



Menu

Sample Menu

SALADS

COBB

Fresh grilled chicken, avocado, blue cheese, bacon, boiled egg, cherry tomato, romaine, classic vinaigrette.
\$15.95

V GREEK

Peppers, cucumber, cherry tomato, black olives, feta cheese, romaine, house-made vinaigrette.
appetizer size \$9.95 main size \$12.95

CAESAR

Fresh chopped romaine, garlic herb croutons, crisp bacon, creamy Caesar dressing, parmigiana.
appetizer size \$9.95 main size \$12.95

SMOKED SALMON SUMMER SALAD

Seasonal artisan greens, house-smoked salmon, fresh berries, cucumbers, cherry tomatoes, shaved red onion and goat cheese. Tossed in a maple & white balsamic vinaigrette.
\$14

ARUGULA SALAD

Fresh arugula, goats cheese, berries, cucumbers, cherry tomatoes, spiced pecans, & watermelon radish tossed in a maple & white balsamic vinaigrette.
\$12

Add grilled protein to your salad:

6 oz chicken breast \$5.50

4 oz salmon \$7.25

5 tiger shrimp \$7.25

APPETIZERS

CHEF'S DAILY KETTLE

Seasonally inspired and made fresh daily.
\$9

V BRUSCHETTA

House-made bruschetta topped with feta cheese served with garlic toasted French baguette.
\$9.

FRIED CALAMARI

Lightly coated & fried. Tossed in fresh cilantro & lime zest, and served with a sweet chili and lime aioli.
\$14

GULF SHRIMP

Muskoka Brewery Cream Ale battered shrimp with pineapple & mango salsa & citrus ponzu dip
\$14

PEI MUSSELS

Fresh mussels in your choice of lemon-dill cream sauce or tomato chorizo & herb sauce.
Served with a garlic-toasted baguette.
\$14

SPINACH AND ARTICHOKE DIP FOR 2

Spinach and artichoke hearts baked and topped with a triple cheese blend.
Served with grilled naan bread and corn chips.
\$16

BUFFALO-STYLE WINGS

Chicken wings tossed in our medium-hot buffalo sauce, served with carrot & celery sticks, & blue cheese dip.
1lb \$13.95

Other sauce choices available: barbecue, honey-garlic, hot, maple jerk, Frank's RedHot Dry spices: Cajun, lemon pepper, chipotle mango

V Symbolizes vegetarian option.

If you have any requests or dietary concerns, please inform your server and our chef will be happy to accommodate. Prices are subject to applicable taxes and service charge.

ClubLink proudly serves **Coca-Cola** products.



Menu

CHEF'S SIGNATURE

CHICKEN SUPREME

Pan-fried, crispy skinned chicken breast, served with grilled seasonal vegetables, fingerling potatoes and a cranberry & thyme velouté.

\$27

GEORGIAN BAY PICKEREL

Golden seared pickerel served with vermicelli rice noodles, julienne carrot, celery, pepper and asparagus. Drizzled with a soy, sesame and ginger glaze.

\$34

BABY BACK PORK RIBS

Slow braised and barbecued pork ribs with smoky BBQ sauce, golden fries, grilled seasonal vegetables and apple coleslaw.

\$28

FROM THE BUTCHER

NAGANO TOMAHAWK PORK CHOP

Grilled Long-bone pork chop with a honey, thyme and apple glaze.

\$33

ANGUS BEEF COULOTTE STEAK

Grilled Canadian beef, served with truffle scented beef reduction.

\$28

AAA BEEF RIBEYE STEAK

Grilled 12 oz. Canadian rib eye steak, crispy fried onions and a double smoked bacon and rosemary beef reduction

\$36

NEW ZEALAND LAMB SIRLOIN

Grilled to your preference and served with a roasted garlic and mint balsamic reduction.

\$34

All of our butchery items are served with grilled seasonal vegetables and mashed Yukon Gold Potatoes.

FLATBREAD

SMOKED SALMON

House-smoked Atlantic salmon, caper cream cheese, shaved red onions on grilled naan bread, garnished with lemon dill crème fraiche.

\$14

CHORIZO & MUSHROOM

Chorizo sausage, roasted cremini mushrooms, smoked gouda cheese atop roasted tomato sauce.

\$15

V MARGHERITA

Fresh basil and arugula, buffalo mozzarella, cherry tomatoes, red onion and cracked black peppercorns on herbed flatbread. Drizzled with olive oil and balsamic glaze.

\$14

SMOKED CHICKEN

House-smoked chicken, charred red peppers, wilted baby spinach and goats cheese, baked on a herb flat bread with poblano chili and lime bbq sauce.

BISTRO PASTAS

All of our pastas are served with garlic toasted focaccia loaf.

DOUBLE SMOKED BACON GNOCCHI

Potato gnocchi with double smoked bacon, mushrooms, onions and bell peppers in a cheesy garlic cream sauce.

Vegetarian option also available

\$25

WHOLE WHEAT SEAFOOD FETTUCCINI

Shrimp, PEI mussels and pickerel with baby spinach, shallots and garlic in a Grana Padano béchamel sauce.

\$27

V CAPRESE RAVIOLI

Hot house tomatoes, scallions and fresh basil tossed with olive oil and sprinkled with cracked black pepper, smoked sea salt and balsamic reduction.

Topped with buffalo mozzarella.

\$24

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