



IRONSTONE

GRILL

AT THE MARSHES

Appetizers

Nachos	\$10
green onions, red peppers, black olives, jalapenos, mozzarella, Pico de gallo, sour cream	
add chicken	\$4
add guacamole	\$0.75
Smoked Salmon	\$12
sliced smoked salmon on a crispy bagel ring on a bed of young Boston lettuce with summertime cherry tomatoes, capers, sweet onions, with herbs & citrus remoulade and drizzled with lemon oil	
Herb Crusted Calamari	\$11
herb crusted squid, sweet Thai chili, pesto aioli and marinara sauces	
Bruschetta	\$10
slices of baguettes, roma tomatoes, garlic, scallions, red onion, extra virgin olive oil, basil, parmesan & topped with feta cheese	
Wings	\$12
½ lb with choice of Marshes signature sauces: Honey garlic mustard, Mango BBQ or Buffalo	
Chicken Strips	\$12
breaded chicken strips served with fries choice of plum sauce, Mango BBQ or Buffalo style	
Chicken Quesadilla	\$11
tender seasoned chicken, tomato, red onion sweet pepper ,mozzarella & cheddar cheeses folded in tortilla topped with sour cream and pico de gallo	
add guacamole	\$0.75
Onion Rings	\$6
Southwestern chipotle mayo	
Fries	\$4
add home-made red wine demi	\$1
Munchie Platter (serves 3)	\$25
zucchini sticks, calamari, 1/2lb wings, spring rolls, onion rings	

Soup

Chef's Creation **\$4**

Salads

Garden **\$9**

baby greens, cucumber, red onion, cherry tomato, root vegetable chips, carrot spiral

Side Garden salad **\$5**

Caesar **\$10**

crisp romaine, shaved parmesan, crumbled bacon, garlic & herb crouton, creamy garlic dressing

Side Caesar salad **\$5**

Summer Berry & Brie **\$13**

Panko and herb crusted brie, balsamic marinated summer berries , baby greens & creamy poppy seed dressing

Springtime Goat Cheese **\$12**

mixed greens, goat cheese, dried apricots, cranberries, caramelized walnuts, sunflower seeds, maple balsamic dressing, warm pita

Side Springtime Goat Cheese **\$6**

Cobb Salad **\$13**

young Boston & iceberg lettuce with roasted chicken filet, bacon, slices of hard boiled egg, cherry tomatoes, scallions, roasted kernels of corn, peppers, crumbled gorgonzola cheese with a red wine vinaigrette

Side Cobb Salad **\$6**

Mediterranean **\$13**

cucumbers, tomatoes, red onion, sweet peppers, crisp romaine, pitted ripe black olives, feta cheese, basil oregano dressing

Side Mediterranean **\$6**

add cajun chicken **\$5**

add garlic buttered tiger prawns **\$5**

add smoked salmon **\$5**

Executive Chef
Shah Hafizi

• Prices do not include taxes or gratuities •
• The Ironstone Grill is NOT a nut free environment •

Clubhouse Favorites

(All Clubhouse favorites are served with French fries)

Substitute a soup or Garden salad for **\$0.99**

Buffalo Chicken Wrap **\$14**

chili and panko crusted chicken breast, Marshes Signature Buffalo Sauces, lettuce, tomato, red onion & Ranch, whole wheat tortilla or flour tortilla wrap

The Marshes Burger **\$14**

AAA Sirloin burger, Marshes Signature BBQ sauce, jalapeno Havarti cheese, lettuce, tomato, onion, Southwestern chipotle mayo, sesame Kaiser
add bacon **\$2**

Forty Creek BBQ Chicken Wrap **\$13**

grilled chicken breast, Forty Creek Whisky BBQ sauce, sweet peppers, red onion, baby greens, Provolone cheese, on whole wheat tortilla wrap

The Clubhouse **\$13**

grilled chicken breast, bacon, lettuce, tomato and pesto mayo
choice of bread: country white or multigrain

Smoked meat Sandwich **\$13**

Montréal style smoked meat on rye bread, with prepared mustard, coleslaw and kosher dill pickle

Grilled Vegetable & Goat Cheese **\$12**

balsamic marinated zucchini, red pepper, green pepper, Portobello mushrooms, sweet onion, baby greens, roasted red pepper aioli, spinach tortilla wrap

AAA Alberta Beef Steak Sandwich **\$17**

6oz. AAA steak grilled to your specification, sautéed onion, button mushroom, Swiss cheese, Marshes signature steak sauce, Vienna roll

Steak & Fries **\$21**

8oz. AAA Alberta Beef Steak grilled to your perfection, sautéed onions, button mushrooms & red wine demi

Pastas

Chicken Tortellini **\$15**

grilled chicken, cheese stuffed tortellini, sundried tomato, sweet peppers, garlic, basil, home made Alfredo sauce

Veal and Beef stuffed Ravioli **\$15**

stuffed ravioli with veal, beef, onion, garlic served with a spicy rose sauce

Wild Mushroom Scampi Risotto **\$15**

tiger prawns, shiitake, oyster, porcini, field mushrooms, orzo pasta peppercorn cream sauce

Traditional Oven-Baked Cannelloni **\$15**

Spinach & Ricotta cannelloni topped with classical pomodoro sauce and home made Alfredo sauce & parmesan grand padano

Pizza

Margherita **\$13**

tomato sauce, mozzarella, Swiss emmenthal, Romano pecorino cheese, fresh basil & extra virgin olive oil

Roman **\$14**

Oven herb roasted cherry tomato, goat mariposa cheese, sundried tomatoes, sweet red onion confit & balsamic reduction

Maui **\$14**

zesty mango bbq chicken, grilled pineapple, sautéed onion, fine herbs & honey garlic mint yogurt drizzle

Add \$1.99 for extra ingredients
(cajun chicken, Shrimp, Smoked Salmon or Bacon)

IRONSTONE – GARDEN TERRACE ROOM – JONES LOUNGE

Let us help you plan your next event!

To talk with our special event planning team
Call 613-271-3376

www.marshesgolfclub.com

Executive Chef
Shah Hafizi

• Prices do not include taxes or gratuities •
• The Ironstone Grill is NOT a nut free environment •