


NINE18

SOUPS & SALADS

Soup of the Day \$12.95
Chef's selection prepared daily.

Mixed Greens Plus or Caesar Salad  \$13.95
Homemade salad & dressing.


Taco Salad  \$21.95
Mixed greens, sweet corn, black beans, cheese, cherry tomatoes, avocado, red peppers, red onion, jalapeños, salsa & sour cream. Garnished with a spicy guacamole & 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 \$22.95
Grilled chicken with tomato, bacon, lettuce, guacamole, mayo & cheddar cheese. Served on a ciabatta bun or wrap.

Falafel Wrap  \$23.95
Lemon aioli, tomato, cucumber, pickled red onions, parsley & arugula. Served with a side of tzatziki sauce.


Fried Hot Chicken Sandwich \$25.95
Chicken breast prepared with our house made marinade & rub. Served with lettuce, tomatoes, pickles, bacon & cheddar, with chipotle & garlic aioli.

Philly Cheese Steak Sandwich \$29.95
AAA Sirloin steak topped with caramelized onions, red peppers, sautéed mushrooms, sweet banana peppers & mozzarella cheese.

SIGNATURE BURGERS

Our burgers are 1/2 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.


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


Black Bean Burger  \$19.95
Black bean pattie topped with brie cheese, lettuce, tomato, onions, pickles, pesto & vegan mayo.

California Burger \$22.95
Baby spinach, onion & bacon jam, white cheddar, guacamole, lettuce, tomato, pickled red onion & pickles.

Add Bacon, Cheese, Blue Cheese or our NINE18 Bacon Jam: \$2.50

APPETIZERS & SHAREABLES

Bread Duo  \$17.95
Garlic butter spread over a fresh baguette, with mozzarella cheese & tomato, with a basil bruschetta mix (3pc).

Nachos  \$17.95
Tortilla chips topped with Texas cheddar cheese, jalapeños, black olives, tomatoes & green onions. Accompanied with salsa & sour cream.

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

Calamari & Shrimp \$24.95
Lemon pepper fried calamari with garlic aioli sauce & coconut shrimp (4) with Thai sauce.


Chicken Wings or Cauliflower Bites \$24.95
1lb of wings with the choice of teriyaki, maple chipotle, honey garlic, smoky BBQ, honey mustard or buffalo sauce. Add celery & carrots: \$2.50.

Crab Cake & Avocado Bruschetta \$24.95
Crab cakes, guacamole & a bruschetta mix, finished with a mango balsamic reduction.

AUTHENTIC PIZZA

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

PIZZA ROSSI (San Marzano Tomato Based)


Margherita  \$20.00
Buffalo mozzarella, fresh basil.


Pepperoni \$22.00
Pepperoni, mozzarella.

Diavola \$23.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives & mozzarella, with our homemade hot sauce.

Meat Lovers \$25.00
Pepperoni, sausage, chicken, cacciatore & bacon.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini  \$20.00
Grilled zucchini, caramelized onions & mozzarella, with a balsamic reduction.

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

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MAINS

Chicken Parmigiana \$28.95

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

Eggplant Lasagna V \$28.95

Made with thin slices of eggplant, layered with
tomato sauce, fresh basil & mozzarella cheese.
Served with garlic bread & finished with a
rosé sauce & basil oil.

Stuffed Salmon \$34.95

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

Blackened Branzino \$35.95

Served with market fresh vegetables & roasted potatoes,
topped with mango salsa & a balsamic reduction.

New York Steak (10 oz) \$43.95

Black Angus striploin steak cooked to perfection
& topped with a wild mushroom demi-glace.
Served with roasted potatoes & vegetables.

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

PASTA

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

Butternut Squash Agnolotti V \$24.95

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

Mediterranean Penne V \$24.95

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

Fettuccini Chicken Pesto Alfredo \$25.95

Fettuccini pasta with grilled chicken, mushrooms
& peas in a pesto alfredo sauce.

Sirloin & Mushroom Linguine \$34.95

AAA sautéed sirloin with sautéed mushrooms,
caramelized onions & peppers in whisky cream.

Seafood Linguine \$37.95

Linguine with lobster meat, shrimp, mussels,
cuttlefish, clams, calamari & 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,
Lobster Tail or Snow Crab Legs (2): \$19.95.

DESSERTS

Ask your server about gluten-free, vegan & dairy-free options.

Vegan Carrot Cake \$9.95

Spicy carrot cake with crushed pineapple, coconut &
walnuts, covered with cream cheese icing, & topped
with toasted walnuts, with a white chocolate drizzle.

So Good Chocolate Cake \$9.95

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

Red Velvet Cake \$9.95

Three moist layers of stunning red velvet, filled &
topped with silky cream cheese icing, with melt in
your mouth white & dark chocolate shavings,
finished with a white chocolate drizzle.

Very Berry Cheesecake \$9.95

Vanilla-enhanced cheesecake topped with
raspberries & blueberries, covered
with an apricot glaze.

Tiramisu Cheesecake \$10.95

Rich coffee-flavoured cheesecake nestled on a
chocolate graham crust, topped with a layer of
espresso-enhanced white cake & crowned with
tiramisu cream, dusted with cocoa.

Deep Caramel Pecan Pie \$10.95

Loaded with our secrete recipe caramel, an
abundance of pecan & finished with caramel drizzle.

Cookies 'N Cream Cake \$10.95

Two chewy chocolate brownie layers with
cream cheese & broken Oreo cookies.
Topped with chocolate ganache covered with
cookie mousse. Sprinkled with Oreo &
chocolate drizzle.

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RED WINE

	5oz	8oz	Ltr.
CABERNET SAUVIGNON VINELAND ESTATES, ONTARIO, CANADA	8	13	45
MERLOT 47 ANNO DOMINI 'SOTTOVOCE', ITALY <i>Nicely structured with smooth tannins & an elegant finish.</i>	9	14	45
MALBEC MENDOZA, ARGENTINA <i>Rich flavours of black cherry, roasted plum, dates & dried figs. Full-bodied with a smooth finish.</i>	12	17	55
CABERNET SAUVIGNON SILVER TRAIL, CALIFORNIA, USA <i>Ripe flavours, rich & full-bodied.</i>	13	19	59
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
ITALY			
EDIZIONE, CINQUE AUTOCTONI FANTINI, ABRUZZO <i>An original blend of five Southern Italian grape varieties.</i>			99
BRUNELLO' DI MONTALCINOPIAN DELLE VIGNE ANTINORI, TUSCANY <i>The sweet cherry & raspberry flavours in this Sangiovese grape, set the pace for this supple Brunello.</i>			139
AUSTRALIA			
SHIRAZ MCPHERSON, SOUTH AUSTRALIA <i>This wine is deep purple with delicious ripe blackberries, plums & a hint of pepper on the palette.</i>			49
ROSE			
	5oz	8oz	Bottle
LA BELLE MONTAGNE PROVENCE, FRANCE <i>Powerful bouquet with overtones of red fruit & wild strawberries.</i>	13	19	59

WHITE WINE

	5oz	8oz	Ltr.
PINOT GRIGIO VINELAND ESTATES, ONTARIO, CANADA	8	13	45
SAUVIGNON BLANC ANAKENA, CHILE <i>Light-bodied with notes of lime, grapefruit & citrus, with a fresh crisp finish.</i>	9	14	45
PINOT GRIGIO FRATELLI, COZZA, ITALY <i>Mild & pleasant nose of green apple & grass. On the palate, notes of green apple & pear.</i>	11	16	49
RIESLING FLAT ROCK CELLARS, ONTARIO, CANADA <i>This off-dry wine balances a fresh acidity with natural sweetness.</i>	12	17	55
CHARDONNAY MCPHERSON, SOUTH AUSTRALIA <i>This wine exhibits pleasing aromas of peaches & tropical fruits, with lightly toasted oak nuances & tastes following close behind.</i>	13	19	59
NEW ZEALAND & AUSTRALIA			
SAUVIGNON BLANC CLIFFORD BAY, NEW ZEALAND <i>This wine is very crisp & aromatic, with notes of grapefruit & tropical fruit.</i>			59
RIESLING PLAN B, AUSTRALIA <i>This wine offers a semi-sweet freshness & a citrusy zing, with notes of pear, melon & lemon.</i>			69

SPARKLING WINE

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

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CLASSIC COCKTAILS

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

MOJITO (Classic or Pineapple) 9

*White Rum, Mint, Lime Juice & Soda Water.
(Non-alcoholic option available for \$6)*

BLUEBERRY LEMONADE 9

*Blue Curacao, Raspberry Liqueur & Lemonade.
Garnished with a Lemon Wedge & Berries.*

MULLIGAN MULE 9

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

TURNBERRY SUNSET 9

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

EMPRESS GIN FIZZ 10

*Empress Gin, Lemon Juice & Sparking Water.
Garnished with a Lemon Wheel.*

NINE18 SANGRIA 8oz Pitcher

Red or White Wine 9 45

Rosé 11 53

(Non-alcoholic option available for \$6 & \$30)

MARTINIS

CLASSIC 11

Vodka or Gin, Dry Vermouth & Olives.

COSMOPOLITAN 12

*Vodka, Triple Sec, Lime Juice & Cranberry
Juice, garnished with a Cherry.*

ESPRESSO MARTINI 12

*Vodka, Coffee Liqueur, Espresso &
an Espresso bean.*

DRAFT BEER

Turnberry House Lager 8

Turnberry House Amber 8

Turnberry House IPA 8

Turnberry House Stout 8

Coors Light 9

Canadian 9

Stiegl 11

Stella Artois 12

Pitchers, ½ Pints, Bottles & Tall Cans are available!

BAR RAIL

Polar Ice Vodka, Bacardi Rum, Beefeaters Gin,
Wiser's Rye, Ballantine's Scotch 7.5

PREMIUM LIQUOR

WHISKEY / SCOTCH / BOURBON

Crown Royal 9

Jack Daniels 9

Jameson Irish Whiskey 9

Chivas 12yr 9 / 18yr 22

Johnnie Walker Red 9 / Black 11

Glenlivet 12yr 10

Glenfiddich 12yr 12

Knob Creek Bourbon 9

VODKA / TEQUILA / RUM / GIN

Belvedere Vodka 9

Grey Goose Vodka 9

Patron "Reposado" Tequila 19

Sauza Tequila Silver 8 / Gold 9

Captain Morgan's Rum Spiced 8 / Dark 8

Havana Club Rum 7yr 9

Tanqueray Gin 8

Empress Gin 9

Hendrick's Gin 9

APERITIF / DIGESTIF

Courvoisier VS 11 Hennessy VS 12

Grand Marnier 11 Napoleon Brandy 9

Sambuca 7 Sarpa Di Poli Grappa 10

Baileys 8 Kahlua 8