

THE BEGINNING

soup of the evening	14	mussels (P.E.I.)	30
caesar salad crisp romaine hearts, smoked bacon, roasted garlic sourdough croutons, shaved parmesan, lemon and anchovy dressing	22	fresh mussels, smoked bacon, dark lager and gorgonzola cream sauce, spinach, grape tomatoes	
roasted roots and spinach salad ^{GF}	22	shellfish quartet	32
rutabaga, parsnip, celery root, carrot, baby spinach, spiced apple cider vinaigrette, toasted pumpkin seeds, truffled sheep's milk cheese		shrimp with apple sage chutney, scallops with roasted pumpkin and miso, crab beignet with roasted fennel aioli, lobster cake with truffle aioli	
roasted pumpkin and parm fritters	24	bison bresaola ^{GF}	30
golden fried parmesan and pumpkin fritters, brown butter and sage crème fraîche, with maple drizzle		thinly sliced cured bison tenderloin, pickled vegetables, fresh blackberries, romano cheese, arugula, lemon oil, flaked salt, fresh cracked black pepper	
sous vide prawns ^{GF}	35		
chilled shrimp, spicy apple chutney, lemon ginger crema, crispy lotus root			

THE MIDDLE

sea scallops ^{GF}	67	beef striploin ^{GF}	62
Atlantic sea scallops with celeriac and brown butter purée, smoked bacon, maple cider gastrique, and dried apple		grilled New York striploin with roasted shallot demi-glace, truffle and parmesan fries, and roasted garlic aioli	
☞ : INNISKILLIN RIESLING OR QUEENSTON MILE PINOT NOIR		☞ : PILLITTERI MARKET CHARDONNAY OR JACKSON-TRIGGS SHIRAZ	
swordfish ^{GF}	57	beef ribeye	66
sesame crusted swordfish, miso maple glaze, ginger parsnip purée, and crispy rice cracker		16oz grilled beef ribeye with maple braised cremini mushrooms, and whisky butter poached fingerling potatoes	
☞ : SAINTLY ROSE OR QUEENSTON MILE PINOT NOIR		☞ : PALATINE HILLS VIOGNIER OR 13 KINGS ROYAL RESERVE RED	
chicken suprême ^{GF}	57	gnocchi	52
apple ginger brined chicken breast with maple walnut cream sauce, cranberry rice pilaf, and lemon gastrique		potato gnocchi, with chorizo, baby spinach, caramelized onion, portobello mushrooms, sundried tomato cream, and gorgonzola crumble	
☞ : BELLA TERRA CHARDONNAY OR INNISKILLIN MERLOT		☞ : FIELDING PINOT GRIGIO OR INNISKILLIN MERLOT	
rack of lamb	70	eggplant parmesan ^{Vg}	46
pistachio crusted, red wine and herb marinated lamb rack, with toum and lemon herb risotto		herb and garlic breaded eggplant medallions topped with tomato sauce, vegan mozzarella, and fresh basil, served with basil pesto linguine	
☞ : KEW MARSANNE OR CHEÂTEAU DE RUTH CÔTES DU RHÔNE		☞ : HENRY OF PELHAM SPARKLING ROSE OR CDC GAMAY NOUVEAU	
beef tenderloin ^{GF}	68		
grilled 8oz bacon wrapped beef tenderloin with herbed demi-glace, and brown butter Yukon mashed potatoes			
☞ : KEW MARSANNE OR BODEGA MURVIEDRO CABERNET SAUVIGNON			

THE EXTRAS

frites	15.50	cremini ^{GF}	15.50
crispy fried russet potatoes tossed in fresh parmesan and truffle oil, served with roasted garlic and chive aioli		oven roasted cremini mushrooms tossed in honey and toasted sesame	
sprouts ^{GF}	15.50	roasted roots ^{GF}	15.50
roasted Brussels sprouts with bacon, garlic butter, and fresh shaved parmesan		golden roasted root vegetables with maple glaze and fresh herbs	

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 23

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

Eggs Benny 24

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

Avo Classic 23.50

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

Power Play 24

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

Egg Me On 23

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

Morning Glory Breakfast Bowl 24

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 12

Calamari Crunch 24

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 23

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

Whipped Feta 19

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

Charcuterie Board 28

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 20

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

Feta Bruschetta Perfecta 22.50

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

Buffalo Wings 23.50

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 18.50

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

Fried Pickles 18.50

fried dill pickle spears, buttermilk ranch dressing

Quinoa Bites 18.50

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

play fan fave

Macho Nacho whole 24 / half 19

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

⊕ add guacamole +4

▲ substitute for Daiya vegan cheese +4

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 20.75 / half 17.50

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

Caesar

whole 19.50 / half 16.50

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

Harvest Salad 22

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

Health Nut 3.0

whole 21.50 / half 18.75

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
- ⊕ add cajun seasoned atlantic salmon fillet +11

Strawberry Fields 21

strawberry, mint, cucumber, arugula, and feta, topped with a sweet balsamic reduction
VEGETARIAN | GLUTEN FREE

The Mack Biggsley 27

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 27

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 24

red and white quinoa, spinach, wild mushrooms, bean medley, grated hard boiled egg, green onion, seasoned with tamari

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 24

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

Focaccia BLT 24

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

The Reuben 24

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

Chicken Pesto 23

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

Pressed Parm 23.50

breaded chicken breast topped with marinara and provolone on naan bread, perfectly pressed and grilled

Hot Honey Chicken 23.50

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

Prime-Time Burger 26

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 25

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

Zen Burger 26

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 23

vegan chicken tossed in Frank's Red Hot, roasted garlic, spinach, sautéed onions, and vegan Daiya cheese wrapped up in a soft whole wheat tortilla wrap
VEGAN | DAIRY FREE

The Fingers 23

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

'Pub' Fish Plate

1 piece 24.50 / 2 piece 29
classic beer battered pub fish served with lemon, coleslaw and house-made tartar sauce and your choice of side

THE MAIN EVENT

Shrimp Taco 24

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

Cajun Shrimp Linguini 43

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 43

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

GLUTEN FREE

The Steak 55

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 45

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 18.50 / 12-slice 36

fresh tomato sauce, basil, mozzarella

VEGETARIAN

OG Pepperoni

flatbread 19.50 / 12-slice 37

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

Match Point

flatbread 20 / 12-slice 39

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!

drink features

Pear Necessities 16

dark rum, amaro Montenegro, pear nectar, lime juice

Shell Shocked 17

vodka, pistachio lemon syrup, ginger beer, black walnut bitters

Turn of the Season 18

in-house infused cinnamon brown sugar tequila, Grand Marnier, peach puree, lime juice, agave

Hocus Smokus 12

iced apple cider, iced lapsang souchong tea, caramel, cinnamon maple syrup, whipped cream

FREE SPIRITED & SPIRIT FREE
OR SPIKE IT WITH: WHISKEY 18

LOCAL CRAFT BEERS

TALL CANS | 473mL

Silversmith Brewing Co

Dark Lager 10

Kame & Kettle Beer Works

Minivan Kolsch 9.50

Coldbreak Brewing

Sublime Hazy IPA 10

Blackburn Brew House

Tunnels Amber Lager 9.50

Bridgewater Brewery

Lift Bridge Light Lager \$9.50

Bench Brewing Company

Berry Fields Sour 10

Decew Falls Brewing Company

32k IPA 9.50