



WHIRLPOOL
GOLF COURSE

EST. 1951

RESTAURANT MENU





Whirlpool Restaurant Menu

STARTERS

Garlic Bread	6.99	Lake Huron Trout Tacos	11.99
Baked baguette with garlic butter Add cheese 2		3 soft shell flour tortillas with Lake Huron trout, lettuce, tomato bruschetta and spicy remoulade	
Spinach & Artichoke Dip	11.99	Stuffed Meatball Sliders	11.99
Baked and served with grilled herbed flat bread		(3) house-made Italian meatballs, hand rolled and stuffed with mozzarella cheese, Served with marinara sauce on mini artisan bakery rolls	
Crab Cakes	11.99	Breaded Onion Rings	7.99
Breaded, fried golden brown and served with spicy rémoulade sauce		Fried golden brown, served with a house made chipotle dipping sauce	
Whirlpool Super Fries	9.99		
Cajun-crisp fries, topped with mozzarella cheese and rich brown gravy			

Our chefs celebrate Niagara's abundance and Ontario's bountiful harvest and seasonal farm-fresh ingredients. During your visit to Niagara parks be sure to explore Niagara Park's Botanical Gardens and School of Horticulture to learn more about the bounty of Niagara.

SOUP & SALAD

Soup du Jour	6.99	Grilled Flank Steak Salad	15.99
Freshly made each day, your server will be pleased to advise you of today's selection		Marinated flank steak, Sleger's greens, arugula, cherry tomato, red onions, toasted croutons, Thornloe blue cheese crumbles, chef's Dijon vinaigrette	
Clam Chowder	8.99	Chef Tim's Spinach Salad	13.99
Creamy, Maritimes-style with smoked bacon, golden potatoes, baby clams		Tender baby spinach with red onion, egg wedges, mandarin orange sections, bacon, goat cheese crumbles and toasted walnuts, bacon-mustard vinaigrette	
Garden Salad LARGE 11.99 / SMALL 8.99		Add chicken breast to any salad	6.99
Mixed baby greens and fresh cherry tomatoes, cucumber, red onion with choice of dressing			
Traditional Caesar LARGE 13.99 / SMALL 9.99			
Romaine hearts, parmesan cheese, toasted croutons, bacon and garlic dressing			

SANDWICH BOARD

All sandwiches are served with choice of fresh cut French fries, soup, side salad or coleslaw

Traditional Turkey Club	15.99	Smoked Turkey Wrap	15.99
Triple-decker with sliced roasted Ontario turkey, bacon, lettuce, tomato and cheddar, white or whole wheat toast		Smoked turkey breast, lettuce, tomato and cranberry salsa, in a tomato-basil tortilla	
Corned Beef Reuben	15.99	Grilled Vegetable Wrap	15.99
Grilled rye bread stuffed with shaved corned beef, sauerkraut, Swiss cheese, and Russian dressing		Marinated, grilled vegetables, lettuce, tomato and crumbled feta rolled in a tomato-basil tortilla	
Pot Roast Baguette	15.99	Pulled Pork Sandwich	15.99
Slow roasted Canadian beef au jus, Sautéed mushrooms & onions, lettuce, tomato, Roasted garlic aioli, artisan baguette		Slow-roasted Ontario pork loin, shredded and smothered in bbq sauce, creamy coleslaw on a bakery bun	



STEAK BURGERS

Traditional Hamburger	14.99	Canadian Burger	16.99
With lettuce, tomato and sweet onion		With bacon, sautéed mushrooms and cheddar	
French Dip Burger	16.99	Veggie Burger	13.99
Canadian Havarti, Swiss, Gretzky's Whisky-fried onions, horseradish mayo, jus for dipping		100% vegetable and bean patty with lettuce, tomato and sweet onion	

All of our burger are made in-house using Canada Grade A Beef, hand-formed and charcoal-grilled to perfection

Our French Fries are cut fresh daily from Ontario grown potatoes and cooked in 100% vegetable oil with no trans fats.

WHIRLPOOL FAVOURITES

All whirlpool favourites include your choice of fresh cut fries, yukon mashed potatoes or side salad.

Liver and Onions	17.99	Tex Mex Mac 'n 'Cheese	13.99
Pan-seared baby beef liver, sautéed onions, smokey bacon, and freshly steamed vegetables		Elbow macaroni smothered in Monterey-Jack and Canadian cheddar cheese blend with fresh tomato, green onion and southwest seasoning. Served with a side salad	
Nourish Bowl	16.99	Pan Seared Lake Huron Trout	17.99
Roasted sweet potato, purple beets, granny smith apple, baby spinach, chick peas, avocado, quinoa lemon-tahini dressing		With a citrus compound butter on quinoa rice pilaf, with roasted heirloom tomato, celery, dill and toasted pine nuts.	
Spaghetti & Stuffed Meatballs	15.99	Chicken Pot Pie	15.99
House-made Italian meatballs, hand rolled and stuffed with mozzarella cheese on a bed of spaghetti with marinara sauce. Served with a side salad		House-made savoury Ontario chicken stew, topped with puffed pastry, baked golden brown	

CHICKEN

Buffalo Chicken Wings	14.99	Breaded Chicken Strips	15.99
With celery, carrots and blue cheese dip Mild, Medium, Hot or Extra hot		Golden, breaded white meat tenders, with French fries and plum sauce	
Chicken Quesadilla	15.99	Buffalo Chicken Wrap	15.99
Grilled tortilla folded over diced chicken breast, red onion, peppers, green onion, Tex-mex cheese blend, served with salsa and choice of side dish		Crispy, Buffalo-style chicken strips, lettuce, tomato, and cheddar, wrapped in a tortilla wrap, ranch dressing with choice of side dish	



Dessert

The Golf Nut An old club favourite: Pecan Pie	6.99	Peanut Butter Fudge Brownie Cheesecake (GLUTEN FREE) A flourless brownie base, loaded with a chocolate and peanut butter cheesecake blend, topped with roasted almonds, dark brownie pieces and drizzled with chocolate syrup	8.99
Ice Cream Sundae With chocolate, caramel or raspberry topping	7.99		
Mile-High Meringue Classic lemon meringue pie	5.99		

Beverages

NON-ALCOHOLIC BEVERAGES

Coffee	3
Decaffeinated Coffee	3
Orange Pekoe Tea	3
Herbal Teas Earl Grey, Green Tea, Lemon, Mint Medley, Chamomile, English Breakfast or Decaffeinated	3.50
Iced Tea Sweet, Unsweetened	3.50
Hot Chocolate Whipped Cream	3.50
Milk White 2%	3.50
Assorted Juices	3.50
Badoit 400ml	4
O'Douls Low Alcohol Beer 0.5%	4.50

CHEF TIM VANDELAAR

As Chef at the Whirlpool Golf Clubhouse, Chef Tim VandeLaar oversees all culinary services at this facility, including the pub, banquets, tournaments and the halfway house. Chef Tim's career began at Queen's Landing, Niagara-on-the-Lake, Ontario, Canada. It was while working there that he developed a passion for food and was first introduced to the art of fine dining. During his career Chef Tim has worked at a number of popular establishments in the Niagara Region, including Canadian Niagara Hotels, Casino Niagara and the Niagara-on-the-Lake Golf Club.

Born and raised in Niagara-on-the-Lake, Ontario, Chef Tim attended Niagara College and received his Cook (Red Seal) certification. Currently residing in Niagara-on-the-Lake, Ontario, Chef Tim has a wide range of expertise including: fine and casual dining, banquets, golf tournaments and wedding receptions. Chef Tim brings to Niagara Parks a great passion with a creative and unique flair to his work at Whirlpool Restaurant.



Feast On, a program by the Culinary Tourism Alliance, certifies restaurants that are champions of Ontario food and drink. By dining with Niagara Parks Culinary, you help support the many growers, producers and craftspeople that make up the province's strong food, beverage and agricultural sectors.

The "Certified Taste of Ontario" badge shows locals and travellers alike that we are committed to showcasing Ontario's unique tastes of place.