



www.exetergolfclub.ca
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FIRST THINGS FIRST

Feature Soup

Ask your server what's cooking in the kitchen.
Cup 3 Bowl 5

Bacon Wrapped Dills

Dill pickles, stuffed with herbed cream cheese and wrapped with bacon. 10

Kitchen Sink Nachos

Yellow corn chips, tomatoes, peppers, red onion, corn, jalapeños, shredded lettuce and a three-cheese blend. 15
Add beef or chicken 4

Naan Flatbread

A mixture of grilled peppers, red onion, cherry tomatoes and zucchini on fresh-baked naan, topped with goat cheese and balsamic reduction. 12

Battered Mushrooms with Smoked Paprika Aioli

Shrooms with attitude!! 10

Mozzarella Sticks

Crispy fried mozzarella with ranch dipping sauce. 10

Garlic Bread

Parisian baguette perfectly sliced, brushed with our garlic butter. 10
Add cheese 2

Veggie Quesadilla

Mushrooms, tomatoes, peppers, onions, jalapenos and cheese in a white or whole wheat tortilla. 12

CHICKEN WINGS

HUGE... dusted in a house blend of seasoned flour, cooked in our unique process served with our in house blue cheese dip that is way off course!

Par (5 Wings)

For the Starter 10

Bogey (8 Wings)

Enough for one BIG Ego 14

Double Bogey (16 Wings)

Who cares about the golf,
I'm here for the Wings 24

Sauces & Rubs:

Roasted Honey Garlic

Barn Yard BBQ

Medium

Sweet Bon Fire

Blazing Bon Fire

Garlic and Parmesean Rub

White Cheddar Rub

Ask your server about upgrading to our Barn Fries! Our signature hand-cut fries topped with slices of our bacon wrapped dills, fresh dill weed and garlic aioli drizzle. 8

ON THE GREEN

Suntastic Chunky Greek

Cherry tomatoes, peppers, cucumber, red onion, feta, Kalamata olives and our Greek dressing. 12 Starter 7

Caesar Salad

Romaine, bacon bits and croutons, tossed in our House Caesar dressing 11 Starter 6
Add crispy or grilled chicken 4

Taco Salad

Iceberg lettuce, red onion, tomatoes, peppers, cheese and seasoned ground beef. Served with Catalina dressing. 14

Pear and Pecan

Fresh mixed greens, candied pecans, pear and goat cheese and served with our maple balsamic vinaigrette. 15

Apple Blue Cheese Salad

Grilled chicken, apples, crumbled blue cheese, toasted walnuts and red onion on a bed of fresh arugula. Served with maple vinaigrette. 16

Balsamic Roasted Beet and Quinoa Salad

Sliced beets, edamame, red onion and feta on a bed of fresh greens and quinoa. Served with balsamic vinaigrette. 15

Did You Know... all of our salad dressings are made in-house, with fresh, local ingredients. We also offer Poppy Seed, Thousand Island, French, Maple Mustard, Italian and Blue Cheese

BURGERS

Beef Dip Sandwich

Slow-roasted beef thinly sliced, topped with caramelized onions and served with our delicious Au Jus. 14

Mushroom Swiss Burger

Our homemade patty with fried mushrooms and real Swiss cheese. 14

Back Yard BBQ

Barn Yard BBQ sauce, bacon, fried onion and cheese. 15

Smoky Cheddar Burger

Canadian beef, Smoked Applewood cheddar. 14

Crispy Eggplant Burger

A unique vegetarian-inspired burger finished with our tzatziki sauce. 14
Add goat cheese 2

Blue Bacon Burger

Blue cheese and bacon. 15

BETWEEN THE BUNS

The Barn Rueben

Toasted rye bread, House cured and smoked corned beef, sauerkraut, Swiss cheese and our take on a Russian Dressing. 15

Smoked Chicken Club

Smoked chicken, crispy bacon, smoked ham, mixed greens, tomatoes, cheese and garlic aioli. 14

Perch Tacos

Fresh from Lake Erie, Yellow perch pan-fried to perfection served with your choice of fresh salsa or our beet slaw, wrapped in a flour tortilla. 16

Chicken, Bacon, Ranch Grilled Cheese

Comfort food at its finest! 13

Crispy Chicken Tenders

Chicken tenders battered, breaded and fried to perfection. 13

Dress them up in your favorite sauce add \$1

THE FULL COURSE

Pan Fried Perch

Lake Erie Yellow Perch served with seasonal vegetables and choice of side. 19

Vermicelli Noodle Bowl

Vermicelli rice noodles cooked to perfection and topped with fresh, crisp, vegetables and edamame beans, served with our hoisin inspired dressing and orange - ginger zest. 15
Add Chicken 4

Hayter's Turkey Schnitzel

Fresh Hayter's turkey breast sliced and breaded in house, served with seasonal vegetables and your choice of side. 16

Penne Toscana

Grilled peppers, red onion, cherry tomatoes, zucchini and Italian sausage tossed in our House marinara served with garlic toast. 15

Fish & Chips Literally

8oz Haddock fillet coated in our unique salt & vinegar chip recipe, served with fries and house slaw. 15

Metzger's Smoked Chop

Local thick cut chop served with seasonal vegetables and choice of side. 15

All of our above options come with our signature hand-cut fries. Upgrade your side to Barn Fries, Onion Rings, Sweet Potato Fries, Mashed Potatoes, House Salad, Caesar Salad, Greek Salad or Soup. 2

GOURMET PIZZA

Red Neck

Dill pickles, bacon, onion, cream cheese & mozzarella. 17

Loaded Baked Potato

Oven roasted potatoes, bacon, creamy house-made Caesar dressing, cheese & green onion. 16

Were You Raised In a Barn?

Sausage, ham, pepperoni & bacon. Loaded with cheese. 17

Chicken Caesar Salad Pizza

Grilled chicken, bacon, mozza, parmesan cheese, Caesar dressing topped with Caesar salad. 16

Build Your Own Pizza

We'll start you off with our hand-tossed dough, you do the rest! 16

- 1 Choose your Sauce** *Marinara, BBQ, Caesar, Cream Cheese*
- 2 Choose your Cheese** *Mozzarella, Feta, Goat Cheese, Blue Cheese, Three Cheese*
- 3 Choose 3 Toppings** *Mushrooms, Tomatoes, Peppers, Onions, Kalamata Olives, Pineapple, Bacon, Ham, Sausage, Chicken*

Make it a CALZONE... Just ask!

*Gluten Free, Vegetarian, Vegan, Allergy, Health Conscious.... No problem.
Let your Server know and we will accommodate*