

Starters & Salads

Market Fresh Soup

Made in-house daily with market-fresh ingredients. Served with rolls and butter.

\$7

French Onion Soup

Caramelized onions simmered in a light beef broth. Topped with a toasted crouton, and golden bubbly Swiss cheese.

\$8

Crispy Coconut Shrimp

Golden fried coconut shrimp served with sweet chili dipping sauce.

\$16

Jumbo Chicken Wings

Fresh fried jumbo wings tossed in buffalo hot, bbq, or Cajun butter. Served with house-made blue cheese & chive dip with crisp veggie sticks.

\$13

Pan-Fried Calamari

Blistered cherry tomato, Kalamata olives, fried chorizo sausage, red onion, fresh garlic and herbs and finished with roasted red pepper aioli.

\$16

Tangled Field Greens

Shredded heirloom carrots, red onion, cucumber, cherry tomato, and lemon & honey vinaigrette.

\$7.25 | \$10.50

Classic Caesar Salad

Crisp romaine hearts, house-made Caesar dressing, smoked bacon, rosemary and cracked pepper croutons, parmesan cheese.

\$8.25 | \$12.50

The Tuscan

Chopped romaine, roasted red peppers, Kalamata olives, crisp cucumbers, red onion and feta cheese tossed in oregano vinaigrette.

\$9 | \$13

Arugula, Roasted Beet & Goat Cheese Salad

Arugula tossed with roasted honey beets, toasted pecans, red onion, dried cranberries, and maple balsamic vinaigrette. Topped with crumbled goat cheese.

\$8.25 | \$12.50

Add grilled chicken to any salad - add \$7

Add garlic shrimp or grilled salmon to any salad - add \$9

Club Favourites

The Markland Club

Toasted multigrain, grilled chicken breast, roasted peameal bacon, cheddar cheese, lettuce, tomato, and lemon aioli.

\$16

The Rueben

Smoked meat, Swiss cheese, sauerkraut, dill pickle, and garlic aioli on grilled marble rye.

\$16

Chicken fingers

Golden fried chicken fingers served with Fresh-cut fries and ranch dip. Try them tossed in classic buffalo sauce.

\$14

Markland's Classic Steak Sandwich

Grilled 6 oz. centre-cut New York striploin, grilled to order. Topped with sautéed mushroom demi-glaze. Served open-faced on a butter-grilled baguette and topped with fried onion rings.

\$25

All sandwiches are accompanied by choice of side soup, fresh-cut fries or garden greens.

Substitute Sweet Potato Fries or Side Caesar - add \$2

Build Your Own Pizza

Start with tomato sauce and mozzarella cheese, and add assorted toppings to build your own creation.

\$14

Add: pepperoni, red onion, hot peppers, green or black olives, ham, cremini mushrooms. **\$1 each**

Add: grilled chicken, Cajun chicken, extra cheese, chorizo sausage, goat cheese, ground beef, roasted red peppers. **\$2 each**

Ground Chuck Burger

Fresh ground chuck seasoned with kosher salt and fresh cracked pepper. Served with lettuce, tomato, red onion and dill pickle on a butter-grilled potato scallion roll.

\$15

Add smoked bacon or cheese \$2

Lamb Curry (House Speciality)

Spicy Sri Lankan lamb inspired by our own First Cook. A medium coconut curry broth, steamed rice, grilled naan, and cool cucumber raita.

\$23

12 Vegetable Stir-Fry

Thin-sliced Asian inspired vegetables and Chow Mein noodles stir-fried with a hoisin sesame glaze. Topped with toasted sesame seeds and green onions. **\$15**

Add grilled chicken breast or tiger prawns – add **\$6**

Entrées

Scallop & Shrimp Linguini

Tiger prawns & sea scallops pan-seared with a lemon cream tossed in linguini. Topped with herb and parmesan pangratatto.

\$25

Mushroom & Goat Cheese Pappardelle

Shitake, Portobello, and cremini mushrooms, sautéed with garlic and fresh herbs, tossed with fresh pappardelle noodles, and a goat cheese and balsamic cream.

\$19

Roasted Red Pepper Penne

Fire roasted peppers, grilled chicken, and herbs tossed with penne noodles in a rustic garlic and San Marzano tomato sauce. Topped with herb and parmesan pangratatto.

\$18

Braised Short Rib Ravioli

San Marzano tomato sauce, fresh garden herbs and pan-roasted garlic tossed with braised short rib filled ravioli.

Topped with grated parmesan cheese.

\$18

Chicken Parmesan

Panko and herb-crusted chicken breast topped with San Marzano tomato sauce and mozzarella cheese. Served with fresh pappardelle noodles in a roasted garlic cream sauce.

\$21

Pan Fried Scallops

Bay scallops pan-fried served with sweet pea risotto and red wine reduction.

\$29

Maple Glazed Salmon

7 oz. Grilled Atlantic salmon fillet brushed with grainy mustard and maple glaze, served on roasted beet purée, with sautéed carrots, fingerling potato, and honey beets.

\$25

Hand-Cut Striploin Steak

10 oz. Aged in-house and hand-cut AAA Alberta striploin steak and topped with red wine jus. Served with choice of mashed or roasted potato, and seasonal vegetables.

\$38

Braised Pot Roast

English-cut boneless short rib meat braised in red wine and veal stock and topped with rich demi glaze. With butter whipped potatoes and French green beans.

\$25

Hunter Style Cornish hen

Crispy-skin roasted Cornish hen served with buttered green beans and brown butter whipped potatoes. Served with shitake, cremini and Portobello mushroom demi glaze.

\$23

Lunch Features

Available 11am to 5pm Daily

Three Egg Omelette

Three eggs served with your choice of three fillings:
cheese, ham, mushrooms, bell peppers or onions.

Served with home fries, and toast. \$14

Build Your Own Pizza

Start with tomato sauce and mozzarella cheese, and add assorted toppings
to build your own creation.

\$14

Add: pepperoni, red onion, hot peppers, green or black olives, ham, cremini mushrooms. \$1 each

Add: grilled chicken, Cajun chicken, extra cheese, chorizo sausage, goat cheese, ground beef,
Roasted red peppers. \$2 each

Warm Turkey & Brie Roll

Warm smoked turkey breast and melted brie cheese on butter-grilled potato scallion roll with
cranberry relish, arugula, and lemon aioli.

Served with tangled field greens, soup, or fresh cut fries.

\$14

Lunch Size Pastas

Shrimp Linguini

Tiger prawns, with chili peppers, San Marzano tomato sauce, fresh herbs and garlic tossed in
linguini. Topped with parmesan pangrattato.

\$16

Grilled Chicken & Penne Alfredo

Garlic and herb grilled chicken breast tossed with penne noodles in classic alfredo cream sauce.
Topped with grated parmesan cheese.

\$16

Pomodoro Pappardelle

Fresh Pappardelle noodles tossed in a San Marzano tomato and herb sauce. Topped with
parmesan and herb pangrattato.

\$14

Join us for Prime Rib Sundays & Fish and Chip Fridays

Desserts

Peanut Butter Brownie Bowl

Warm fudge brownie, caramel and peanut butter sauce and vanilla ice cream.

\$6

Pecan & Sugar Pie Bundles

Crispy wonton wraps filled with toasted pecans, and buttery sugar pie filling. Dusted with cocoa sugar, and served with chocolate fudge dip.

\$5

Apple Caramel Cheesecake

Cinnamon apple cheesecake topped with caramel and roasted apple with a graham cracker crust.

\$8

Ice Cream

Vanilla, Cookies & Cream or Chocolate

1 scoop **\$1.95**

2 scoops **\$2.95**

Toppings

Cookie crumble, candy sprinkles,
chocolate syrup, caramel syrup