



CLUBHOUSE MENU

appetizers	<p>Calamari \$13 Lightly dusted in seasoned flour & flash fried, served with house spiced-lemon mayo</p> <p>Mini spring rolls \$10 Crispy vegetarian spring rolls served with plum sauce</p> <p>Baked bruschetta \$10 Artichoke, tomato and cheddar, topped with goats cheese and a balsamic reduction</p>	<p>One lb buffalo wings \$14 Traditional crispy wings, hot/medium/mild, served with celery & carrot sticks with a side of ranch sauce</p> <p>Nachos \$16 Stacked tri-colour tortilla chips, mozzarella, cheddar, tomato, green onion, banana peppers, salsa & sour cream + Chicken or Beef \$5</p> <p>Bacon-wrapped scallops \$18 Six Digby scallops wrapped in bacon strips, served with house orange-sesame dipping sauce</p>
entree's	<p>Grilled halibut \$24 Grilled with garlic butter and finished with a white wine velouté sauce, served with seasonal veg and choice of side</p> <p>Fish & chips \$16.5 8oz of fresh haddock golden-fried in our signature beer batter, served with fries, coleslaw and house tartar sauce</p> <p>Lobster pot pie \$22 Atlantic lobster, peas, carrots, potatoes, celery, onions, tarragon and dill, served with a side garden salad</p> <p>Striploin \$31 Char-grilled 12oz AAA centre-cut striploin served with seasonal veg and choice of side</p> <p>Bangers & mash \$16 Traditional pork bangers served on mash with sweet onion gravy and sauerkraut</p>	<p>Hebridee haddock \$17.5 Our classic pan-fried haddock, served with seasonal veg and choice of side</p> <p>Grilled tandoori chicken \$19.5 Marinated char-grilled chicken breast, served on herbed cucumber rice with a side garden salad and cucumber & yogurt sauce</p> <p>Fresh baked lasagna \$16 Our house recipe of slow-cooked beef ragout, layered and baked with fresh pasta sheets, white sauce and cheese, served with garlic toast (veg option available \$15)</p> <p>Rigatoni \$16 House alfredo sauce, mushrooms, peas, Italian sausage and shaved parmesan, served with garlic toast (veg option available \$15)</p> <p>Sides \$4 Fries, baby red potatoes, baked potato, seasoned rice</p>
hand-helds	<p>Squadron burger \$14 Our famous house-ground 6oz patty, lettuce, tomato, pickle and red onion</p> <p>Lamb burger \$16 Nova Scotia lamb patty with pickled cucumber relish, lettuce and five-spice mayo</p> <p>Veggie burger \$12 Mixed vegetable patty, lettuce, tomato, pickle and red onion, house curry mayo <i>add cheese or bacon to any hand-held \$2</i></p>	<p>Smoked bacon blue burger \$18.5 Our famous house-ground 6oz patty, topped with blue cheese, applewood bacon, lettuce, caramelized onions and tomato jam</p> <p>Squadron turkey clubhouse \$13 House-roasted turkey breast, applewood bacon, lettuce, tomato, mayo on your choice of double or triple stacked bread</p> <p>Smoked salmon & avocado wrap \$16 Smoked salmon, avocado, lettuce, shredded carrot, house lemon dill mayo <i>all served with fries or garden salad</i></p>
soups and salads	<p>Maritime seafood chowder \$7/\$11 An authentic soup of haddock, scallops, shrimp and clams</p> <p>Soup of the day \$5/\$9 Chef's famous daily special</p> <p>Half clubhouse & cup of soup Soup of the day \$12 Maritime seafood chowder \$14</p> <p>follow us  </p>	<p>Garden salad \$4/\$9 Lettuce, tomato, cucumber, carrot, radishes, sprouts, red onion, house dressing</p> <p>Caesar salad \$5/\$10 Romaine, croûtons, applewood bacon, parmesan, house caesar dressing</p> <p>Mandarin pomegranate Spinach salad \$6/\$11 Baby spinach, mandarin, pomegranate, avocado, almonds, walnuts, poppyseed dressing <i>add chicken + \$5 add seafood + \$7 to any salad</i></p>