

NINE18

SOUPS & SALADS

Soup of the Day \$7.95
Chef's selection prepared daily

Taco Salad \$14.95
Mixed greens, sweet corn, black beans, avocado, cherry tomatoes, red peppers, red onion, jalapeños, with salsa, sour cream and garnished with a spicy guacamole. Add ground beef (\$2.99)

Caprese Salad \$15.95
Buffalo mozzarella, beefsteak tomatoes, on garlic bread, with pesto, olive oil and walnuts.

Mixed Greens Plus or Caesar salad \$8.95
*Add grilled chicken: \$5.95 Grilled shrimp(4): \$8.95
Grilled salmon: \$9.95 Grilled 6oz. steak: \$12.95*

SIGNATURE SANDWICHES

All made fresh to order served with fries or a side house salad

Clubhouse Chicken \$16.95
Grilled chicken breast topped with tomato, bacon, lettuce, guacamole, mayo and white cheddar cheese on a ciabatta bun.

Falafel Pita V \$14.95
Lemon Tahini sauce, tomato and cucumber, pickled red onion, parsley, and arugula. Served with a side of tzatziki sauce.

SIGNATURE BURGERS

Our burgers are 1/2 pound of fresh ground beef, served with fries or side house salad.

Spicy Lamb \$18.95
Pickled jalapeños, lettuce, tomato, onions, pickles and our house hot sauce.

Black Bean Burger V \$15.95
Black bean patty topped with brie cheese, lettuce, tomato, onions, pickles, pesto and vegan mayo.

NINE18 Burger \$14.95
*Lettuce, tomato, onions and pickles.
Add bacon or cheese (\$2.00 each)
Substitute fries or house salad with sweet potato fries,
Onion rings or side Caesar salad for \$3.95
Ask your server for our gluten free bread options*

MAINS

New York Steak \$29.95
9oz. Black Angus striploin cooked to perfection and topped with a wild mushroom demi-glace

*Add ons: Lobster tail: \$10.95 Grilled shrimp (4): \$8.95
Snow Crab Legs (2): \$10.95*

Chicken or Veal Parmigiana \$20.95
Tomato sauce, parmesan and mozzarella cheese, served alongside pasta in tomato sauce or market fresh vegetables and potatoes of the day.

BOWLS

Blackened Salmon Bowl \$27.95
Blackened salmon, wild rice, quinoa, avocado, roast butternut squash, arugula, grape tomato, topped with pineapple salsa.

Steak Fajita Power Bowl \$27.95
Steak, wild rice quinoa, corn, black beans, jalapeños, sour cream, pico de gallo, coleslaw, guacamole, pineapple salsa, red and green peppers with fresh cilantro and radish. Topped with chipotle aoli.

APPETIZERS

Charcuterie Board \$25.95
Giardinara and Italian meats, olives, mushroom ceviche, burrata, cherry tomatoes, parmigiano reggiano and grilled vegetables accompanied with fresh bread.

Calamari \$14.95
Fried calamari with garlic aioli sauce.

Chicken Wings \$14.95
10 wings with the choice of: Teriyaki, Mango/Habanero, Jerk Honey garlic, or Buffalo sauce.

Nachos V \$14.95
*Tortilla chips with aged cheddar, jalapeños, olives, green onion, tomato salsa, and sour cream.
Add guacamole: \$2.50 or pulled chicken, pulled pork or ground beef: \$5.95*

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 \$14.00
Buffalo mozzarella, fresh basil.

Pepperoni \$14.00
Pepperoni, mozzarella.

Diavola \$15.00
Spicy cacciatore sausage, roasted red peppers, kalamata olives, and mozzarella with our house made hot sauce.

PIZZA BIANCHI (Extra Virgin Olive Oil)

Zucchini V \$14.00
Grilled zucchini, caramelized onions, mozzarella, and balsamic reduction.

Primavera V \$15.00
Zucchini, red peppers, onions, cremini mushrooms, roma tomatoes, and mozzarella with Parmigiano.

Add ons: Grilled chicken: \$5.95

PASTA

*Enjoy our fresh pasta cooked to perfection in our homemade sauce
Grilled chicken: \$5.95 Grilled shrimp (4): \$8.95 Grilled salmon:
\$9.95 Grilled 6oz. steak: \$12.95*

Linguine alla Pescatore \$28.95
Linguine with lobster meat, shrimp, mussels, cuttlefish, clams, calamari, and fresh tomatoes in our white wine tomato broth.

Butternut Squash Agnolotti \$18.95
Butternut squash stuffed agnolotti in a cream sauce finished with ricotta cheese and baby spinach.

Mediterranean Penne V \$16.95
Roasted red peppers, mushrooms, baby spinach in white rosé wine sauce finished with goat cheese.

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Dessert List

Dessert Trio Nine18	\$13.00
Wild Blueberry Vegan Crumble	\$9.50
Soo Good Chocolate Cake	\$9.00
Colossal Carrot Cake	\$9.00
Strawberry Champagne Cheesecake	\$9.00
Tiramisu Cheesecake	\$9.00
Seasonal Pie and Ice Cream	\$9.50

Wine List

RED WINE

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
CABERNET SAUVIGNON SAN MARTINO. ITALY.	7	12	35
CABERNET SAUVIGNON SILVER TRAIL. CALIFORNIA, USA. <i>Ripe flavours, Rich and full bodied.</i>	12	17	<u>Bottle</u> 55
MERLOT 47 ANNO DOMINI 'SOTTOVOCE', ITALY. <i>Nicely structured with smooth tannins and an elegant finish</i>	8	13	40
PINOT NOIR FLAT ROCK CELLARS. ONTARIO, CANADA. <i>Aromas of dark cherry & sweet spices, beautiful mix of red fruit with an earthy finish.</i>	12	17	55
<hr/> ITALY			
CHIANTI DOCG DUCA DI SARAGNANO. <i>Medium bodied with soft red fruits and hints of spice.</i>			48
DROMOS IGT TOSCANA ROSSO POGGIO VERRANO. <i>Cassis, boysenberries, strawberries, blackberries, pepper and cinnamon with a long fruity finish.</i>			72
SANCTA CATHARINA IGT TOSCANA ROSSO MARIA CATERINA DEI. <i>30% Sangiovese, 30% Cabernet Sauvignon, 30% Syrah and 10% Petit Verdot.</i>			82
PIAN DELLE VIGNE BRUNELLO DI MONTALCINO ANTINORI. <i>The sweet cherry and raspberry flavours in this Sangiovese grape set the pace for this supple Brunello.</i>			109

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PINOT NOIR HANSEN/GRUNNER. <i>Aromas of dark berries and toasted notes.</i>			59
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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>	11	16	50

WHITE WINE

	<u>5oz</u>	<u>8oz</u>	<u>Ltr.</u>
PINOT GRIGIO SAN MARTINO, ITALY.	7	12	35
PINOT GRIGIO IGT PARADISO, VENETO. <i>Soft, full-bodied, fresh, dry and balanced.</i>	8	13	<u>Bottle</u> 40
SAUVIGNON BLANC J. BOUCHON, CHILE. <i>Light-bodied with notes of white peach, pineapple and citrus.</i>	8	13	40
CHARDONNAY SILVER TRAIL. CALIFORNIA, USA. <i>This beautiful wine is barrel fermented which brings a touch of creamyness with notes of spice and vanillin.</i>	12	17	55
<hr/> ITALY			

TREBBIANO D'ABRUZZO MURELLE. <i>Dry and balanced with an almond and fruit finish</i>			38
TOSCANA BIANCO IGT VILLA ANTINORI <i>70% Trebbiano, Malvasia, and 30% Pinot Bianco, Pinot Grigio.</i>			59

SPARKLING WINE

	<u>5oz</u>	<u>Bottle</u>
PROSECCO, EXTRA DRY TREVISANA, VENETO. <i>White Italian grape blend, effervescent and dry.</i>	8	36
BRUT SPARKLING WINE VINELAND, ONTARIO. <i>Dry and light-bodied with notes of fresh flowers, apple and pear.</i>		38