

## THE BEGINNING

|   |       |  |    |
|---|-------|--|----|
| <b>soup of the evening</b>  | 14.75 | <b>mussels (P.E.I.)</b>  | 32 |
| <b>caesar salad</b><br>crisp romaine hearts, smoked bacon, roasted garlic sourdough croutons, shaved parmesan, lemon and anchovy dressing   | 23    | fresh mussels, smoked bacon, dark lager and gorgonzola cream sauce, spinach, grape tomatoes  |    |
| <b>roasted roots and spinach salad</b> <sup>GF</sup><br>rutabaga, parsnip, celery root, carrot, baby spinach, spiced apple cider vinaigrette, toasted pumpkin seeds, truffled sheep's milk cheese | 23    | <b>shellfish quartet</b>   | 34 |
| <b>roasted pumpkin and parm fritters</b><br>golden fried parmesan and pumpkin fritters, brown butter and sage crème fraîche, with maple drizzle   | 25    | shrimp with apple sage chutney, scallops with roasted pumpkin and miso, crab beignet with roasted fennel aioli, lobster cake with truffle aioli          |    |
| <b>sous vide prawns</b> <sup>GF</sup><br>chilled shrimp, spicy apple chutney, lemon ginger crema, crispy lotus root   | 37    | <b>bison bresaola</b> <sup>GF</sup>  | 32 |
|   |       | thinly sliced cured bison tenderloin, pickled vegetables, fresh blackberries, romano cheese, arugula, lemon oil, flaked salt, fresh cracked black pepper |    |

## THE MIDDLE

|  |    |   |    |
|--|----|---|----|
| <b>sea scallops</b> <sup>GF</sup><br>Atlantic sea scallops with celeriac and brown butter purée, smoked bacon, maple cider gastrique, and dried apple<br>☞ : INNISKILLIN RIESLING OR QUEENSTON MILE PINOT NOIR | 70 | <b>beef striploin</b> <sup>GF</sup><br>grilled New York striploin with roasted shallot demi-glace, truffle and parmesan fries, and roasted garlic aioli<br>☞ : LCJ CHARDONNAY OR JACKSON-TRIGGS SHIRAZ  | 65 |
| <b>halibut</b> <sup>GF</sup><br>sesame crusted halibut, miso maple glaze, ginger parsnip purée, and crispy rice cracker<br>☞ : SAINTLY ROSE OR QUEENSTON MILE PINOT NOIR                                       | 60 | <b>beef ribeye</b><br>16oz grilled beef ribeye with maple braised cremini mushrooms, and whisky butter poached fingerling potatoes<br>☞ : MALIVOIRE VIOGNIER OR 13 KINGS ROYAL RESERVE RED  | 69 |
| <b>chicken suprême</b> <sup>GF</sup><br>apple ginger brined chicken breast with maple walnut cream sauce, cranberry rice pilaf, and lemon gastrique<br>☞ : BELLA TERRA CHARDONNAY OR INNISKILLIN MERLOT        | 60 | <b>gnocchi</b><br>potato gnocchi, with chorizo, baby spinach, caramelized onion, portobello mushrooms, sundried tomato cream, and gorgonzola crumble<br>☞ : FIELDING PINOT GRIGIO OR INNISKILLIN MERLOT   | 55 |
| <b>rack of lamb</b><br>pistachio crusted, red wine and herb marinated lamb rack, with toum and lemon herb risotto<br>☞ : MALIVOIRE VIOGNIER OR CHEÂTEAU DE RUTH CÔTES DU RHÔNE                                 | 73 | <b>eggplant parmesan</b> <sup>Vg</sup><br>herb and garlic breaded eggplant medallions topped with tomato sauce, vegan mozzarella, and fresh basil, served with basil pesto linguine<br>☞ : HENRY OF PELHAM SPARKLING ROSE OR INNISKILLIN MERLOT | 48 |
| <b>beef tenderloin</b> <sup>GF</sup><br>grilled 8oz bacon wrapped beef tenderloin with herbed demi-glace, and brown butter Yukon mashed potatoes<br>☞ : LCJ CHARDONNAY OR BODEGA MURVIEDRO CABERNET SAUVIGNON  | 71 |   |    |

## THE EXTRAS

|  |       |   |       |
|--|-------|---|-------|
| <b>frites</b><br>crispy fried russet potatoes tossed in fresh parmesan and truffle oil, served with roasted garlic and chive aioli | 16.25 | <b>cremini</b> <sup>GF</sup><br>oven roasted cremini mushrooms tossed in honey and toasted sesame     | 16.25 |
| <b>sprouts</b> <sup>GF</sup><br>roasted Brussels sprouts with bacon, garlic butter, and fresh shaved parmesan                      | 16.25 | <b>roasted roots</b> <sup>GF</sup><br>golden roasted root vegetables with maple glaze and fresh herbs | 16.25 |

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is ultimately up to the Guest to make an informed choice that is best for their particular food allergy or intolerance.

# play

bar + grill

**ALLERGIES & PREFERENCES:** Please inform your server of any allergies and always feel free to ask questions to get the info needed to be confident in your order!

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. Deep fried items are subject to cross contamination with gluten and animal products. If this concerns you due to allergy or personal choice please speak with your server so we will do our best to accommodate you. It is ultimately up to the Guest to make an informed choice that is best for their particular allergy.

\*prices do not include HST or gratuity

## BRUNCHABLES

fun fact: brunch is scientifically proven to brighten one's day - to further increase the potency of the "brunch effect", pair with a crisp mimosa, caesar, or mocktail for maximum mood boosting.

### 3-Egg Omelette 25.25

sliced mushrooms, smoked ham and cheddar cheese, cajun tater tots, 12-grain toast

### Eggs Benny 26.25

virginia ham, 2 poached eggs, toasted english muffin, hollandaise sauce, cajun tater tots

### Avo Classic 25.65

toasted sourdough, smashed and seasoned avocado, poached eggs, crisp bacon slice, dressed salad greens, sweet potato tots

### Power Play 26.25

roasted cajun sweet potato bowl with black beans, sliced avocado, feta, poached eggs, chipotle yoghurt drizzle, toasted sourdough, sprouts

### Egg Me On 25.25

2 eggs baked on buttered sourdough, served with dressed salad greens, sweet potato tots

### Morning Glory Breakfast Bowl 26.25

fried tater tots, shredded cheese, green onion, peppers, tomatoes, poached eggs, hollandaise sauce, warmed ham, crisp bacon slice

## NIBBLES N BITES

### Soup of the Day 14.75

### Calamari Crunch 25.25

crispy and tender fried calamari seasoned with sea salt and chili pepper, topped with a spicy aioli drizzle and served with lemon dill aioli to dip

### Mussels 24.25

sweet red curry and white wine scented PEI mussels, cilantro, baguette slices

### Whipped Feta 19.95

savory whipped feta dip, sweet honey and fig jam, crushed pistachio, pumpkin seeds, grilled pita  
VEGETARIAN

### Charcuterie Board 29.50

prosciutto, cappicola, salami, beef bresaola, smoked duck breast, cacciatore sausage, house mustard and pickled vegetables, red pepper ice wine jelly, bocconcini, daily cheeses, sourdough foccacia crisps

### Pear de Luxe 21

thick cut crostini, whipped ricotta, red wine poached pear, balsamic drizzle, pea sprout  
VEGETARIAN

### Feta Bruschetta Perfecta 23.50

baked calabrese loaf brushed with garlic butter and topped with fresh tomato, onion, basil, feta cheese and balsamic drizzle  
VEGETARIAN

### Buffalo Wings 24.50

one pound of wings with your choice of sauce, served with blue cheese dip, celery and carrots

#### CHOOSE YOUR ADVENTURE:

buffalo, bbq, honey garlic, cajun, salt & pepper, butter parmesan, lemon pepper

### Crispy Ravioli 19.50

fried ravioli stuffed with ricotta and mozzarella, served with warmed marinara sauce and parmesan

### Fried Pickles 19.50

fried dill pickle spears, buttermilk ranch dressing

### Quinoa Bites 19.50

quinoa, green onion, vegan cheese, franks hot sauce, fried and drizzled with vegan aioli  
VEGAN

## play fan fave

### Macho Nacho whole 25.25 / half 19.95

nacho chips, with shredded cheese, jalapeños, shredded lettuce, tomatoes, green onion, bell peppers, black beans, black olives, and chipotle aioli drizzle, served with sour cream and salsa  
VEGETARIAN

⊕ add chicken or beef +8.50

⊕ add guacamole +4.25

▲ substitute for Daiya vegan cheese +4.25

## THE MAIN EVENT

### Shrimp Taco 25.25

crispy breaded shrimp, purple cabbage slaw, cilantro lime sour cream, and pickled red onion, served with black bean and corn salad

### Cajun Shrimp Linguini 45

linguini tossed in a creamy sundried tomato sauce, topped with cajun spiced shrimp, shaved parmesan, and fresh parsley, served with warmed calabrese garlic wedge

### The Chicken 45

tandoori marinated chicken suprême served with turmeric scented jasmine rice, cool cucumber raita, and daily vegetable

GLUTEN FREE

### The Steak 58

grilled 10oz New York striploin steak topped with chimichurri and pickled red onion, served with bravas potatoes and daily vegetable

GLUTEN FREE | DAIRY FREE

### The Salmon 47

pan roasted salmon fillet with avocado salsa, mango coulis, coconut rice, daily vegetable

GLUTEN FREE | DAIRY FREE

## PIZZA PARTY

enjoy any of the following as a personal flatbread, personal gluten free flatbread (+2), or 12 slice pizza - sharing is optional, let your hunger lead the way.

### Margherita

flatbread 19.50 / 12-slice 37.75

fresh tomato sauce, basil, mozzarella

VEGETARIAN

### OG Pepperoni

flatbread 20.50 / 12-slice 38.95

fresh tomato sauce, basil, mozzarella, and dry cured pepperoni

### Match Point

flatbread 21 / 12-slice 41

garlic purée, mozzarella, crumbled chorizo, red onion, sliced mushroom, creamy garlic drizzle

looking for some inspo before you order? visit us @white\_oaks on Instagram for some sneak peeks of our dishes and drinks to get those tastebuds excited and ready to party.



don't forget to tag @white\_oaks when sharing your PLAYful pics!

local  
craft brews

## TALL CANS | 473ml

### Silversmith Brewing Co.

Dark Lager (5% ABV) 10.50  
Virgil, ON

### Kame & Kettle Beer Works

Minivan Kolsch (4.8% ABV) 10  
Fonthill, ON

### Coldbreak Brewing

Sublime Hazy IPA (5.5% ABV) 10.50  
St Catharines, ON

### Blackburn Brew House

Tunnels Amber Lager (5% ABV) 10  
Niagara Falls, ON

### Bridgewater Brewery

Lift Bridge Light Lager (4.5% ABV) 10  
Welland, ON

### Bench Brewing Company

Berry Fields Sour (5.4% ABV) 11  
Beamsville, ON

### Decew Falls Brewing Company

32k IPA (6.5% ABV) 10  
St Catharines, ON

### Ironwood Cider House

Original Dry Cider (5.5% ABV) 9.75  
Niagara-on-the-Lake, ON

## DRAUGHT 12oz/20oz

### Bench Brewing Company

Session IPA (4.5% ABV) 7.75 / 12.25  
Beamsville, ON

### Niagara Oast House Brewers

Barnraiser (5% ABV) 7.75 / 12.25  
Niagara-on-the-Lake, ON

### Feature Draught Tap

Ask about our seasonal feature

## BOWL'D CHOICES

a masterclass in being an overachiever...packed with punch and ready to party, these salads and bowls come dressed to impress and are proof that healthy choices can still bring the heat

### Mr. Hamilton's Lentils

whole 21.75 / half 18.25

green lentil and arugula with shredded carrot, vine tomato, wild mushroom mix, green onion, feta, red wine vinaigrette

VEGETARIAN | GLUTEN FREE

### Caesar

whole 20.50 / half 17.50

this one always hits the spot... crisp romaine, smoked bacon, parmesan, seasoned toasted panko crumbs, fresh lemon, creamy garlic dressing

### Harvest Salad 23

spinach, apple, roasted sweet potato, beets, red onion, feta, pumpkin seeds, white balsamic pink peppercorn vinaigrette

VEGETARIAN | GLUTEN FREE

### Health Nut 3.0

whole 22.50 / half 19.75

red and white quinoa, diced cucumber, green onion, cherry tomato, feta, vegan avocado aioli, red wine vinaigrette

VEGETARIAN | GLUTEN FREE

### ump it up

- ⊕ add grilled chicken breast +8.50
- ⊕ add cajun seasoned atlantic salmon fillet +11.50

### Strawberry Fields 22

strawberry, mint, cucumber, arugula, and feta, topped with a sweet balsamic reduction

VEGETARIAN | GLUTEN FREE

### The Mack Biggsley 28.25

8oz grass fed lean ground

beef or ground turkey, shredded lettuce, diced tomato, red onion, pickle, grated cheese, greek yogurt special sauce

KETO | GLUTEN FREE

### Cauli Burrito Bowl 28.25

cauliflower rice, mexican spiced grass fed beef or lean turkey, coconut oil, shredded lettuce, onion, diced tomato, shredded cheese, chili lime greek yogurt and guacamole drizzle, cilantro

KETO | GLUTEN FREE

### Power Bowl 25.25

red and white quinoa, spinach, wild mushrooms, bean medley, grated hard boiled egg, green

## HUMBLE HANDHELDS

all of the following are served with your choice of side: green salad, caesar salad, lentil salad, quinoa salad, french fries, sweet potato fries (+2), or baked sweet potato (+2)

### The Club 25.25

crisp bacon, grilled chicken breast, sliced cheddar, lettuce, tomato and lemon dill aioli on hearty 12-grain bread

### Focaccia BLT 25.25

sliced tomato, olive oil and balsamic dressed arugula, hand sliced double smoked bacon, aioli

### The Reuben 25.25

a classic combo of shaved corned beef, sauerkraut, dijon, and swiss cheese on rye

### Chicken Pesto 24.25

grilled chicken breast, pesto aioli, dressed arugula, basil oil, roasted red pepper, and bocconcini on focaccia

### Chicken Parmini 24.50

breaded chicken breast topped with marinara, provolone and basil oil on focaccia bread

### Hot Honey Chicken 24.50

breaded chicken breast tossed in Frank's hot honey, cheddar, lettuce, tomato, and mayonnaise on a brioche bun

### prefer g-free?

looking to change it up?  
that's a-ok with us!

- ⊕ swap to gluten free bread or bun +2.25

### Prime-Time Burger 27.25

8 oz burger made with 100% grass fed beef topped with bacon, white cheddar, lettuce, pickles, red onion and tomato on an egg brioche roll

### Big Turk 26.25

8 oz turkey burger topped with pesto aioli, caramelized onions and arugula on a fluffy multigrain roll

### Zen Burger 27.25

sweet potato, black bean, brown rice, lentil and cilantro burger, with guacamole, baby spinach, vine tomato and vegan aioli on a multigrain roll

VEGAN | DAIRY FREE

### Chick'un Wrap 24.25

vegan chicken drizzled with Frank's Red Hot, vegan aioli roasted garlic, spinach, sautéed onions, and vegan Daiya cheese wrapped up in a soft whole wheat tortilla wrap

VEGAN | DAIRY FREE

### The Fingers 24.25

everyone's favourite, you know you love them...crispy breaded chicken fingers served with your choice of side

### 'Pub' Fish Plate

1 piece 25.75 / 2 piece 30.50

classic beer battered pub fish served with lemon, coleslaw and house-made tartar sauce