomato, pickled red onion and pickles.

APPETIZERS & SHAREABLES

Bread Duo **V** \$17.95
Garlic butter spread over fresh baguette with mozzarella cheese and tomato with basil bruschetta mix (3pc).

Nachos **V** \$17.95
Tortilla chips topped with Texas cheddar cheese, jalapeños, black olives, tomatoes, green onion, accompanied with salsa, and sour cream.

Add Pulled Chicken, Pulled Pork, or Ground Beef: \$6.95. Add Guacamole: \$2.50, Additional Sauces: \$2.50.

Meatballs \$18.95
Meat balls in tomato sauce topped with melted buffalo mozzarella & parmesan finished with rose sauce and habanero oil (5 pc). Served with garlic bread.

Calamari \$22.95
Lemon pepper fried calamari with garlic aioli sauce and lemon wedge.

Chicken Wings \$23.95
1lb wings with the choice of Teriyaki, Mango/Habanero, Maple/Chipotle, Honey Garlic, Smoky BBQ, Cajun, or Buffalo sauce.

Crab Cake and Avocado Bruschetta \$23.95
Crab cakes, guacamole, bruschetta mix, finished with mango balsamic reduction.

Spanish Garlic Shrimp \$24.95
Jumbo shrimp sautéed in garlic butter, deglazed with Jack Daniels (5 pc) & served with garlic bread.

Charcuterie Board \$35.95
Italian meats, giardiniera, olives, marinated mushrooms, tomatoes and bocconcini, grilled vegetables and assorted chesses. Served with 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 **V** \$19.00
Buffalo mozzarella, fresh basil.

Pepperoni \$20.00
Pepperoni, mozzarella.

Diavola \$23.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini **V** \$19.00
Grilled zucchini, caramelized onions, mozzarella, and a balsamic reduction.

Primavera **V** \$20.00
Zucchini, red peppers, onions, cremini mushrooms, eggplant, tomatoes, and mozzarella with parmigiano.

Prosciutto \$25.00
Prosciutto, arugula, shaved parmigiano.

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MAINS

Chicken Parmigiana \$28.95

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

Eggplant Parmigiana Lasagna V \$28.95

Made with thin slices of eggplant layered with tomato sauce, fresh basil, and mozzarella cheese served along with garlic bread and finished with rose sauce and basil oil.

Chicken Supreme \$33.95

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

Stuffed Salmon \$33.95

Goat cheese and spinach stuffed salmon, finished with homemade creamy lemon butter sauce. Served with roasted potatoes and vegetables.

New York Steak \$40.95

10oz. Black Angus striploin cooked to perfection and topped with a wild mushroom demi-glace. Served with roasted potatoes and vegetables.

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

PASTA

Enjoy our fresh pasta cooked to perfection in our homemade sauce. Served with garlic bread.
Ask your server about gluten free options.

Butternut Squash Agnolotti V \$22.95

Butternut squash stuffed agnolotti in Alfredo cream sauce with roasted butternut squash, finished with ricotta cheese and baby spinach.

Mediterranean Penne V \$22.95

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

Fettuccini Chicken Pesto Alfredo \$22.95

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

NINE18 Spaghetti and Meatballs \$24.95

Homemade Bolognese sauce with meatballs (5 pc), mushrooms, peppers, spinach and finished with parmesan cheese.

Seafood Linguine \$30.95

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

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$10.95, Salmon: \$12.95, 6oz. Steak: \$17.95,
Add: Lobster tail \$19.95, Snow Crab Legs (2): \$19.95.

BOWLS

Blackened Salmon Bowl \$34.95

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

Peruvian Steak Stir-fry (Lomo Salteado) \$34.95

Sirloin steak, aji Amarillo (from Peru), red onion, red peppers, habanero pepper, green onion along with white rice, fries, avocado, tomatoes, and arugula. Finished with spicy guacamole, chipotle aioli and garlic aioli.

Teriyaki Power Bowl V \$34.95

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

Blackened Shrimp Avocado Burrito Bowl \$34.95

Blackened Shrimp (10pc), tomatoes, roasted vegetables, wild rice, quinoa, avocado, roasted corn, black beans, cilantro, arugula, jalapenos, and chipotle aioli. Topped with Greek yogurt, avocado, cilantro ranch and lemon wedge.

DESSERTS

Ask your Server about gluten free, vegan, and dairy free options.

Wild Blueberry Vegan Crumble \$9.95

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 \$9.95

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

Colossal Carrot Cake \$9.95

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

Champagne Strawberry Cheesecake (GF) \$9.95

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

Tiramisu Cheesecake \$10.95

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 \$11.95

Ask your server for today's Chef's selection.

Dessert Trio \$14.95

Ask your server for today's Chef's selection trio.

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WINE LIST**RED WINE**

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
CABERNET SAUVIGNON SAN MARTINO, ITALY	8	13	45
MERLOT 47 ANNO DOMINI 'SOTTOVOCE', ITALY <i>Nicely structured with smooth tannins and an elegant finish.</i>	9	14	<u>Bottle</u> 45
MALBEC MENDOZA, ARGENTINA <i>Rich flavours of black cherry, roasted plum, dates, and dried figs. Full-bodied with a smooth finish.</i>	12	17	55
CABERNET SAUVIGNON SILVER TRAIL, CALIFORNIA, USA <i>Ripe flavours, rich and full-bodied.</i>	13	19	59
PINOT NOIR FLAT ROCK CELLARS, ONTARIO, CANADA <i>Aromas of dark cherry & sweet spices, beautiful mix of red fruit with an earthy finish.</i>	13	19	59

ITALY

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

AUSTRALIA

SHIRAZ MCPHERSON <i>This wine is deep purple with delicious ripe blackberries, plums, and a hint of pepper on the palette.</i>			49
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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>	13	19	59

WHITE WINE

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
PINOT GRIGIO SAN MARTINO, ITALY	8	13	45
SAUVIGNON BLANC ANAKENA, CHILE <i>Light-bodied with notes of lime, grapefruit, and citrus with a fresh crisp finish.</i>	9	14	<u>Bottle</u> 45
PINOT GRIGIO FONTAMARA, ITALY <i>Light, crisp, youthful, with subtle floral notes and lemon.</i>	11	16	49
RIESLING FLAT ROCK CELLARS, ONTARIO, CANADA <i>Off-dry wine balances the fresh acidity with natural sweetness.</i>	12	17	55
CHARDONNAY SILVER TRAIL, CALIFORNIA, USA <i>This beautiful wine is barrel-fermented bringing a touch of creaminess with notes of spice and vanilla.</i>	13	19	59

NEW ZEALAND & AUSTRALIA

SAUVIGNON BLANC CLIFFORD BAY, N.Z. <i>This wine is very crisp and aromatic, with notes of grapefruit and tropical fruit.</i>			59
RIESLING PLAN B, AUSTRALIA. <i>This wine offers semi-sweet freshness and a citrusy zing, with notes of pear, melon, and lemon.</i>			69

SPARKLING WINE

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

NINE18

DRINK LISTCLASSIC COCKTAILS

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

MOJITO 9

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

BLUEBERRY LEMONADE 9

Blue Curacao, Raspberry Sour Puss & Lemonade

TURNBERRY SUNSET 9

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

NINE18 SUMMER PUNCH 10

Tequila (2oz), Peach Liquor, Ginger Ale, Cranberry Juice. Garnished with an Orange Slice.

MULLIGAN MULE 9

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

NINE18 SANGRIA

8oz	Pitcher
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Red or White	9	45
Rosé	(+2)	(+8)

(Non-alcoholic option available \$6).

MARTINIS**CLASSIC (GIN OR VODKA)** 11

Vodka or Gin, Dry Vermouth, and Olives.

COSMOPOLITAN 12

Vodka, Triple Sec, Lime Juice, Cranberry Juice, and a Cherry.

ESPRESSO MARTINI 12

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

BLACK FOREST MARTINI 12

Vodka, Crem de Cacao, and a Cherry.

DRAFT BEER

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

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

BAR RAIL

Polar Ice Vodka, Bacardi Rum, Beefeaters Gin, Wisers' Rye, Ballantine's Scotch (1oz)

7.5

PREMIUM LIQUORRye/Whiskey/Scotch/Bourbon

Chivas 12yr(9) / 18yr(22)
Crown Royal(9)
Glenlivet 12yr(10)
Glenfiddich 12yr(12)
Glenmorangie "Quinta Ruban"(18)
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)
Havana Club 7yr Rum(9)

Aperitif/Digestif

Courvoisier VS(11) / Hennessy VS(12)
Grand Marnier(11) / Napoleon Brandy(9)
Sarpa Di Poli Grappa(10) / Sambuca(7)
Baileys(8) / Kahlua(8) And more!