



SOUPS & SALADS

SOUP OF THE DAY	\$12
ask your server for today's culinary delight!	
FRENCH ONION SOUP	\$15
garlic crostini, gruyere, parsley	
CAESAR SALAD	
STARTER \$13	ENTRÉE \$19
romaine, kale, sprouts, house-made caesar dressing, grana padano, lemon, bacon bits	
FALL HARVEST SALAD	
STARTER \$14	ENTRÉE \$20
greens, roasted squash, pickled beets, candied pecans, dried cranberries, goats cheese, pear-thyme dressing	

HANDHELDS

served with fries or fall harvest salad

SHIITAKE SANDWICH	\$21
ciabatta bread, shiitake & roasted mushrooms, red onions, slaw, vegan remoulade, gochujang	
MBR CLUBHOUSE	\$22
sourdough bread, house-brined turkey breast, maple bacon, black pepper aioli, lettuce, tomatoes, aged cheddar	
KOREAN FRIED CHICKEN SANDWICH	\$22
sesame bun, gochujang glaze, crispy fried chicken thighs, pickle, special slaw, kimchi, tahini aioli	
THE CARRICK SMASH BURGER	\$24
brioche bun, two wagyu beef patties, birdie sauce, cheddar, caramelized onion, pickles, lettuce	
PRIME RIB STEAK SANDWICH	\$25
ciabatta bread, 6oz. AAA prime rib, horseradish aioli, arugula, caramelized onions, au jus, cheddar	

UPGRADES & ADD-ONS

CHICKEN BREAST	\$9
GARLIC SHRIMP	\$12

TAPAS

KUNG PAO CAULIFLOWER	\$16
tempura battered cauliflower, tahini aioli, wasabi mayo, crushed peanuts, toasted sesame, scallions, fresno chilies, cilantro	
BAM BAM SHRIMP	\$18
lightly battered shrimp tossed in a sweet chili sauce with peppercorn aioli	
THAI CRAB CAKE	\$20
lump crab, sweet chili, scallions, remoulade, micro green salad, charred lime	
NACHOS	\$21
corn tortilla, tex mex beef, three cheeses, pickled jalapenos, scallion, olives, pickled onion, salsa, cilantro-lime crema	
CHICKEN WINGS	\$22
1lb of wings tossed in your choice of sauce Buffalo Honey Garlic BBQ Blue Cheese	

MAINS

FISH & CHIPS	\$23
8oz haddock fillet and fries served with tartar sauce and coleslaw	
BUTTERNUT SQUASH RAVIOLI	\$27
brown butter cream sauce, crispy sage, goats cheese, toasted pumpkin seeds	
BLACKENED CHICKEN	\$29
confit garlic butter, hot muskoka honey, garlic mashed potato, seasonal vegetables	
GORGONZOLA GNOCCHI	\$32
gorgonzola cream sauce, chicken, red peppers, shallots, blistered tomatoes	

SALMON	\$12
CALIFORNIA CUT STRIPLOIN STEAK	6OZ \$15