

## NINE18

## SOUPS &amp; SALADS

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

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


**Pear & Goat Cheese Salad** \$21.95  
*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: \$21.95.*

## SIGNATURE SANDWICHES &amp; 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.*

**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.*


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

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

*Add Bacon or Cheese: \$2.50 (each), Blue Cheese: \$3.00, NINE18 Bacon Jam: \$3.50.*

## APPETIZERS &amp; SHAREABLES

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

**Nachos**  \$18.95  
*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** \$22.95  
*Lemon pepper fried calamari with garlic aioli sauce & lemon wedges.*


**Chicken Wings** \$24.95  
*1lb of wings with the choice of teriyaki, maple chipotle, honey garlic, smoky BBQ, honey mustard or buffalo sauce.*

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

## 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.*

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

## 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.*

## NINE18

## 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.

**Sirloin Steak (8 oz)** \$36.95

Grilled sirloin steak cooked to perfection & topped with a wild mushroom demi-glace.  
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 (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): \$21.95.

**SPECIALTY DRINKS & COFFEES**

Mocktails \$6

Sparkling or Still Bottled Water \$7

Espresso \$4

Cappuccino or Latte \$5

Please see the Drinks Menu for our full list of wines, cocktails, martinis, beer, premium liquors, aperitif & digestifs!

## 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 \$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.

**Seafood Linguine** \$37.95

Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari & mixed seafood.

Add Grilled Chicken: \$6.95, Falafel (6): \$6.95, Grilled Shrimp (5): \$11.95, Salmon: \$12.95, 6oz. Steak: \$21.95, Lobster Tail or Snow Crab Legs (2): \$21.95.

## DESSERTS

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

**Wild Blueberry Vegan Crumble** \$11.95

A sensory overload of a 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, covered 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 strawberries, 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.

## NINE18

## RED WINE

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

## WHITE WINE

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

## SPARKLING WINE

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

## NINE18

## 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** 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.*

**ARCTIC 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 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.*

**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 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

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