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THE WARM UP

Feature Soup

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

Suntastic Bisque

A perfect blend of fire roasted tomatoes, red peppers, garlic and sweet onion 6

FIRST THINGS FIRST

Bacon Wrapped Dills

Dill pickles smothered in herbed cream cheese wrapped in bacon. If you haven't tried these... get out! 10

Kitchen Sink Nachos

Yellow corn chips, topped with tomatoes, peppers, red onion, black beans, corn, shredded lettuce and jalapeños smothered in a blend of aged cheeses. 14
Add beef or chicken 4

Roasted Garlic Bruschetta

Suntastic tomatoes, green onion, fresh basil, garlic aioli, feta cheese and balsamic glaze. 10

Shut the Barn Door Poutine

Hand cut fries topped with cheese curds and green onions smothered in gravy. 7
Add pulled pork 3

Battered Mushrooms with Smoked Paprika Aioli

Shrooms with attitude!! 8

Cheese Fritters

Blend of aged Cheddar, smoked apple wood Cheddar, herbed cream cheese & panko batter. 8

Garlic Bread Twists

Our homemade dough, twisted into perfect bread sticks smothered in Ontario garlic and butter. Ideal for Sharing! 8
Add cheese 2

Dip Trio

Our flare on traditional Mexican favourites. Fresh guacamole, salsa and black bean dip made in-house, served with corn tortilla chips 10

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 9

Bogey (1lb)

Enough for one BIG Ego 12

Double Bogey (2lbs)

Who cares about the golf,

I'm here for the Wings 21

Sauces:

Roasted Honey Garlic

Barn Yard BBQ

Medium 🍷

Sweet Bon Fire 🍷🍷

Maple Sriracha 🍷🍷🍷

Blazing Bon Fire 🍷🍷🍷🍷

Dry Rubs:

Dill Pickle

Mustang Ranch

Garlic and Parmesean

Kansas BBQ 🍷🍷

Jamaican Jerk 🍷🍷🍷🍷

SIDES

Onion Rings 5

Fresh Cut Fries 5

Sweet Potato Fries 6

House-Made Slaw 3

Wild Rice 3

Seasonal Vegetables 4

Fresh Guacamole 3

Fried Loaded Smashed Potato 6

ON THE GREEN

Suntastic Chunky Greek

Tomatoes, peppers, cucumber, red onion, feta, kalamata olives tossed in a house-made Greek dressing. 11 Starter 7

Caesar Salad

Romaine lettuce, chunky bacon, house-made croutons, parmesan cheese tossed in our not so typical Caesar dressing. 11 Starter 6

Taco Salad

Ice burg lettuce, red onion, suntastic tomatoes, peppers, cheese and local ground beef. Served with Catalina dressing. 12

Cobb Mason

A wide mouth mason layered with egg, lettuce, tomato, cucumber, onion, chicken, bacon, and cheese. Served with your choice of dressing. 14

Pear & Pecan Salad

Fresh mixed greens, pecans, pears and dried cranberries combined with goat cheese and topped with our maple balsamic drizzle. 12

Apple Blue Cheese Salad

Grilled chicken, apples, crumbled blue cheese, toasted walnuts, red onion on a bed of arugula drizzled with a house-made maple syrup dressing. 14

Kale & Fennel Salad with Smoked Salmon

Perfect mix of kale, fennel and apples topped with smoked salmon, chia seeds and our poppy seed dressing. 14

Quinoa Salad

Baby kale, arugula, quinoa, chicken, apple, dried cranberries, feta cheese & candied walnuts. Served with our maple mustard dressing. 14

Quinoa & Smoked Corn Salad

Fresh white quinoa, corn smoked in-house, onions and feta cheese with a fresh creamy avocado vinaigrette. 13

Lettuce Wraps

Crisp lettuce shells served with tender chicken breast in an asian sesame sauce, with fresh vegetables, rice noodles and peanuts. 13

WHERE'S THE BEEF

All of our burgers are hand crafted with fresh local ground beef served on a toasted bun, topped with Suntastic beefsteak tomatoes, onion, lettuce, pickle & complimented with our hand cut fries.

Smoky Cheddar Burger

Local beef, smoky apple wood cheddar. 13

Blue Bacon Burger

Blue cheese and bacon. What more can you ask for? 14

Back Yard BBQ

Barn Yard BBQ sauce, bacon, fried onion and cheese. 13

Beef Dip Knuckle Sandwich

In house Roasted Beef thinly sliced and piled high topped with caramelized Onions and served with our delicious Au Jus. 13

Mushroom

Swiss Burger

Our homemade patty piled with fried mushrooms and real Swiss cheese. 13

THE FULL COURSE

Pan Fried Perch

Lake Erie Yellow Perch served with seasonal vegetables and potato. 16

Asian Noodle Bowl

Lo Mein noodles dressed to impress! A healthy mix of fresh seasonal vegetables and herbs, grilled chicken tossed in a peanut ginger sauce. 15

Old Fashioned Mac & Cheese

Macaroni smothered in a creamy blend of aged cheddar, mozzarella & parmesan topped with bacon. This ain't your everyday KD. 12

Caprese Pasta

Tomatoes, mushrooms and fresh basil smothered in our creamy beurre rouge sauce, topped with bocconcini cheese. 14

Fish & Chips Literally

A 8oz Haddock filet coated in our unique salt & vinegar chip recipe, served with fries and house slaw. 14

Metzger's Smoked Chop

Local thick cut chop served with seasonal vegetables and choice of potato. 14

GOURMET PIZZA

Red Neck

Dill pickles, bacon, onion, cream cheese & mozzarella. 15

Margherita

Fresh basil, suntastic tomatoes and boccocinni cheese. 13

Taco Pizza

Ground beef, tomatoes, red onions, peppers and a three cheese blend on top of a not-so-traditional black bean pizza sauce, finished with crushed nacho chips and shredded lettuce. 14

Loaded Baked Potato

Oven roasted potatoes, bacon, creamy house-made Caesar dressing, cheese & green onion. 14

BETWEEN THE BUNS

All of our sandwiches are served with our hand cut fries. Substitute side House, Caesar, Suntastic Greek salad or Soup for 1 Add fresh avocado 2

The Barn Rueben

Toasted Rye Bread Piled High with our House Cured and Smoked Corned Beef, homemade Sauerkraut, Swiss Cheese and our take on Russian Dressing. 14

Smoked Salmon Club

Smoked Salmon, Crispy Bacon, Lettuce, Tomatoes, Cheese and Garlic Aioli. 15

Smoked Chicken Club

Smoked chicken, crispy bacon, smoked ham, lettuce, tomatoes, cheese and garlic aioli. 13

Pulled Pork Tacos

Slow roasted pork drizzled with Barn Yard BBQ sauce, topped with house-made slaw and wrapped in a flour tortilla. 12

Perch Tacos

Fresh from Lake Erie. Yellow Perch pan-fried to perfection, dressed with fresh house salsa or slaw and wrapped in a flour tortilla. 14

Chicken, Bacon, Ranch Grilled Cheese

Comfort food at its finest! 11

Quinoa-Crusted Chicken Burger

Your new favourite! A combination of an irresistibly crunchy outside, followed by a juicy chicken fillet, provides a healthier, tastier, alternative to fried chicken 14

Meatless Burger

Black beans, oats, pumpkin & sunflower seeds and formed into a patty served on a bun topped with guacamole. 12

Veggie Quesadilla

Mushrooms, suntastic tomatoes & peppers, red onion, olives, jalapeños, corn & cheese in a white or whole wheat tortilla. 12

Buttermilk Chicken Tenders

Incredibly juicy chicken tenderloins soaked in buttermilk and coated with a crispy panko batter. 12
Dress them up in your favorite sauce add \$1

*All our Pizzas start with a hand-tossed dough and our home-made fresh tomato sauce. Make it a **PANZEROTTI OR GLUTEN FREE...** Just ask!*

Were You Raised In a Barn?

Sausage, ham, pepperoni & bacon. Loaded with cheese. 15

Chicken Caesar Salad Pizza

Grilled chicken, bacon, mozza, parmesan cheese, Caesar dressing topped with Caesar salad. 14

Vegetarian

Mushrooms, kalamata olives, zucchini, peppers, goat cheese and our in-house pizza sauce. 13

Buffalo Chicken

Crispy chicken, bacon bits, scallions, mozzarella and chunks of fresh blue cheese on top of medium BBQ sauce. 15

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