



WHIRLPOOL
GOLF COURSE

EST. 1951

RESTAURANT MENU



NIAGARA
PARKS



STARTERS

<p>Garlic Bread 7.25 baked baguette with garlic butter Add cheese 2.50</p> <p>Spinach & Artichoke Dip 12.50 baked and served with grilled flat bread</p> <p>Crab Cakes 12.50 breaded, fried golden brown and served with spicy rémoulade sauce</p> <p>Lake Huron Trout Tacos 12.50 three soft shell flour tortillas with Lake Huron trout, lettuce, tomato bruschetta and spicy rémoulade</p>	<p>Whirlpool's Jalapeno and Bacon Poutine 11 fresh-cut crisp fries, topped with jalapeno, mozzarella cheese, Canadian bacon, and rich brown gravy</p> <p>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</p> <p>Breaded Onion Rings 8.25 fried golden brown, served with a house-made chipotle dipping sauce</p>
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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

<p>Soup of the Day 7.25 your server will be pleased to advise you of today's freshly made selection</p> <p>Clam Chowder 9.25 creamy, maritimes-style with smoked bacon, golden potatoes, baby clams</p> <p>Garden Salad LG 12.25 / SM 9.25 mixed baby greens and fresh cherry tomatoes, cucumber, red onion with choice of dressing</p> <p>Traditional Caesar LG 14.25 / SM 10.25 romaine hearts, parmesan cheese, toasted croutons, bacon and garlic dressing</p>	<p>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</p> <p>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</p> <p>add chicken breast to any salad 8</p>
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SANDWICH BOARD

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

<p>Traditional Turkey Club 16.50 triple-decker with sliced roasted Ontario smoked turkey, lettuce, tomato and cheddar on white or whole wheat toast</p> <p>Corned Beef Reuben 16.50 grilled rye bread stuffed with shaved corned beef, sauerkraut, Swiss cheese, and Russian dressing</p> <p>Pot Roast Baguette 16.50 slow roasted Canadian beef au jus, sautéed mushrooms and onions, lettuce, tomato, roasted garlic aioli, artisan baguette</p> <p>Smoked Turkey Wrap 16.50 smoked turkey breast, lettuce, tomato and cranberry salsa in a tomato-basil tortilla</p>	<p>Grilled Vegetable Wrap 16.50 marinated, grilled vegetables, lettuce, tomato and crumbled feta, rolled in a tomato-basil tortilla</p> <p>Pulled Pork Sandwich 16.50 slow-roasted Ontario pork loin, shredded and smothered in BBQ sauce, creamy coleslaw on a bakery bun</p>
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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	Canadian Burger	17.50
with lettuce, tomato and sweet onion		with bacon, sautéed mushrooms and cheddar	
French Dip Burger	17.50	Veggie Burger	14.50
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 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	Spaghetti & Stuffed Meatballs	16.50
pan-seared baby beef liver, sautéed onions, smokey bacon and freshly steamed vegetables, choice of side dish		house-made Italian meatballs, hand-rolled and stuffed with cheese on a bed of spaghetti with marinara sauce. Served with a side salad	
Chicken Pot Pie	16.50	Tex Mex Mac 'n 'Cheese	14.50
house-made savoury Ontario chicken stew, topped with puffed pastry, baked golden brown, choice of side dish		elbow macaroni smothered in monterey-jack and Canadian cheddar cheese blend with fresh tomato, green onion and southwest seasoning. Served with choice of side dish	
Nourish Bowl	17.50	Pan-seared Lake Huron Trout	18.50
roasted sweet potato, purple beets, granny smith apple, baby spinach, edamame, corn and black beans, avocado, herb quinoa and lemon-tahini dressing		pan-fried trout with a citrus compound butter on quinoa rice pilaf, with roasted heirloom tomato, celery, dill and toasted pine nuts	
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			

CHICKEN

Buffalo Chicken Wings	16.50	Breaded Chicken Strips	16.50
with celery, carrots and blue cheese dip, mild, medium, hot or extra hot		golden, breaded white meat tenders, with fresh-cut fries and plum sauce	
Chicken Quesadilla	16.50	Buffalo Chicken Wrap	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		crispy, Buffalo-style chicken strips, lettuce, tomato, and cheddar, wrapped in a tortilla wrap, ranch dressing with choice of side dish	



DESSERTS

The Golf Nut	8.25	Peanut Butter Fudge	
an old club favourite: pecan pie		Brownie Cheesecake	9.25
		(GLUTEN FREE)	
Ice Cream Sundae	8.25	A flourless brownie base, loaded with	
with chocolate, caramel or raspberry topping		a chocolate and peanut butter cheesecake	
Mile-High Meringue	6.25	blend, topped with roasted almonds,	
Classic lemon meringue pie		dark brownie pieces and drizzled with	
		chocolate syrup	
Angel Food Cake	9.25		
Served with fresh locally sourced fruit in season			

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		
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%		

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.