

NINE18

Appetizers & Shareables**BREAD DUO** V \$17.95

Garlic butter spread over fresh baguette with mozzarella cheese (3pc) and tomato with basil bruschetta mix (3pc)

NACHOS V \$19.95

Tortilla chips topped with Texas cheddar cheese, jalapenos, black olives, tomatoes, green onion, accompanied with salsa and sour cream.

Add spicy pulled chicken, pulled pork, ground beef \$7.95, guacamole \$2.50, additional sauces \$2.50

LOADED FRIES V \$19.95

Chipotle, garlic aioli, buffalo hot sauce, black olives, diced tomato, jalapenos, green onion, pickled red onions.

Comes with spicy pulled chicken, pulled pork, ground beef or falafel (6pc)

CALAMARI & SHRIMP \$24.95

Lemon pepper fried calamari with garlic aioli sauce and coconut shrimp (4pc) with Thai sauce.

CHICKEN WINGS OR CAULIFLOWER BITES \$24.95

Choice of Teriyaki, Maple/Chipotle, Honey Garlic, Smoky BBQ, Honey Mustard or Buffalo sauce.

or
V \$18.95

CRAB CAKE AND AVOCADO BRUSCHETTA \$24.95

Crab cakes, guacamole, bruschetta mix, finished with mango balsamic reduction (4pc).

Signature Sandwiches, Burgers & 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.

Add ons: bacon or cheese \$2.50 each, Bacon jam \$3.50, Blue cheese \$3.50

NINE18 BEEF BURGER \$20.95

Lettuce, tomato, onions and pickles

BLACK BEAN BURGER V \$20.95

Black bean pattie topped with brie cheese, lettuce, tomato, onions, pickles, pesto and vegan mayo.

FALAFEL WRAP

Lemon aioli, tomato, cucumber, pickled red onions, parsley & arugula. Served with a side of tzatziki sauce.

V \$23.95

CLUBHOUSE CHICKEN SANDWICH \$23.95

Grilled chicken with tomato, bacon, lettuce, guacamole, mayo & cheddar cheese on a ciabatta bun.

PHILLY CHEESE STEAK SANDWICH \$29.95

Sirloin Steak topped with caramelized onions, red pepper, sauteed mushrooms, sweet banana peppers and mozzarella cheese

Pasta

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

BUTTERNUT SQUASH AGNOLOTTI V \$24.95

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

MEDITERRANEAN PENNE V \$24.95

Sauteed red peppers, mushrooms and baby spinach in a white wine rose sauce finished with goat cheese.

FETTUCINI CHICKEN PESTO ALFREDO \$26.95

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

SEAFOOD LINGUINE \$38.95

Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari and mixed seafood in a tomato sauce.

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95, Salmon: \$13.95, 6oz Steak: \$22.95, Lobster tail \$25.95,

Entrees**CHICKEN OR EGGLANT PARMIGIANA** \$30.95

Done in tomato sauce with parmesan and mozzarella cheese.

Choice of pasta in tomato sauce or market fresh vegetables and V \$28.95

roasted potatoes.

STUFFED SALMON \$37.95

Goat cheese and spinach stuffed salmon, finished with lemon butter.

NEW YORK STEAK \$43.95

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

Add Grilled Shrimp (5): \$11.95, Lobster tail \$25.95,

Soups & Salads**SOUP OF THE DAY** \$13.95

Chef's selection prepared daily

MIXED GREENS PLUS OR CAESAR SALAD V \$13.95

Homemade salad and dressing

BABY SPINACH SALAD V \$19.95

Strawberries, blueberries, orange segments, almonds, goat cheese, blueberry vinaigrette with sesame seeds.

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95, Salmon: \$13.95, 6oz Steak: \$22.95

TACO SALAD ● \$21.95

Mixed greens, sweet corn, black beans, cheese, cherry tomatoes, avocado, red peppers, red onion, jalapenos, salsa & sour cream.

Garnished with a spicy guacamole & choice of spicy chicken, falafel or ground beef.

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** \$20.95

Buffalo mozzarella, fresh basil

Pepperoni \$23.95

Pepperoni, mozzarella

Diavola \$24.95

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

PIZZA BIANCHI (Extra Virgin Olive Oil)**Zucchini** V \$21.95

Grilled zucchini, caramelized onions, mozzarella, finished with a balsamic reduction.

Primavera V \$21.95

Zucchini, red peppers, onions, cremini mushrooms, eggplant, tomatoes and mozzarella with parmiagiano.

PESTO BASE (Made in house)**Chicken Pesto** \$21.95

Black olives, sundried tomato, goat cheese, mozzarella and grilled chicken.

Pesto Vegetarian V \$21.95

Pesto, mozzarella, mushroom, caramalized onion and tomatoes.

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95

*Chef's Specials***Appetizers & Shareables****ITALIAN MEATBALLS** \$19.95

Beef meatballs in a tomato sauce with mozzarella cheese, served with garlic bread.

BRUSCHETTA FLATBREAD \$19.95

Bruschetta mix, parmesan cheese, balsamic glaze, fresh basil and mozzarella.

Entrees**CHICKEN TINGA TACOS** \$25.95

Pulled chipotle chicken, guacamole, coleslaw, pico de gallo, feta cheese, valentina sauce and cilantro. Served with fries or salad.

Extra taco: \$6.95

MESSY FISH SANDWICH \$23.95

Battered fish piled high with coleslaw, pickle and tomato on a bun. Served with fries or salad and tartar sauce on the side.

NINE18

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

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 an orange.

BLUEBERRY LEMONADE 10

Blue Curacao, red Sour puss, lemonade, garnished with blueberries.

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 a lemon.

NINE18 SANGRIA 8oz. Pitcher

Red or White 10 50

Rose (+3) (+12)

Martinis

CLASSIC (Gin or Vodka) 12

Vodka or Gin, Dry Vermouth and olives

COSMOPOLITAN 13

Vodka, Triple Sec, lime juice, cranberry juice, garnished with a lime.

ESPRESSO MARTINI 13

Vodka, Coffee Liqueur, espresso and an espresso bean

Irresistible Desserts

VEGAN CARROT CAKE 12

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

SO GOOD CHOCOLATE CAKE 12

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

RED VELVET CAKE 12

Three moist layers of stunning red velvet filled and topped with silky cream cheese icing and finished with met-in-your-mouth white and dark chocolate shavings and white chocolate drizzle.

STRAWBERRY CHAMPAGNE CHEESECAKE 12

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

TIRAMISU CHEESECAKE 12

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.

CREME BRULEE 12

A rich custard base topped with a layer of hardened caramelized sugar.

COOKIES 'N CREAM CAKE 12

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.

BROWNIE & ICE CREAM 7

NINE18

Red Wine

	5oz.	8oz.	Ltr.
CABERNET SAUVIGNON VINELAND ESTATES, ONTARIO, CA	9	14	45
MERLOT 47 ANNO DOMINI 'SOTTOVACE', 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>	13	18	59
CABERNET SAUVIGNON SILVER TRAIL, CALIFORNIA, USA <i>Rich flavours of black cherry, roasted plum, dates and dried figs. Full-bodied with a smooth finish.</i>	14	20	60
PINOT NOIR FLAT ROCK CELLARS, ONTARIO, CANADA <i>Aromas of dark cherry & sweet spices. A beautiful mix of red fruits with an earthy finish.</i>	13	19	59
SHIRAZ MCPHERSON <i>This wine is deep purple with delicious ripe blackberries, plums and a hint of pepper on the palette.</i>			50
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

White Wine

	5oz.	8oz.	Ltr.
PINOT GRIGIO VINELAND ESTATES, ONTARIO, CA	9	14	45
SAUVIGNON BLANC CHILENSIS, CHILE <i>Light-bodied with notes of lime, grapefruit and citrus with a fresh crisp finish.</i>	10	15	<u>Bottle</u> 45
REISLING FLAT ROCK CELLARS, ONTARIO, CA <i>Off-dry wine balances the fresh acidity with natural sweetness.</i>	13	18	59
CHARDONNAY MCPHERSON, SOUTH AUSTRALIA <i>This wine exhibits pleasing aromas of peaches and tropical fruits, with lightly toasted oak nuances and tastes following close behind.</i>	14	20	60
SAUVIGNON BLANC GROVE MILL, NEW ZEALAND <i>This wine is very crisp and aromatic, with notes of grapefruit and tropical fruit.</i>			60

Rose

LA BELLE MONTAGNE PROVENCE, FRANCE <i>Powerful bouquet with overtones of red fruit and wild strawberries</i>	14	20	60
---	----	----	----

Sparkling Wine

PROSECCO, EXTRA DRY TREVISANA, VENETO <i>White Italian grape blend, effervescent and dry</i>	11		55
LILY SPARKING VQA ONTARIO, CANADA <i>Cinrus & hint of stone fruit, green apple and a hint of apricot.</i>	9		45

From Casual to Elegant Events

- Bridal Showers • Weddings • Baptisms
- Baby Showers & much more

Pease visit our website for more info
<https://www.turnberrygolf.ca/events.html>



NINE18

Bar Rail

POLAR ICE VODKA, BACARDI RUM, BEEFEATERS GIN, WISER'S RYE, BALLANTINE'S SCOTCH (1.5oz)	9
--	---

Premium Liquor

RYE/WHISKY/SCOTCH/BOURBON

OBAN	20
CHIVAS 12 yrs 10 18 yrs	23
CROWN ROYAL	10
GLENLIVET 12yrs	11
GLENFIDDICH	13
JACK DANIELS	10
JAMESON IRISH WHISKY	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	10
PATRON "REPOSADO" TEQUILA	20
TANQUERAY GIN	9
EMPRESS GIN	10
HENDRICK'S GIN	10
CPT MORGAN'S SPICED RUM	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!



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	13

1/2 pints, pitchers available as well!

Bottled Beer

COORS LIGHT	6
CANADIAN	6
CORONA	7
STELLA	7
HEINEKEN	7
NON-ALCOHOLIC HEINEKEN	6
BLUE	6
BUD LIGHT	6
BUDWEISER	6

Tall Cans

HOUSE BEERS	8
COORS LIGHT	9.5
CANADIAN	9.5
BLUE	9.5
MICHELOB ULTRA	9.5
STELLA	10.5
HEINEKEN	10.5
STIEGL	10.5
STIEGL RADLER	10.5
KRONENBOURG BLANC	10.5

Mocktails

MOJITO (Classic or Pineapple)	6
TURNBERRY SUNSET	6
NINE18 SANGRIA	8oz. Pitcher
	6 24