



DANTE'S

GOLF LOUNGE

STARTERS & SHARES

HOUSE SALAD

21

Greens & seasonal vegetables, seasonal vinaigrette, oat cracker **V GFA DFA**

PEI BEEF TARTARE

24

Fried capers, confit shallots, house mustard smoked mushroom shoyu, potato chips **DF**

HONEY MUSSELS

24

Chilli butter sauce, fresh herbs, grilled sourdough **GFA**

CAULIFLOWER BITES

21

Crispy farm fresh cauliflower and maple chilli sauce **VE VEA**

DUCK DRUMS

22

Brome Lake Duck drums, lemon pepper or house BBQ **GFA DF**

TRUFFLE FRIES

14

Crispy skin on fries, tossed in white truffle oil, fresh grated parmesan and served with chipotle aioli **GF V**

GOLF BALL MEATBALLS

23

18 mini meatballs served with marinara sauce and fresh grated parmesan cheese

NOT YOUR TRADITIONAL CAESAR SALAD

23

Hydroponic greens, L.H applewood smoked bacon, housemade caesar dressing and parmesan crumble. **V** option available

LUNCH DAILY 11 AM - 4 PM

EDGE BURGER

28

Charcoal grilled 6oz bison and beef patty, house bun, smoked garlic sauce, pickled onions, tomato, lettuce and Jerseyland Organics cheddar cheese
SERVED WITH: Thick cut fries or house salad

Caesar salad upgrade **3**

ADD ON: Double smoked bacon **3**

CHICKEN BLT

30

5oz chicken breast, sourdough bread, fresh local lettuce, tomato, pickled onion, smokey mazuda cheese and chipotle aioli

SERVED WITH: Thick cut fries or house salad

Caesar salad upgrade **3**

CURRY POT PIE

26

Rice & lentil crêpe, vegetable curry, sweet onion chutney **VE GF**

LAMB TACO

26

Cabbage and carrot slaw, braised lamb, quick pickled vegetables and Edge sauce

FISH TACO

25

Smoked wild caught cod, cabbage and carrot slaw, pickled vegetables and Edge sauce

GAZPACHO

15

Chilled soup, made with tomatoes, cucumbers, farm fresh herbs and rhubarb **VE DF**

ADD PROTEINS

L. H. chicken 5oz **12**

Rotating fish filet **13**

Selva shrimp **13**



DANTE'S GOLF LOUNGE

MAINS

SUMMER VEGETABLE CASSOULET 28

White bean & thyme broth, seasonal vegetables, garlic shoi koji **VE GF**

PEI TENDERLOIN 60

6oz, jus, seasonal vegetables **GF**

FREE RANGE CHICKEN SUPREME 41

8oz, jus, seasonal vegetables **GF**

BAFFIN ISLAND TURBOT 48

6oz, smoked roe cream sauce, seasonal vegetables **GF**

CLAM FETTUCCINE 34

Manila clams in xo butter sauce, umami spices, Touch of chilli oil and a hint of smoked cream

TROTOLLE PASTA 30

With fresh local seasonal vegetables and rotating sauce **V VEA**

FIELDSTONE ORGANICS ANCIENT GRAINS 28

Creamy Spelt and Farro "Risotto", pumpkin seed chili crunch, fresh herbs **V VEA**



HAPPY HOUR DRAFT

EVERY DAY 3PM-6PM

\$6 - 16OZ



HAPPY HOUR FOOD DAILY 2PM-4PM

GOLF BALL MEAT BALLS	21
CAULIFLOWER BITES	19
BROME LAKE DUCK DRUMS	19
TRUFFLE FRIES	12
CAESAR SALAD	20