STARTERS

Garlic Bread 7.25
baked baguette with garlic butter
Add cheese 2.50

Spinach & Artichoke Dip 12.50
baked and served with grilled flat bread

Crab Cakes 12.50
breaded, fried golden brown and served with spicy rémoulade sauce

Lake Huron Trout Tacos 12.50
three soft shell flour tortillas with Lake Huron trout, lettuce, tomato bruschetta and spicy rémoulade

Whirlpool's Jalapeno and Bacon Poutine 11.00
fresh-cut crisp fries, topped with jalapeno, mozzarella cheese, Canadian bacon, and rich brown gravy

Stuffed Meatball Sliders 12.50
three house-made Italian meatballs, hand rolled and stuffed with cheese. Served with marinara sauce on mini artisan bakery rolls

Breaded Onion Rings 8.25
fried golden brown, served with a house-made chipotle dipping sauce

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 of the Day 7.25
your server will be pleased to advise you of today's freshly made selection

Clam Chowder 9.25
creamy, maritimes-style with smoked bacon, golden potatoes, baby clams

Garden Salad LG 12.25 / SM 9.25
mixed baby greens and fresh cherry tomatoes, cucumber, red onion with choice of dressing

Traditional Caesar LG 14.25 / SM 10.25
romaine hearts, parmesan cheese, toasted croutons, bacon and garlic dressing

Grilled Flank Steak Salad 16.50
marinated flank steak, Sledger's greens, arugula, cherry tomato, red onions, toasted croutons, Thornloe blue cheese crumbles, chef's Dijon vinaigrette

Chef Tim's Spinach Salad 14.25
tender baby spinach with red onion, egg wedges, mandarin orange sections, bacon, goat cheese crumbles and toasted walnuts, bacon-mustard vinaigrette

add chicken breast to any salad 8

SANDWICH BOARD

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

Traditional Turkey Club 16.50
triple-decker with sliced roasted Ontario smoked turkey, lettuce, tomato and cheddar on white or whole wheat toast

Corned Beef Reuben 16.50
grilled rye bread stuffed with shaved corned beef, sauerkraut, Swiss cheese, and Russian dressing

Pot Roast Baguette 16.50
slow roasted Canadian beef au jus, sautéed mushrooms and onions, lettuce, tomato, roasted garlic aioli, artisan baguette

Smoked Turkey Wrap 16.50
smoked turkey breast, lettuce, tomato and cranberry salsa in a tomato-basil tortilla

Grilled Vegetable Wrap 16.50
marinated, grilled vegetables, lettuce, tomato and crumbled feta, rolled in a tomato-basil tortilla

Pulled Pork Sandwich 16.50
slow-roasted Ontario pork loin, shredded and smothered in BBQ sauce, creamy coleslaw on a bakery bun

Our french fries are cut fresh daily from Ontario-grown potatoes and cooked in 100% vegetable oil with no trans fat.
STEAK BURGERS

Traditional Hamburger 15.50
with lettuce, tomato and sweet onion

French Dip Burger 17.50
Canadian havarti, Swiss, Gretzky’s whisky-fried onions, horseradish mayo jus for dipping

Canadian Burger 17.50
with bacon, sautéed mushrooms and cheddar

Veggie Burger 14.50
100% vegetable and bean patty with lettuce, tomato and sweet onion

All of our burger are made in-house using Canadian beef, hand-formed and charcoal-grilled to perfection

WHIRLPOOL FAVOURITES

available side dishes: fresh-cut fries, mashed potato, soup, coleslaw, or side garden salad

Liver and Onions 18.50
pan-seared baby beef liver, sautéed onions, smokey bacon and freshly steamed vegetables, choice of side dish

Chicken Pot Pie 16.50
house-made savoury Ontario chicken stew, topped with puffed pastry, baked golden brown, choice of side dish

Nourish Bowl 17.50
roasted sweet potato, purple beets, granny smith apple, baby spinach, edamame, corn and black beans, avocado, herb quinoa and lemon-tahini dressing

Three-bean Vegan Chili 14
hearty chili with chick peas, black and red kidney beans and fresh locally sourced vegetables. Served with a corn fritter

Spaghetti & Stuffed Meatballs 16.50
house-made Italian meatballs, hand-rolled and stuffed with cheese on a bed of spaghetti with marinara sauce. Served with a side salad

Tex Mex Mac ‘n ‘Cheese 14.50
elevator macaroni smothered in monterey-jack and Canadian cheddar cheese blend with fresh tomato, green onion and southwest seasoning. Served with choice of side dish

Pan-seared Lake Huron Trout 18.50
pan-fried trout with a citrus compound butter on quinoa rice pilaf, with roasted heirloom tomato, celery, dill and toasted pine nuts

CHICKEN

Buffalo Chicken Wings 16.50
with celery, carrots and blue cheese dip, mild, medium, hot or extra hot

Breaded Chicken Strips 16.50
golden, breaded white meat tenders, with fresh-cut fries and plum sauce

Chicken Quesadilla 16.50
Grilled tortilla folded over diced chicken breast, red onion, peppers, green onion, tex-mex cheese blend, served with salsa, sour cream and choice of side dish

Buffalo Chicken Wrap 16.50
crispy, Buffalo-style chicken strips, lettuce, tomato, and cheddar, wrapped in a tortilla wrap, ranch dressing with choice of side dish

Prices are in Canadian funds and do not include applicable tax or service fee.
**DESSERTS**

- **The Golf Nut** 8.25  
  An old club favourite: pecan pie

- **Ice Cream Sundae** 8.25  
  With chocolate, caramel or raspberry topping

- **Mile-High Meringue** 6.25  
  Classic lemon meringue pie

- **Angel Food Cake** 9.25  
  Served with fresh locally sourced fruit in season

- **Peanut Butter Fudge Brownie Cheesecake** 9.25  
  (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

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**Coffee** 3.50  
**Decaffeinated Coffee** 3.50  
**Orange Pekoe Tea** 3.50  
**Herbal Teas** 3.50  
  Earl Grey, Green Tea, Lemon, Mint Medley, Chamomile, English Breakfast or Decaffeinated  
**Iced Tea** 3.50  
  Sweet, Unsweetened  
**Soft Drinks** 3.50  
  Coca Cola, Diet Coca Cola, Ginger Ale, Sprite  
**Hot Chocolate** 3.50  
**Whipped Cream** 3.50  
**Milk** 3.50  
  White 2%  
**Juice** 3.50  
  Apple, Orange, Clamato, Cranberry, Lemonade, Tomato  
**Dasani Water** 591ml 3.50  
**Badoit** 330ml 4  
  750ml 7  
**O’Douls** 5  
  Low Alcohol Beer 0.5%

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**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.