

GREAT OAK LOUNGE

Starters & Salads

Market Fresh Soup

House-made soup with fresh roll & butter **7**

French Onion Soup

Traditional savoury French onion soup **9**

Classic Caesar Salad

Crisp romaine hearts, bacon, herbed croutons, shaved Parmesan & lemon wedge **9 | 13**

Spring Field Mix

Fresh & crisp market greens tossed in a mustard & thyme vinaigrette with dark balsamic glaze **8 | 12**

Avocado Salad

Ancient grain quinoa, white balsamic vinaigrette, cucumber, carrot, cherry tomatoes, grilled halloumi cheese & a roasted garbanzo bean sauce **16**

The Tuscan

Chopped romaine, roasted red peppers, Kalamata olives, crisp cucumbers, red onion & feta crumble tossed in oregano vinaigrette **9 | 13**

Calamari & Chorizo

Pan-seared calamari and chorizo with cherry tomatoes, capers, garlic confit, lemon, and fresh parsley. Topped with a spicy red pepper aioli **15**


Lamb Chop Salad

Two pieces of grilled Ontario lamb chop with a mixed green and arugula salad tossed in mustard thyme vinaigrette with purple beets, feta cheese, roasted bell peppers, toasted hazelnut and mint yogurt **23**

Apple Almond Salad

Mixed greens, goat cheese, white balsamic vinaigrette, granny smith apple, Danish blue cheese and toasted almonds **14**

Crusted Feta Salad

Sesame crusted feta with Markland Honey braised red onion jam on a bed of sherry scented mixed greens **14** 

Seared Sea Scallops

Seared sea scallops on a bed of frisee lettuce, crispy pork lardon, pineapple salsa and raisin caper vinaigrette **17**

Add to any Salad: Grilled Chicken or Garlic Shrimp \$7 | Grilled Salmon \$9

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Mains


Beef Tenderloin

Grilled 6 oz beef tenderloin with buttered beans, sautéed mushrooms and onions, roasted fingerling potato and French green peppercorn sauce **36**

Pork Schnitzel

Bone-in pork cutlet marinated and breaded with horseradish mashed potato, cider braised red cabbage with apple sage jus **25**


Lamb Shank

Braised lamb shank with a creamy roasted red pepper and feta polenta, roasted Markland Honey glazed carrots with crispy pancetta and sweet peas **26** 

Grilled NY Striploin

Grilled 10 oz NY striploin with a fricassee of roasted Yukon gold potatoes and root vegetables, wilted Swiss chard and thyme shallot jus **38**

Grilled Swordfish

Served with crispy fingerling potatoes, roasted bell pepper, grilled zucchini and eggplant with a lemon and Markland Honey tarragon cream sauce **18** 

Crispy Skinned Atlantic Salmon

Atlantic salmon seared to a crispy skin on a bed of shitake mushrooms, baby bok choy and rice noodles. Tossed in coriander vinaigrette with spicy lime sauce **23**

Pasta Bolognese

Bucatini noodles tossed in a fresh bolognese sauce. Topped with fresh gremolata and served with garlic scented loaf **18**

Tagliatelle & Chorizo Ali Olio Pasta

Tagliatelle noodles with bell peppers, red onion, spicy chorizo sausage, corn, cherry tomatoes and spinach. Tossed in garlic and olive oil **17**

Chicken Supreme

7 oz Chicken supreme, creamed potato gnocchi with leeks, oyster mushrooms, corn, diced heirloom tomato and garlic scented Swiss chard **25**

Seafood Farfalle

Pan-seared shrimp, scallops, calamari and mussels tossed in an aromatic white wine tomato sauce with parsley, capers and farfalle noodles **26**

Tiger's Lamb Curry

Sri Lankan lamb in a medium-spicy coconut curry broth with steamed basmati rice, cucumber & toasted cumin raita with crisp poppadom **23**

Liver & Onions

Grilled Provimi calf's liver served with caramelized onion whipped potatoes, buttered green farmer beans and finished with bacon marmalade jus **23**



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Club Favourites

*All sandwiches come with your choice of fresh-cut fries or mixed green salad tossed in mustard thyme vinaigrette. Substitute sweet potato fries or traditional Caesar **2 each***

Chicken Parmesan

Panko and herb-crusted chicken breast topped with tomato sauce and mozzarella cheese.
Served with Pomodoro spaghetti noodles and dressed arugula **23**

Grilled Chicken Club

Grilled chicken breast with double-smoked bacon, leaf lettuce, ripened tomato and mayo atop sourdough loaf **16**

Ruben Sandwich

Shaved corned beef, bacon & apple sauerkraut with Russian dressing between marble rye.
Comes with a choice of side **17**

Steak Sandwich

Grilled striploin with horseradish mayo, balsamic red onion, roasted mushrooms and arugula on a garlic scented ciabatta bun. Comes with choice of side **23**

Beef Dip Sandwich

Braised beef chuck on a garlic scented Ace bakery bun with grilled tomato and dipping sauce.
Comes with choice of side **17**

House-Ground Beef Chuck Burger

7 oz Charbroiled beef burger on a toasted brioche bun with lettuce, tomato and red onion **16**

Add bacon, cheese 2 each

Substitute beef with a Beyond Meat Veggie Burger

Markland Custom Pizza

House made pizza crust topped with shredded mozzarella cheese and aromatic tomato sauce **14**

Customize your own:

Red onions, hot peppers, mushrooms, olives, pineapple, tomatoes, bell peppers **1 each**
Grilled chicken, sausage, goat cheese, feta cheese, ham, bolognaise, bacon, pepperoni **2 each**

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Lunch Features

*All sandwiches are accompanied by choice of side soup, fries or garden greens.
Substitute sweet potato fries or side Caesar **2 each***

Markland Deli Sandwich

Tuna, egg or chicken salad on bread of your choice:
white, whole wheat, multigrain, or marble rye **7 | 10**

Vegetable Stir-Fry

Julienne sliced Asian inspired vegetables and chow mein noodles stir-fried with a hoisin sesame glaze. Topped with toasted sesame seeds and green onion **15**
Add grilled chicken breast or tiger shrimp **7 each**

Apple Sausage Rigatoni

Ground pork sauté with fresh apple, asparagus, garlic, herbs, chopped rapini and jalapeno salsa. Finished with summer greens and asiago **16**

Ultimate Grilled Cheese

Brioche loaf with cheddar cheese, Swiss cheese, seared tomato and bacon.
Comes with a choice of side **14**

Omelette of the Day

Served with a side of mixed greens with citrus dressing
and toasted baguette **13**

Lobster Club

Fresh house-made lobster salad mix with citrus aioli, bacon, avocado,
leaf lettuce on toasted sourdough bread, with your choice of sides **18**

Diner Classics

Western or grilled cheese on white, whole-wheat,
marble rye, or multigrain with your choice of side **12**

Desserts

Warm Chocolate Chip Cookie

Topped with chocolate sauce and whipped cream,
served warm in a cast iron pan **8**

Flourless Chocolate Cake

Decadent flourless chocolate cake with anglaise sauce, chocolate drizzle and fresh berries **8**

Bailey's Crème Brûlée

Classic crème brûlée flavoured with Bailey's Irish Cream, served with fresh berries **8**

House-Made Peanut Butter Cheesecake

Individual peanut butter cheesecake with Oreo
cookie crumb crust and a caramel anglaise sauce **8**

Ice Cream

Chocolate, strawberry, vanilla, cookies & cream,
3 scoops of your choice **5**

Sorbet

Mango or Raspberry - 3 scoops of your choice, served with berries **7**



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Snacks

3pm to 9:00pm Daily

Chicken Wings

BBQ, Cajun Butter, Mild, Med, Hot
Served with crudité and blue cheese dipping sauce

1lb. **14** | 2lbs. **26**

Truffle Mac & Cheese Fritters

Served with chipotle remoulade sauce on
a bed of arugula **13**

Chicken Fingers and Fries

With Plum Sauce **14**

Southern Fried Fritto Misto

Scallops, shrimp, salmon, calamari & mussels dusted in
southern scented flour and corn meal mixture,
served with chipotle aioli **17**

Calamari

Cajun flour dusted fried calamari rings with
lemon caper aioli **13**

Deep Fried Pickles

Jumbo dill pickles deep-fried and crispy with
creamy ranch dip **8**

Sea Salt & Pepper Riblets

Mini salty and crispy riblets with chipotle aioli
and Franks Red Hot dip **11**

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Hot Breakfast

Served beginning at 8:30am Monday to Friday, and 8:00am Saturday/Sunday

The Golfers' Breakfast

Two eggs any style with your choice of bacon, farmer's sausage, peameal bacon, home fries & toast. Served with grilled tomato, coffee or tea **14**

Eggs Benedict Florentine

Perfectly poached eggs, wilted spinach or peameal bacon on toasted English muffin smothered in fresh hollandaise.

Served with home fries **16**

Cinnamon French Toast

Three slices of thick-cut crusty French bread dipped in eggs, cinnamon & maple syrup.

Served with butter & whipped cream **12**

Bagel & Smoked Salmon

Toasted bagel, smoked salmon, capers, red onion, citrus dressed seedlings & cream cheese **14**

Omelette

Three-egg omelette with your choice of peppers, tomatoes, onions, sharp cheddar, mushrooms, ham.

Served with sliced tomatoes, home fries and toast **15**

Substitute egg whites add 2

Fluffy Pancakes

Hot & fresh pancakes with maple syrup **12**

Add mixed berry compote 2

Toasted Western Sandwich

Black forest ham, bell peppers, red onion and two eggs on your choice of bread.

Served with home fried potatoes **12**

Fresh Fruit Plate

Fresh berries, melons, oranges & grapes.

Served with vanilla Balkan yogurt **12**

Additional Sides

Regular bacon 4pc **3.00**

Peameal bacon 2pc **4.00**

Breakfast sausage 2pc **3.50**

Smoked salmon **4.00**

Side toast **1.75**

Home fries **3.00**

Side fruit cup **3.00**

Extra egg **1.50**

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