

CROSSWINDS

RESTAURANT AND BAR

SHARING/SNACKS

- Soup of the day**\$6
- ⊗ **Oysters** 6 for \$18 12 for \$30
Horseradish, lemon, mignonette
- House made chips**\$7
With parmesan dip
- Wild boar meatballs**\$9
Smoked tomato sauce, grilled sourdough bread
- Wings** 9 pc \$12
Sesame ginger, hot, medium, mild or bbq
- Ⓟ **Nachos**\$12
Mixed cheddar and mozza, tomatoes, olives, jalapenos, green onions, sour cream and salsa.
Add fresh chicken, shredded beef or guacamole\$6
- Flash fried calamari**\$14
Sriracha mayo
- Ⓟ **Queso fundido dip**\$10
Black beans, 3 cheese, chipotle and cream
Sea salt corn chips. Add guacamole\$6
- Ⓟ **Sweet potato fries**\$8
Chipotle mayo
- Bang bang shrimp**\$14
Thai chili cream and lime

CHARCUTERIE AND CHEESE

Charcuterie and cheese selections each \$9
Served with grainy mustard, cornichons, red pepper jelly and crostini

Please make your selection from the list below

- Bleubry- Delicate and creamy soft blue cheese
Goat- Balanced, flavourful, and acidulous
Cantonnier- Firm with hints of fruity cream, apples and hazelnut
Sir Laurier- Soft, creamy, smooth, light
Triple cream- Buttery and creamy soft surface-ripened
Le Saint-Raymond- Semi soft with hints of fruit and wood
- Prosciutto- Thinly sliced dry cured ham
Genoa- A salami believed to originate from Genoa, Italy
Hot capicola- Traditional Italian pork cold cut with chilis

SALADS

- Add protein to your salad grilled fresh salmon, chicken or shrimp**\$7
- Caesar**\$11
Chopped romaine, applewood smoked bacon, roasted garlic croutons and shaved parmesan
- ⊗ **Spinach and arugula**\$10
Ⓟ Seasonal berries, mushrooms, red onions and feta raspberry dressing and toasted almonds
- Ⓟ **Beet salad**\$14
Red and yellow beets, toasted hazelnut vinaigrette, warm breaded goat cheese, microgreens
- ⊗ **Organic microgreens salad**\$12
Ⓟ 5 varieties. Sunflower, pea, broccoli, radish, and kohlrabi with cherry tomatoes, cucumbers, and avocado, red wine vinaigrette

HAND HELDS

All hand helds are served with choice of soup, fries or house salad

Add \$2 for Greek salad, Caesar salad or sweet potato fries

- Smoked turkey club**\$15
Shaved smoked turkey, vine ripe tomatoes, applewood smoked bacon, and crisp lettuce
Add cheddar\$2
- Ⓟ **Falafel wrap**\$12
Chickpea fritters, house made hummus, tabouli and feta cream wrapped in a grilled tortilla
- Fried chicken sandwich**\$15
Pickle brined and crispy fried. Topped with a creamy cabbage slaw, dill pickle, sriracha mayo on a brioche bun
- Fish tacos**\$15
Chili and lime marinated haddock, flour tortilla, pico de gallo, crisp lettuce, grated cheese blend, chipotle crema
- Steak sandwich**\$20
Toasted sourdough bread, melted swiss cheese, caramelized onion jam and bbq sauce
- Lobster roll**\$22
Atlantic lobster, celery, Marie Rose sauce and shredded lettuce

BURGERS

The Royal burger \$15

Hand-formed with 100% ground chuck, crisp shredded lettuce, vine ripe tomato, caramelized onion jam and pickles

Add cheese \$2

Pork burger \$14

Seared ground pork patty topped with blue cheese, pear, arugula and drizzled with maple vinaigrette

Quinoa veggie burger \$13

Ⓥ Roasted vegetables and quinoa, grilled portobello mushroom, tomato, microgreens and tahini sauce

MAINS

All mains are served with your choice of roasted potatoes, twice baked or rice, plus seasonal vegetables

Fish n' chips \$14

Dark beer battered haddock, house made tartar sauce and coleslaw. single pc \$11

ⓧ Rosemary and feta chicken \$18

Chicken breast topped with a mixture of feta, cream cheese, fresh rosemary and red grapes

ⓧ Peppercorn New York "au poivre" \$33

Seared 10oz Certified Black Angus striploin with a classic Peppercorn brandy sauce

ⓧ Coffee and cocoa pork tenderloin \$21

Spice rub and cooked sous vide, flash seared then drizzled with an espresso honey glaze

ⓧ Lemon dill salmon \$24

Grilled Atlantic salmon with a lemon dill cream sauce

Penne bolognese \$15

Shaved parmesan and fresh basil

Ⓥ Asian noodle bowl \$13

Sauteed fresh vegetables tossed in a honey soy ginger sauce and Cantonese noodles

Add chicken, pork, shrimp or salmon \$7



Gluten Free



Vegetarian

Please inform your server of any allergies or dietary concerns

HAPPY HOUR

All week from 4pm to 6pm

Double drinks \$5⁷⁵
on Vodka, Rum, Whiskey and Gin

Buckets of Beer

5 domestic \$20⁰⁰

5 imports \$25⁰⁰

MONDAY

Dark & Stormy \$6²⁵

The Baron of Samedi spiced rum, ginger beer, lime

TUESDAY

Something Different \$6²⁵

Apricot and cherry infused brandy, cranberry and pineapple juice

WEDNESDAY

Double G n' T's \$6⁷⁵

Bulldog Gin, tonic, lime

THURSDAY

Moscow Mule \$6²⁵

Vodka, ginger beer, lime, fresh mint

FRIDAY

Old Fashioned \$6²⁵

Bourbon, bitters, orange and sugar

SATURDAY

Double Seabreeze \$6²⁵

Vodka, grapefruit, cranberry

SUNDAY

Caesars (1oz) \$7²⁵

Vodka, gin or tequila (2oz) \$8²⁵



Royal Oaks
GOLF CLUB