



## APPETIZERS

### ROCKY GREENS

\$18

Locally sourced hand-picked assorted field greens, grape tomatoes and shaved apple with sun-dried cranberries, candied walnuts drizzled with white balsamic vinaigrette.

### HAMER BAY CAESAR

\$18

Crisp fresh romaine lettuce, house double smoked bacon, fresh shaved parmesan cheese with balsamic toast points and house made Caesar dressing.

### CRISPY FETA SALAD

\$18

Breaded feta cheese coated with fine herbs, tossed with a bounty of Greek style succotash, over assorted field greens, dressed with a herb vinaigrette.

### CAPRESSE SALAD

\$19

Buffalo mozzarella cheese, tomato carpaccio, olive oil, balsamic vinegar reduction.

### ENHANCE YOUR SALAD:

Grilled Shrimp | Grilled Chicken  
Blackened Shrimp | Blackened Chicken

\$10

### ESCARGOT

\$20

Baked in our special garlic butter and gratinated with gruyere cheese, served with toasted baguette.

### SHRIMP SAMBUCA

\$22

Jumbo black tiger shrimp tossed in Chef's inspired fennel sambuca house with natural lemon.

### TUNA SALAD

\$19

Seared tuna on a bed of seaweed salad, tossed in sesame oil and soy sauce, served with togarashi aioli.

## CHEF INSPIRED

### SMOKED CHICKEN GNOCCHI

\$29

House-smoked chicken breast blended with wild mushrooms, tossed in roasted garlic and truffle oil, topped with fresh shaved Parmesan cheese.

### MOROCCAN VEGETABLE STEW

\$28

Slow braised legumes, peppers, tomatoes, Yukon gold potatoes, celery and onion seasoned with fresh garlic, cumin and cilantro, served with steamed basmati rice and grilled naan.

### LINGUINI MEATBALLS

\$36

Traditional Italian Beef meatball simmered in a rich tomato sauce, served over linguini noodles.

### CHICKEN MARSALA

\$34

Pan-seared chicken breast deglazed with Marsala wine, wild mushrooms and figs, served with garlic smashed potatoes and grilled vegetables.

Prices are subject to applicable taxes and service charge. Prices and menu subject to change without notice.

Auto gratuity of 18% on groups of over 8.

Split plate fee of \$3

ClubLink proudly serves Coca-Cola products



## SURF

### GEORGIAN BAY PICKERAL

\$40

Pan-fried Pickeral enriched with fresh dill caper butter served with roasted new potatoes and seasonal vegetables with a zesty lemon wedge.

### GRILLED SALMON

\$40

Broiled salmon filet, accompanied with grilled asparagus served with fine herbs roasted baby potato, finished with butter lemon sauce.

### LOBSTER TAIL DINNER

\$72

Cuban lobster tails slow cooked, finished with grilled vegetables and roasted new potatoes, accompanied with clarified butter.

### SAFFRON SHRIMP RISOTTO

\$38

Red Argentinian shrimp, mixed with green peas, asparagus, and saffron threads.

## FROM THE BUTCHER

### WINDOWS SIGNATURE

\$54

7oz beef tenderloin steak topped with Roquefort cheese and crunchy leeks, served with garlic smashed potatoes with peppercorn sauce and grilled asparagus.

### RACK OF LAMB

\$52

Dressed in triple crunch mustard and drizzled with locally farmed honey, served with roasted garlic smashed potatoes and grilled vegetables.

### PORK WELLINGTON

\$38

Pan-roasted tenderloin placed on baked puff pastry with sautéed mushrooms and spinach, served with garlic smashed potatoes finished with a Marsala reduction.

In Windows, we only serve the finest cuts of beef. Our steaks are served with garlic smashed potatoes and grilled vegetables. In addition your choice of Cabernet beef reduction, classic peppercorn sauce, or béarnaise sauce.

### 12oz ALBERTA RIBEYE

\$60

### 16oz BONE IN RIB STEAK

\$64

### 12oz NEW YORK STRIPLOIN

\$52

### 7oz BEEF TENDERLOIN

\$54

### 12oz PEPPERCORN NEW YORK CRUSTED STRIPLOIN

\$52

### 10oz BEEF TENDERLOIN

\$68

## MEAL ENHANCEMENTS

Lobster Tail

\$28

Smoked Mac & Cheese

\$12

Grilled or Cajun Chicken Breast

\$12

Crisp Battered Onion Rings

\$12

Shrimp

\$12

Order Of Fries

\$6

Sautéed Mushrooms

\$8

Roquefort Chesse

\$4





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### CRISPY FETA SALAD \$18

Breaded feta cheese coated with fine herbs, succotash blends Greek style, assorted field green, herbs vinaigrette.

### CAPRESSE SALAD \$19

Buffalo mozzarella cheese, tomato carpaccio, olive oil, Balsamic vinegar reduction

### HAMER BAY CAESAR \$18

Crisp fresh Romaine lettuce, fresh shaved Parmesan cheese with balsamic toast points and house made Caesar dressing.

## CHEF INSPIRED

### MOROCCAN VEGETABLE \$28 STEW

Slow braised legumes, peppers, tomatoes, Yukon gold potatoes, celery and onion seasoned with fresh garlic, cumin and cilantro, served with steamed basmati rice and grilled naan.

### VEGETABLE SAFFRON \$28 RISOTTO

Mixed with wild mushroom, asparagus, green zucchini and saffron threads.

### GNOCCHI PASTA \$26

Wild mushrooms, roasted garlic and truffle oil, topped with fresh Parmesan cheese.

### LINGUINI ARRABIATA \$26

Authentic spicy Italian rich tomato sauce, served over linguini noodles.

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