

Club on the Green Menu

***Homemade Beer Battered Fish**

Beer battered haddock fillet served with fries and house made coleslaw

1 piece ~ \$13

2 piece ~ \$16

***The Beefy Vixen ~\$17**

PEI's Most Loved Burger 2017

Our 6oz ground seasoned PEI beef, maple sriracha glazed bacon, beer braised onion and tomato jam, smoked gouda cheese, roasted red pepper and horseradish aioli and spring mix on a house made smoked paprika sweet potato bun

gluten free available

***Chicken Quesadilla ~\$16**

Warm tortilla filled with grilled chicken breast, red onion, peppers and cheese.

Served with salsa and sour cream.

***The Mill River Club ~\$16**

Diced chicken in a pink peppercorn and chive mayo with maple sriracha glazed bacon, sliced tomato and spring mix piled high on a potato scallion bun

gluten free available

Lobster Poutine ~ \$18

Crisp Golden fries with PEI lobster, cheese curds, banana peppers and a chive hollandaise

***Lobster Croissant ~\$20**

Island lobster in a cilantro lime yogurt dressing with sliced tomatoes, radishes and spring mix on a fresh croissant

gluten free available

Mill River Pad Thai *GF ~\$15

Chefs version of a classic Thai dish... mixture of fresh seasonal vegetables and vermicelli rice noodles tossed in spicy peanut coconut curry sauce

Add to your Pad Thai:

Grilled Chicken Breast ~ \$7

PEI Lobster ~ \$12

Grilled Cheese Focaccia ~\$16

Old cheddar and smoked gouda melted with a spiced cranberry pineapple compote, sliced avocado and a sweet potato puree between focaccia bread and served with house salad

gluten free available

***Braised Beef Flatbread ~ \$15**

Red wine braised beef with mushrooms and onions on crisp naan bread topped with a four cheese blend

***Lunch items served with golden fries**

Additional charge of \$3 for substitutions

***If you have any allergies or dietary conditions, please let your server know and our culinary team will gladly try to accommodate.**

***GF = Gluten Free options**

Club on the Green Menu

Today's Soup of the Moment

Made fresh daily

Cup ~\$4

Bowl~\$6

Seafood Chowder *GF

*Balanced blend of PEI's finest seafood,
potatoes and vegetables
in a succulent cream broth*

Cup ~ \$10

Bowl ~ \$14

Classic Caesar

*Crisp romaine lettuce mixed with a creamy
garlic dressing, bacon bits, croutons and
fresh grated parmesan*

Side ~ \$8

Full ~ \$10

House Greens *GF

*A medley of fresh greens, cherry tomato,
dried cranberries, mandarin oranges and
thin sliced radish, with our house made
blueberry chili vinaigrette*

Side ~ \$7

Full ~ \$9

Quinoa Spinach Salad *GF

*Fresh spinach tossed with quinoa,
strawberries, mandarin oranges,
blackberries, crumbled goat cheese and
toasted pecans with house made lemon
raspberry vinaigrette*

Side ~ \$10

Full ~ \$12

Spinach, Roasted Red Pepper & Artichoke Dip ~ \$13

*A cream cheese base with roasted red
peppers, artichokes and spinach topped with
mixed cheese and baked accompanied by
warm Naan and tortilla chips*

Bacon Wrapped Scallops *GF ~\$13

*An Island favorite ... 6 scallops wrapped in
bacon and oven baked*

Donair Eggrolls ~\$8

*Spiced donair meat in a crispy fried eggroll
served with house made donair sauce*

Sweet Potato Fries ~\$9

Served with sriracha aioli

1/2 Lb Wings ~ \$9

1 Lb Wings ~ \$15

Choose a sauce:

*Teriyaki, Sweet Chili, Honey Garlic or
Franks Hot buffalo*

Onion Rings ~\$8

*Crispy deep-fried beer battered onion rings
served with Sriracha aioli*

Layered Nachos ~\$13

*Our house made nachos layered with cherry
tomatoes, black olives, banana peppers and
melted cheese. Served with salsa and sour
cream.*

Add ground beef or chicken~\$6.00

Add bacon bits ~\$3.00