



SMALL PLATES

Mushroom— 15

Local foraged Morel, honey and Oyster Mushrooms, Farmhouse Cheddar fondue, Toast

Salad — 15

Curried Tofu, Local lettuce, micro greens, raw vegetables, iced apple dressing

Bison — 15

Smashed style 2oz ground local bison, wild mushrooms, demi, shaved truffle, potato swirl

Belly— 15

Slow roasted Berkshire Pork Belly, charred apple, sour cherry jus, roasted squash

Caesar — 15

Roasted garlic dressing, local romaine, Berkshire bacon, pecorino

LARGE PLATES

Steak — 45

Local grass fed 50 day dry aged 10oz ribeye, pan roasted cauliflower, whipped potato, wild mushroom jus

Fish — 30

Northern Saskatchewan pike, sweet potato fritter, beurre blanc, roe pearls

Chicken — 30

House smoked bacon, local chicken, honey carrot, roasted potato, pan gravy

Vegetarian--20

Butter curry tofu, root vegetable, wild rice



THE
W I L L O W S
C L U B

WINE LIST

Reds

Iniskillin Pinot Noir
Mission Hill Shiraz
Vintage Ink Rebel Red
Angels Gate Cabernet Merlot

Whites

Sandhill Chardonnay
Kim Crawford Sauvignon Blanc
Henry of Pelham Pinot Grigio
Angels Gate Riesling

6oz Glasses — 7.5
9oz Glasses — 10.75
The Bottle — 35

Cocktails — 7.5

Classic Caesar
Shaken Margarita
Black Fox Raspberry Lemonade

House Highballs — 6.5

Rye
Vodka
Gin
White Rum
Spiced Rum

Available Upon Request

Scotch
Bourbons
Beer

ALL PRICES BEFORE TAX