

Soups and Starters

Soup of the Day 6.5

Sausage and Clams Soup 13.5

Italian Sausage and Steamed Clams in a Tomato Broth, Crostini

Peasant Minestrone 7.5

Pancetta, Peas, Potato, Cabbage, Zucchini, Tomato, Pasta and Beans

Fried Calamari 14

Lemon Caper Aioli, Red Onion, Baby Tomato, Fried Capers

Sesame Tuna Bruschetta 12.5

Toasted Bread, Olive Tapenade, Arugula, Artichoke, Sundried Tomato Aioli

Pita and Dip 11

Pita Chips with Chickpea, Roasted Peppers, Kale and Artichoke Dip

Steak Flatbread 13.5

Grilled Steak, Tomato, Mozzarella and Basil, Arugula, Olives, Chimichurri Drizzle

Speck Wrapped Veal 13.5

Fontina Cheese, Smoked Prosciutto, Mushroom Marsala Sauce

Salads

Garden Sm. 5 Lg. 9

Garden Greens and Vegetables

Caesar Sm. 5 Lg. 10

Romaine, Croutons, Bacon Bits, Grana Padano, Creamy Garlic Dressing

Add Chicken 5.5 Shrimp 5.5 Salmon 6.5

Duck Confit 16

Kale, Orange, Fennel and Farro, Maple Citrus Vinaigrette

Grilled Salmon 16

Arugula, Avocado, Baby Tomato, Corn, Black Bean, Onions, Cilantro Lime Vinaigrette

Chicken Spinach 15

Quinoa, Artichokes, Olives, Capers, Goat Cheese, Pine Nuts, Sundried Tomato Vinaigrette

Burgers and Sandwiches

All Come with your choice of Two Sides:

Garden Greens, Caesar Salad, Fries, Onion Rings, Coleslaw, Potato or Quinoa Black Bean and Corn Salad

Steak Sandwich 17

Grilled 8oz Top Cap Sirloin, Garlic Bread Bun, Blue Cheese Butter and Sautéed Wild Mushrooms

Willows Burger 15

8oz Prime Rib, Provolone Cheese, Tomato, Lettuce, Mayo

Sausage and Peppers Burger 15.5

8oz Prime Rib, Spicy Italian Sausage, Roasted Peppers, Provolone Cheese Roasted Garlic Mayo, Arugula

Grilled Chicken Burger 14

Olive tapenade, Provolone Cheese, Spinach, Onions, Sundried Tomato Aioli

Eggplant Parmesan Panini 13.5

Grilled with Tomato, Mozzarella and Basil



Pasta

Lasagna alla Bolognese 17

Meat Ragù, Béchamel Sauce, Ricotta and Fresh Mozzarella Cheese

Mac and Cheese 16.5

Little Ear Shaped Pasta, Pancetta and Peas, Cheese Sauce

Seafood Linguine 17.5

Clams, Mussels, Shrimp, Calamari with Marinara Sauce and Capers

Pappardelle 17

Veal and Wild Mushroom Ragù, Broad Pasta Noodle

Sausage, Shrimp and Saffron Risotto 18

Italian Sausage, Garlic Chili Jumbo Shrimp, Peppers, Tomatoes

Potato Gnocchi 15

Hand made Dumplings, Speck, Wild Mushroom, Gorgonzola Cream, Peas, Sundried Tomato and Walnut



Mains

All Mains Come With Fresh Seasonal Vegetables

Bacon wrapped Turkey Filets 25.5

Maple Fig, Breaded Gorgonzola and Chive Potatoes, Arugula, Speck, Quinoa, Baby Tomato, Reggiano Salad, Lemon Garlic Anchovy Vinaigrette

Rack of Lamb 28.5

Juniper, Mustard and Rosemary Crust, Port Cherry Jus, Farro, Herbs and Wild Mushroom Risotto

Steak and Seafood 26

8oz Grilled Hanger Steak, Garlic, Shrimp and Scallop Skewer, Fried Fingerling Potatoes

Bison Ribeye 33

10oz Grilled Bison Ribeye, Red Wine Wild Mushroom, Bacon, Chive and Cheddar Stuffed Potato

Pan Seared Duck Breast 28

Balsamic Saskatoon Berry Jus, Fingerling Potato, Sausage, Fennel Hash

Grilled Rainbow Trout 24.5

Sweet and Spicy Grape Salsa, Warmed Fingerling Potato, Kale, Pancetta, Tomato and Almond

Roasted Chicken Breast 27.5

Pancetta, Mushroom Stuffing, Gorgonzola Cream, Chili, Garlic Spinach, Roasted Garlic mashed Potato



LUNCH

Soups

Soup of the Day 6.5

Sausage and Clams Soup 13.5

Spicy Italian Sausage and Steamed Clams in a Tomato Broth with Crostini

Peasant Minestrone 7.5

Pancetta, Peas, Potato, Cabbage, Zucchini, Tomato, Pasta and Beans

Hot and Sour Thai Noodle Bowl 13

Chicken, Shrimp, Chili, Garlic, Vegetables and Noodles in Hot and Sour Broth

Starters

Fried Calamari 14

Lemon Caper Aioli, Red Onion, Baby Tomato, Fried Capers

Sesame Tuna Bruschetta 12.5

Toasted Bread, Olive Tapenade, Arugula, Artichoke, Sundried Tomato Aioli

Pita and Dip 11

Pita Chips with Chickpea, Roasted Peppers, Kale and Artichoke Dip

Steak Flatbread 13.5

Steak, Tomato, Mozzarella and Basil, Arugula, Olives, Chimichurri Drizzle

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Fontina Cheese, Smoked Prosciutto, Mushroom Marsala Sauce

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Romaine, Croutons, Bacon Bits, Grana Padano, Creamy Garlic Dressing

Add Chicken 5.5 Shrimp 5.5 Salmon 6.5

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Kale, Orange, Fennel and Farro, Maple Citrus Vinaigrette

Grilled Salmon 16

Arugula, Avocado, Baby Tomato, Corn, Black Bean, Onions, Cilantro Lime Vinaigrette

Chicken Spinach 15

Quinoa, Artichokes, Olives, Capers, Goat Cheese, Pine Nuts, Sundried Tomato Vinaigrette

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8oz Prime Rib, Provolone Cheese, Tomato, Lettuce, Mayo

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8oz Prime Rib, Spicy Italian Sausage, Roasted Peppers, Provolone Cheese Roasted Garlic Mayo, Arugula

Grilled Chicken Burger 13.5

Olive tapenade, Provolone Cheese, Spinach, Onions, Sundried Tomato Aioli

Eggplant Parmesan Panini 13.5

Grilled with Tomato, Mozzarella and Basil

Prime Rib Beef Dip Melt 15

Torpedo Bun, Shaved Prime Rib, Roasted Peppers and Provolone Cheese and au Jus

Club House 14

Sage Roast Turkey, Ham, Cheddar, Mayo, Bacon Lettuce and Tomato on your choice of Bread

Quesadilla 11

Grilled Tortilla, Three Cheese, Onions, Peppers, Salsa

Add Chicken 5.5

Smoked Meat Panini 14.5

Grilled Marble Rye filled with Grainy Mustard, Smoked Meat and Provolone Cheese

Favourites

Dry Ribs or Chicken Fingers 15

Dill Dip, Garlic Toast, Choice of Caesar, Garden, Fries or Onion Rings

Fish and Chips 17

Beer Battered Haddock, Golden Fries, Coleslaw with Tartar, Malt Vinegar and Lemon

Lasagna alla Bolognese 17

Meat Ragù, Béchamel Sauce, Ricotta and Fresh Mozzarella Cheese

Mac and Cheese 16.5

Little Ear Shaped Pasta, Pancetta and Peas, Cheese Sauce

Seafood Linguine 17

Clams, Mussels, Shrimp, Calamari with Marinara Sauce and Capers

Teriyaki Stir Fry 17

Stir Fried Vegetables, Rice Noodle, Choice of Chicken or Marinated Beef

Grilled Rainbow Trout 24.5

Sweet and Spicy Grape Salsa, Warmed Fingerling Potato, Kale, Pancetta, Tomato and Almond

Steak and Seafood 26

8oz Grilled Hanger Steak, Garlic, Shrimp and Scallop Skewer, Fried Fingerling Potatoes
Fresh Seasonal Vegetables

White Wines

Pillitteri Riesling/Gewurztraminer	8	32
Ogio Zinfandel Rose	8	32
Ruffino Pinot Grigio	9	35
Summerhill Gewurztraminer**		40
Sandhill Hidden Terrace Sauv. Blanc	10	40
Kim Crawford Sauvignon Blanc		40
Santa Margherita Pinot Grigio		45
Liberty School Chardonnay	12	45
Summerhill Pinot Gris**		50
Grey Monk Odyssey Meritage		50
Kung Fu Girl Riesling		50
Caymus Conundrum		55
J Lohr Chardonnay		55
Emmolo Sauvignon Blanc **		60
Mer Soleil Chardonnay		65

Sparkling Wines

Henkell Trocken Piccolo	8	
Ogio Prosecco	9	35
Napa Brut Prestige Mumm Cuvee		55
Moet Chandon Brut Imperial		90

** Special order wines are subject to availability

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Red Wines

Sangiovese Santa Christina Antinori	9	35
Angels Gate Cabernet Merlot	9	35
Beringer Pinot Noir	10	40
Melipal Malbec		40
Melipal Cabernet		40
Gaucho Reserve Malbec	12	45
Masi Campofiorin		45
Oyster Bay Pinot Noir		50
Chateau St. Jean Cabernet		50
St. Hallett Faith Shiraz	14	50
Charles Smith Velvet Devil Merlot		50
Cave Springs Pinot Noir		50
J Lohr Cabernet		50
Quails Gate Old Vines Foch		55
Osoyoos Petales Meritage		60
Twenty Bench Cabernet		60
Zolo Reserve Malbec**		60
St. Francis Cabernet	15	60
Langmiel Shiraz		60
Ruffino Riserva Chianti		60
Summerhill Baco Noir**		60
Robert Mondavi Cabernet		75
Stags Leap Petit Syrah		80
Masi Costasera Amarone		105
Caymus Cabernet **		135

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Cocktails

- Dill Pickle Caesar** 7
Saskatoon's Best Caesar! Made with Birminghams Vodka, garnished with a dill Pickle spear.
- Blackberry Mint Julep** 7.50
Sweet Blackberries muddled with Mint and Woodford reserve Bourbon. Served over ice.
- Classic Mojito** 7
Mint, Lime and White Rum, sweetened with simple syrup. Topped off with Soda for a perfect afternoon pick me up.
- Basil Cucumber Mojito** 8
A Twist on the Classic Mojito that is sure to refresh you!
- Cucumber Smash** 8.50
Cucumber, Lime Juice Simple Syrup, Gin and Elderflower liqueur make for a wonderful summery cocktail!
- Pineapple Mimosa** 9.25
A mini bottle of Henkell served with Pineapple juice instead of Orange for a sweet summer treat. Try one with Sunday Brunch!
- Bourbon Peach Iced Tea** 7
Peach Schnapps and Peach Syrup with our in house made Unsweetened Iced Tea. Delicious!
- Red or White Sangria** 7
Our recipe marinades Berries and Orange slices in a mixture of Triple Sec and Brandy. Served with your choice of Red or White wine and Soda Water
- Whiskey Dawn** 7
A Saskatchewan Sunrise in a glass! Made with Canadian Whiskey, Iced Tea and raspberry liqueur.
- Drunken Palmer** 7
Sometimes Arnold likes a bit of Amber rum with his Lemonade and Iced Tea.

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