



**UPPER UNIONVILLE
GOLF CLUB**

Chef Justin Raponi

APPETIZERS

SWEET POTATO FRIES

Chipotle Mayo
\$7

9TEEN FRIES

Grated Parmesan, Truffle Oil & Fresh Oregano
\$8

YUKON FRIES

Charred Jalapeno Tomato Aioli
\$7

FRIED PICKLE SPEARS

Tangy Tartar Sauce
\$8.5

BRUSCHETTONE

Grilled Flatbread, Basil & Lemon Ricotta, Mushrooms, Red Onion, Grape Tomatoes & Oregano Oil Topped With Balsamic Reduction & Shaved Asiago
\$11

PROSCIUTTO PLATE

Artichokes, Mixed Olives, Capers, Parmigiana Shavings, Olive Oil & Balsamic Reduction
\$13

CHICKEN FINGERS & FRIES

Love Me Tender Chicken Strips, Yukon Fries & Plum Sauce
\$12

CHICKEN WINGS

Choice Of: Chipotle BBQ, Spicy Thai, Parmesan-Basil Dust, or Jerk Sauce Served with Crisp Crudit e
1 Lbs \$13.5 | 2 Lbs \$21

SPRING ROLLS

Freshly Made In-House, Served with Chef's Choice Dipping Sauce
\$9

PEOPLE PLEASER

Yukon Fries, Pickle Spears, Chicken Fingers, Spring Rolls & Chicken Wings served with all the sauces
\$28

SALADS

KALE & BABY SPINACH

Kale & Baby Spinach, Marinated Vegetables, Lemon-Honey Balsamic Vinaigrette and an Aged White Balsamic Reduction
\$6.50 / \$11.5

CAESAR SALAD

Crisp Romaine Disks, Herbed Croutons, Crispy Pancetta, Parmigiana Shavings, and a Creamy Roasted Garlic & Lemon Dressing
\$6 / \$11

CAPRESE SALAD

Fior Di Latte, Heirloom Tomatoes, Basil Pesto, Olive Oil, Dark Balsamic Reduction
\$7 / \$13.5

SANDWICHES

(All Sandwiches Served with Fries or House Salad)

CLUB SANDWICH

Grilled Chicken Breast, Bacon, Lettuce, Tomato & Pesto Mayo on Grilled Rosemary Focaccia
\$14

PULLED EURO LAMB SHANK

Braised Lamb, Truffled Tomato Lamb Demi, Sun-Dried Tomato Pesto & Mint Yogurt on a Pressed Euro Bun
\$15

PROSCIUTTO PANINI

Prosciutto, Roasted Garlic-Artichoke Mayo, Basil & Tomatoes Pressed On A Rosemary Flatbread
\$14

SMOKED TURKEY BURGER

Mozzarella Cheese, Bacon, Onion Jam, Sautéed Mushrooms, Tomato, Shredded Romaine, Pesto Mayo on a Poppy & Onion Bun
\$14

7oz PRIME RIB BURGER

Caramelized Red Onions, Sautéed Mushrooms, Tomato, Shredded Romaine & Balderson White Cheddar on a Poppy & Onion Bun
\$15

FISH TACOS

(Choice of Deep Fried or Oven Baked)

Chili Rubbed Atlantic Cod, Pickled Vegetable Slaw, Avocado & Tomato Corn Salsa Served with Chive Sour Cream & Chipotle Mayo
\$16

MAINS

PENNE ALLA NAPOLITANA

Sun Dried Tomatoes, Fior Di Latte, Fresh Basil & Tomato Sauce
\$15

PAPPARDELLE LAMB RAGU

House Made Lamb Ragu, Micro Basil, Shaved Pecorino Cheese
\$17

6oz ARCTIC CHAR

Pan Roasted Arctic Char, Herb Scented Fingerling Potatoes, Eggplant Caponata and Maple Glazed Roasted Baby Carrots
\$22

10oz NY STRIPLOIN

Grilled To Your Preference.

Served with Horseradish & Cauliflower Puree, Red Wine Braised Shiitake Mushroom Demi & Grilled Bell Peppers
\$26

6oz STUFFED CHICKEN SUPREME

Kale & Walnut Pesto Stuffed Supreme, Red Onion Demi, Grilled Bell Peppers, Ontario Green Beans & Roasted Garlic Mash
\$21