

◇◇◇ BEVERAGES ◇◇◇

RED WINE 6oz / 750ml

Peele Island Cabernet - Ontario \$9/\$34
McManis Cabernet Sauvignon - California \$13/\$46
McManis Merlot - California \$12/\$45
Echeverria Carmenere - Chile \$13/\$40
Amalaya Malbec - Argentina \$13/\$39
McManis Petite Sirah - California /\$48

WHITE WINE 6oz / 750ml

Mezzomondo Pinot-Chardonnay - Italy \$7/
Peele Island Pinot Grigio - Ontario \$8/\$32
McManis Chardonnay - California \$12/\$42
Echeverria Sauvignon Blanc - Chile \$12/\$38
Amalaya Torrontes/Riesling - Argentina \$12/\$36
LoveBlock Sauvignon Blanc - New Zealand /\$40
Vie Di Romans Sauvignon Blanc - Italy /\$74

CHAMPAGNE 750ml

Prosecco - Italy \$39
Moet & Chandon - France \$120

SPARKLING 750ml

Lola Rose - Ontario \$40

TALL BOYS 473ml

Triple Bogey Premium Lager - London \$7
Triple Bogey Light - London \$7
Locker Room Lager - London \$7
Dorchester Craft Ale - Dorchester \$7
Budweiser - USA \$7
Bud Light - USA \$7
Coors Banquet - USA \$7

DRAFT 16oz

Triple Bogey Premium Lager - London \$6.5
Locker Room Lager - London \$5.5
Dorchester Craft Ale - Dorchester \$5

BAR RAIL 473ml

Niagara Falls Rye \$5.5
Iceberg Vodka \$5.5
Cazadores Tequila \$5.5
Bacardi White Rum \$5.5
Beefeater London Gin \$5.5

SMALL CANS 355ml

Anderson Craft Ales Cream Ale - London \$5.5

CIDER 473ml

Lone Tree Cider - Vancouver \$7

COCKTAILS

Juan Daly - 1.5oz tequila, half lemonade & iced tea \$6
Electric Lemonade - 1oz rum, 1oz Sour Puss Blue, lemonade \$6
Sunset - 1oz vodka, 1oz Sour Puss Raspberry, orange & lime juice \$6
Clubhouse Caesar - 1.5oz vodka, all the fixings of a true
Canadian caesar \$7
Sangria - 4oz Mezzomondo, 4oz Breezer Tropical, orange
smoothie with fresh berries \$7

MARTINIS

The Classic Martini - 2oz Grey Goose, Martini
Vermouth, shaken or stirred with olives \$12
Cosmopolitan Martini - 1.5oz Grey Goose, 1/2oz
Cointreau, 1oz Cranberry Juice, 1/4oz lime juice \$12

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The background features a stylized landscape. A large, bright yellow semi-circle representing a sun is positioned in the upper right. Below it, rolling hills are depicted in various shades of brown and tan, with smooth, curved lines. The overall color palette is warm and minimalist.

Dining
on
the
Thames

Dining on the Thames

◆◆ APPETIZERS ◆◆

Signature Soup | \$5

Roasted potato, smoked bacon, Dorchester ale, cheddar cheese & green onion.

Crab Cakes | \$12

Lightly golden-brown cakes topped with fennel apple slaw & caper aioli.

Mini Pulled Pork Quesadilla | \$10.5

Slow roasted pulled pork, pickled cabbage, shredded cheese baked between two small flour tortillas served with southern chipotle dip.

Country Club Perogies | \$10

Golden brown potato & cheddar stuffed perogies, topped with smoked house bacon, onion jam & cheddar cheese, finished with a sour cream drizzle.

Mexican Style Antojitos | \$8

Corn & black bean salsa, cream cheese & diced jalapenos baked in a soft tortilla & served with sweet chili sauce.

Chef's Board | \$21

Perfect for sharing this board is filled with selections cured meats, artisan cheeses, house spreads, picklings, toasted nuts, & crostinis.

Loaded Meat Nachos | \$18 +Chicken \$5

Personal size | \$12 +Chicken \$5

Corn chips topped with loads of cheese, diced tomatoes, banana peppers, green onions, & ground seasoned Ontario beef. Finished off with a drizzle of house cheese sauce then topped with shredded lettuce & sour cream.

House Chips | \$5

In house made salt & vinegar chips served with a roasted onion dip.



◆◆ SALADS ◆◆

12th Hole Caesar Salad | \$12

Romaine hearts, croutons, confit garlic, house smoked bacon, grilled lemon & parmigiana caesar dressing.

Steak & Blue Cheese | \$15

Winter greens, grilled steak, crumbled Canadian blue cheese, oven roasted tomatoes, pickled onions & sundried tomato dressing,

Roasted Beet & Goat Cheese | \$13

Baby arugula, roasted beets, crumbled goat cheese, toasted almonds, with an orange vinaigrette.



◇◇◇ SANDWICHES ◇◇◇

*All sandwiches & wraps served with fries
+ salad or soup \$3*

Prime Rib Beef Dip | \$16

Slowly roasted Ontario beef, fresh horseradish, local Swiss cheese & crispy onions all piled on a fresh loaf. Served with a beef demi for dipping.

Dorchester Smashed Burger | \$16

8oz grilled to perfection house patty with baby arugula, smoked bacon, slice Roma tomatoes & aged cheddar cheese served between a toasted sour dough bun.

Smoked Turkey Wrap | \$15

Slowly smoked turkey breast, shredded cheese, garlic mayonnaise, slice tomatoes, fresh spinach & slice bacon all wrapped up in a grilled flour tortilla.

Crispy Fried Chicken | \$15

Seasoned free-range fried chicken, pickled green cabbage with creamy garlic & dill sauce.

Vegetarian Burger | \$15

Beyond burger topped with arugula, tomato, pickled onion, garlic mayonnaise & cheese



◇◇◇ ENTRÉES ◇◇◇

Lamb Ragu | \$18

A rich hearty lamb sauce with roasted eggplant, red peppers, onions, garlic, spinach & red wine served with rigatoni pasta topped with rosemary goat cheese.

Smoked Chicken | \$18

Smoked 8oz chicken breast topped with an orange crush BBQ sauce served with roasted potato, cauliflower & spinach hash.

Shepard's Pie | \$16

A cold day favourite this dish is filled with Ontario beef, sweet peas, grated carrots, & chefs own family sauce. Topped off with golden brown mash potatoes.

Top Sirloin Beef Stew | \$25

This is our chefs spin on a beef stew loaded with a verity of root vegetables & a rich beef gravy topped with an 6oz top sirloin steak.

