

APPETIZERS

GOLF TEES **\$8**

Hand breaded pickle fries served with a side of PW dipping sauce.

CHEESE CURDS **\$8**

Battered local cheese curds with a side of chipotle ranch for dipping.

QUESADILLA **\$13**

Shredded bbq chicken, blend of melted cheeses, red onion, and pickled hot peppers in a flour tortilla. Served with salsa and sour Cream.

CALAMARI **\$14**

Lightly dusted squid rings served with marinara and lemon caper aioli

CHICKEN TENDERS **\$15**

Hand breaded and served with a side of fresh cut fries and plum sauce.

BAKED BRIE **\$12**

Melted brie cheese accompanied by slices of fresh pear and fig preserves.

CHICKEN WINGS

Dusted in our own blend of spices and served with crudité's and ranch dip.

1 pound \$15

2 pounds \$27

Your Choice of
Mild, Medium, Hot,
or Honey Garlic

BURGERS

Served with Fresh Cut Fries, Garden Salad or Soup of the Day

PW BURGER **\$16**

Grilled half Pound Angus Burger, lettuce, tomato, red onion, pickles and PW sauce on a brioche bun.

Add Cheese -\$1.00

Add Smoked Bacon - \$1.50

Add Fried Egg - \$1.50

VEGGIE BURGER **\$15**

Assorted vegetables, black beans and ancho chilies grilled and served on a multigrain bun with southwest sauce, tomatoes, red onion and lettuce.

PERCH BURGER **\$16**

Flash fried, dusted fillets of Lake Erie perch with our house made tartar sauce, lettuce and tomato on a brioche bun.

SOUP AND SALAD

SOUP OF THE DAY **CUP \$4 BOWL \$6**

Created daily by our culinary team.

PW HOUSE SALAD **SIDE \$6 FULL \$10**

Spring mix, fresh grapes, sunflower seeds, cranberries, and blue cheese tossed with a white balsamic vinaigrette.

CAESAR SALAD **SIDE \$6 FULL \$10**

Crisp Romaine, smoked bacon, parmesan cheese and garlic croutons.

GREEK SALAD **SIDE \$6 FULL \$10**

Crisp Romaine, cucumbers, red onion, grape tomatoes, feta cheese and Kalamata olives in our house creamy oregano dressing.

GOAT CHEESE SALAD **FULL \$14**

Baby spinach, assorted summer berries and candied pecans tossed in a poppy seed dressing. Topped with a warm goat cheese.

SANDWICHES

All Sandwiches are served with Fresh Cut Fries, Garden Salad or Soup of the Day.

PASTRAMI **\$14**

Slices of our house smoked beef brisket, swiss cheese, spicy brown mustard on grilled marble rye bread

PRIME RIB SANDWICH **\$16**

Thinly sliced prime rib, Swiss cheese and horseradish aioli on a panini served with a side of au jus.

ITALIAN **\$14**

Grilled chicken and prosciutto, lettuce, tomato, sundried tomato aioli wrapped in a warm piadina bread.

CLUBHOUSE **\$14**

Oven roasted turkey breast, double smoked bacon, lettuce, tomato and cheddar cheese on a toasted sourdough or multigrain bread

SIDE UPGRADES

Upgrade any side to the following for \$2

Onion Rings
House Salad
Greek Salad

Sweet Potato Fries
Caesar Salad

PASTA

LASAGNA \$18

Layers of house made bechamel sauce, mozzarella cheese, wild mushrooms and fresh lasagna noodles.

RAVIOLI \$16

Cheese filled ravioli tossed with baby spinach, artichoke hearts and sundried tomatoes in a light cream sauce.

ENTREES

AVAILABLE AFTER 5PM

All entrees served with seasonal vegetables and your choice of rice or potato

SALMON \$26

Atlantic salmon, sous vide and seared, glazed with a chipotle honey mustard maple sauce.

CHICKEN \$20

Seared chicken breast topped with sautéed mushrooms double smoked bacon and melted cheese.

BUTTER CHICKEN \$18

Tender chicken pieces simmered with spiced tomato sauce and cream served over rice.

PERCH \$21

Lake Erie fillets, lightly dusted and flash fried. Served with house made tartar sauce & lemon

RIBEYE \$40

10 oz ribeye steak seasoned and grilled to your preference.

SHORT RIBS \$25

48 Hour braised beef short ribs, finished with a red wine demi-glace.

DESSERTS

LEMON AND BLUEBERRY CRÈME BRULEE \$7

MOCHA BROWNIES \$8

ICE CREAM 1 Scoop \$5 2 Scoops \$8

Made in house by our culinary team. Ask your server for available flavours.