

NINE18

SOUPS & SALADS

French Onion Soup \$12.95

Soup of the Day \$11.95
Chef's selection prepared daily.

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

South Asian Chickpea Salad **V** \$19.95
Chickpeas, cucumber, red onion, tomatoes, coriander leaves, bell pepper, baby spinach, feta cheese, with mint, lemon, curry & a cumin vinaigrette.

Greek Quinoa Salad **V** \$19.95
Tomatoes, red onion, olives, cucumber, quinoa & Feta cheese, finished with a citrus vinaigrette.

Pear and Goat Cheese Salad \$19.95
Mixed greens, pears, dried cranberries, pecans & strawberries. Finished with sesame seeds, goat cheese with a Blueberry vinaigrette.

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95, Salmon: \$12.95, 6oz. Steak: \$18.95.

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, on a ciabatta bun or wrap.

Falafel Wrap **V** \$22.95
Lemon aioli, tomato, cucumber, pickled red onion, parsley & arugula. Served with a side of tzatziki sauce.

Spicy Fried Chicken Sandwich \$24.95
Chicken breast with house made rub. Served with lettuce, tomatoes, pickles, bacon, cheddar, chipotle aioli & garlic aioli.

Chicken Shawarma wrap \$24.95
Marinated chicken breast, lettuce, tomatoes, pickles, pickled onions, tahini, garlic aioli & tzatziki sauce.

Philly Cheese Steak Sandwich \$29.95
Sirloin Steak topped with caramelized onions, red peppers, sautéed mushrooms, sweet banana peppers & 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, & a vegan mayo.

Spicy Moroccan Lamb Burger \$22.95
Homemade lamb burger with Moroccan spices topped with jalapeños, lettuce, tomato, onions & pickles. Accompanied with our homemade habanero hot oil.

California Burger \$23.95
Baby spinach, onion bacon jam, white cheddar, guacamole, lettuce, tomato, pickled red onion & pickles.

Blue Cheese Burger \$26.95
Baby spinach, apple and pear chutney, tomato & pickled red onion. Topped with blue cheese.

APPETIZERS & SHAREABLES

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

Nachos **V** \$18.95
Tortilla chips topped with Texas cheddar cheese, jalapeños, black olives, tomatoes, green onion, accompanied with salsa & sour cream.

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

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

Calamari \$21.95
Lemon pepper fried calamari with garlic aioli sauce and lemon wedges.

Spanish Garlic Shrimp \$21.95
Jumbo shrimp sautéed in garlic butter, deglazed with Jack Daniels (5 pc) & served with garlic bread.

Coconut Shrimp Tacos \$21.95
Coconut shrimp tacos (2) with homemade coleslaw, sliced avocado, chipotle aioli & finished with a mango salsa.

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

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

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** \$20.00
Buffalo mozzarella, fresh basil.

Pepperoni \$22.00
Pepperoni, mozzarella.

Diavola \$25.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives & mozzarella, with our homemade hot sauce.

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

PIZZA BIANCHI (Extra Virgin Olive Oil)

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

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

Prosciutto \$25.00
Prosciutto, arugula & shaved 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 Parmigiana 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
rose sauce & basil oil.

Chicken Supreme \$33.95

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

Stuffed Salmon \$34.95

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

Nine18 Seafood Platter \$40.95

Mixed seafood, fish, mussels, clams, crab legs, shrimp
in fish stock with tomato sauce, served with garlic bread.

New York Steak \$42.95

10oz. Black Angus Striploin cooked to perfection
& topped with a wild mushroom demi-glace.
Served with roasted potatoes & 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 \$23.95

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

Mediterranean Penne V \$23.95

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.

NINE18 Spaghetti and Meatballs \$25.95

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

Seafood Linguine \$35.95

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

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled
Shrimp (5): \$11.95, Salmon: \$12.95, 6oz. Steak: \$18.95,
Add: Lobster tail \$20.95, Snow Crab Legs (2): \$20.95.

BOWLS

Winter Veggie Power Bowl V \$34.95

Chickpeas & tofu with roasted vegetables, quinoa,
wild rice, quinoa & mixed greens. Topped with walnuts,
cranberries, avocado & cherry tomatoes, drizzled with a
spicy guacamole, tahini & roasted red pepper sauce.

Blackened Salmon Bowl \$35.95

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

Blackened Shrimp Avocado Burrito Bowl \$35.95

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

Peruvian Steak Stir-Fry (Lomo Salteado) \$38.95

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

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled
Shrimp (5): \$11.95, Salmon: \$12.95, 6oz. Steak: \$18.95,
Add: Lobster tail \$20.95, Snow Crab Legs (2): \$20.95.

DESSERTS

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

Wild Blueberry Vegan Crumble \$11.95

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

So Good Chocolate Cake \$11.95

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

Colossal Carrot Cake \$11.95

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

Champagne Strawberry Cheesecake (GF) \$11.95

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

Tiramisu Cheesecake \$11.95

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.

Seasonal Pie & Ice Cream \$13.95

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

Dessert Trio \$15.95

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

NINE18

WINE LIST**RED WINE**

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
CABERNET SAUVIGNON SAN MARTINO, ITALY	8	13	45
			<u>Bottle</u>
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 <i>An original blend of five southern Italian grape varieties.</i>			99
BRUNELLO' DI MONTALCINOPIAN DELLE VIGNE ANTINORI <i>The sweet cherry & 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 & 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 & 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
			<u>Bottle</u>
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 and 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>Off-dry wine balances the 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, N.Z. <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

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

NINE18

DRINK LISTCLASSIC 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 9

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

Winter Gin Fizz 9

Gin, Lemon Juice, Cranberry Juice, topped with Sparkling Water, garnished with a Lemon Slice & Berries.

Mulligan Mule 9

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

Autumn Punch 10

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

Turnberry Sunset 9

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

NINE18 Sangria 8oz Pitcher

Red or White 9 45

Rosé 11 53

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

MARTINIS**Classic (Gin or Vodka)** 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.

Pomegranate Martini 12

Vodka, Triple Sec & Pomegranate Juice.

DRAFT BEER

Turnberry House Lager 8

Turnberry House Light Lager 8

Turnberry House Amber 8

Turnberry House IPA 8

Coors Light 9

Canadian 9

Stiegl 10

Stella 10

½ Pints, Pitchers, Bottles &/or Tall Cans are available as well!

BAR RAIL

Polar Ice Vodka, Bacardi Rum, Beefeaters Gin, Wiser's 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

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 9

Patron "Reposado" Tequila 19

Tanqueray Gin 8 / Hendrick's Gin 9

Cpt Morgan's Rum Spiced 8 / Dark 8

Havana Club Rum 7yr 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!