





the gård

BREAKFAST

BREAKFAST AT THE CLUB

Classic Breakfast 11

2 free range eggs cooked any style, your choice of 2 pieces bacon, ham, sausage or turkey bacon served with signature homefries, 1 slice Texas toast and side of baked beans
sub 2 pieces of peameal +2

Steak & Eggs 21

3 free range eggs cooked any style, 6 oz steak served with signature homefries 2 slices of Texas toast and side of baked beans

Waffles 12

Fresh waffle topped with seasonal fresh fruit, sugar powder and whipped cream
add real maple syrup +3

Triple Bogey 14

Fresh Waffle, 2 free range eggs any style, your choice of 2 pieces of bacon, ham, sausage or turkey bacon and side of baked beans
add fresh fruit to your waffle +4
add real maple syrup +3

Omelettes

3 free range eggs served with our signature homefries and 2 slices of Texas toast;

Western 16

Ham, onions and peppers

Vegetarian 15

Spinach and feta

Bagel Lox 14

Toasted Ace Everything Bagel and whipped cream cheese, topped with Norwegian smoked salmon, capers, and red onion, served with 2 free range eggs any style

Bennies 16

2 large poached free range eggs your choice of: ham, florentine, or peameal served with our signature homefries and garnish
sub Norwegian smoked salmon +3

Avocado Toast 13

Avocado mash spread thick on 2 slices of Ace sourdough toast topped with 2 free range eggs any style & balsamic drizzle

Keto Scrambler 17

3 free range eggs scrambled with bacon, sautéed onions, sausage crumble, peppers, and cheddar cheese, served with a spinach, avocado and feta side salad and blueberry garnish

Open Daily
8 am to 8 pm

operating hours subject to change





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GRAB & GO

Yogurt Parfait <i>Fresh seasonal fruit, Greek yogurt, granola, & honey</i>	8
Fresh Fruit Bowl <i>Fresh seasonal melons, grapes & mixed berries</i>	7
Egg Muffin <i>1 over hard egg, bacon or sausage, cheddar cheese in a toasted English muffin</i>	6
Breakfast Wrap <i>3 free range eggs scrambled, your choice of: Western (ham, green peppers & onions) or Vegetarian (mushroom, tomato, onion, peppers)</i>	8
Peameal on a Bun <i>3 thick slices of peameal bacon served on an Ace Brioche bun add aged cheddar +1.5 add 1 free range egg +2 add tomato, lettuce and onion +1.5</i>	7.5
Hot Dog	7.5
Sandwiches <i>Tuna Salad, Egg Salad</i>	6
<i>Ham & Swiss, Turkey & Cranberry</i>	7
<i>Roast Beef, Gârd Assorted</i>	8
Sweets <i>Muffins: Carrot, Bran & Chocolate Chip or Blueberry</i>	2
<i>Apple Fritters</i>	3

BEVERAGES

Coffee, Tea	3
Hot Chocolate	3.5
Soft Drinks	3
Gatorade, G2	4
Juices <i>Cranberry, Apple, Orange, Lemonade, Iced Tea</i>	3
Fresh Orange Juice	7
Mimosas	9
Smoothies <i>Strawberry Banana, Mixed Berry, Go Green</i>	7



the gard

LUNCH

FROM THE GRILL

*served with Toss Salad or Jersey French Fries
sub Sweet Potato Fries +2, sub Onion Rings +2, sub Caesar Salad +3*

Smoke Stack Smash Burger 21

8 oz Fresh grilled ground beef topped with smoked meat, Swiss cheese, caramelized onions and Chipotle BBQ sauce

Mushroom Melter Smash Burger 18

8 oz Fresh grilled ground beef with sautéed mushrooms, caramelized onions and Provolone cheese topped with garlic Aioli

Classic Smash Burger 16

8 oz Fresh grilled ground beef topped with onions, pickles, tomatoes & leaf lettuce

add cheese +1.5

add bacon +2

Black Bean Burger 16

Served with seasonal micro greens on an Ace Brioche bun

Sausage on a Bun 14

Italian sausage grilled and topped with caramelized onion & Sauerkraut

HAND HELDS

*served with Toss Salad or Jersey French Fries
sub Sweet Potato Fries +2, sub Onion Rings +2, sub Caesar Salad +3*

Clubhouse 17

Chicken, bacon, lettuce, tomato, mayo, nestled between sourdough

Beef Dip 19

Tender roasted beef, on French baguette, served with Au Jus, horseradish Aioli & caramelized onions

Classic BLT 11

Bacon, lettuce & tomato

Wraps

Crispy Fish Coleslaw & Pickle 15

Battered fish with creamy coleslaw and pickle

Chicken Nashville Caesar 15

Chicken with Nashville BBQ sauce and creamy Caesar dressing

Montreal Smoked Meat 17

Stacked Montreal smoked meat on rye toast served with mustard Aioli

Pulled Pork 17

Slow cooked pork butt in gard house bbq sauce topped with caramelized onion, Swiss cheese and chipotle sauce nestled between an Ace ciabatta bun served with coleslaw

THE CLASSICS

Crispy Chicken Tenders & Fries 15

Served with your choice of dipping sauce Ranch, Thai Chili, Nashville BBQ or Plum

Poutine 15

Jersey Fries with gravy, cheese curds, Canadian cheddar topped with fresh scallions

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SIDES

French Fries	5
Onion Rings	7
Sweet Potato Fries	9



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SMALL PLATES

Garlic Shrimp	18
<i>Jumbo shrimp sautéed with butter and garlic served with a toasted baguette</i>	
Cheesy Bread	8
<i>Ace baguette spread with garlic butter and smothered with our house blended cheese add crumbled bacon +2</i>	
Spring Rolls	15
<i>Vegetarian Spring Rolls, with your choice of dipping sauce</i>	
Spicy Feta & Hummus	12
<i>Served with fresh Pita breads</i>	

GRAZING/SHARE PLATES

Classic Trio	18
<i>Sweet potato fries, seasoned Jersey fries & onion rings served with gravy, mango Aioli & Chipotle mayonaise</i>	
Mediterranean Trio Dip Platter	25
<i>Hummus, roasted red pepper dips served with spicy Feta, Kalamata olives, cherry tomatoes, cucumber, red pepper, crackers & Parmesan dusted Pita bread</i>	
Nachos	25
<i>Corn tortillia layered with Cheddar cheese topped with lettuce, tomato, olives, jalapeno & fresh green onion served with sour cream and salsa add Pico de Gallo +2, add guacamole +2 add beef +5, add chicken +5</i>	

FRESH GREENS

Macpherson Cobb Salad	17
<i>Grilled chicken, bacon, boiled egg, tomatoes, red onions, avocado, Canadian cheddar, Romaine and garden medley leaf, served with garlic ranch Aioli dressing</i>	
Signature Beet & Goat Cheese	15
<i>Pickled beets, crumbled goat cheese, figs, candied walnuts on a bed of garden medley leaf lettuce drizzled with reduced balsamic dressing</i>	
Caeser	13
<i>Bacon, Romaine lettuce and parmesan cheese served with peppercorn Caesar dressing and toasted ciabatta bun add grilled chicken +5</i>	
Southwest	17
<i>Grilled chicken, peppers, black bean, corn, avocado, tomatoes, Canadian cheddar, Romaine and Garden Medley Leaf served in a crispy tortilla bowl with cracked peppercorn ranch dressing</i>	
Greek	18
<i>Mixed greens, tossed with sliced cucumbers, tomatoes, green bell pepper, red onion, olives, feta cheese and Greek dressing</i>	
Side Salads	9
<i>Caeser, Greek or Green Toss</i>	



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DINNER

DINNER ENTREES

New York Striploin Steak 29
8 oz center cut strip steak grilled to your liking served with potato and vegetable of the day

Chicken Parmesan 22
Tender Chicken Breast, Tomato Sauce and Cheese combine for this classic dish served with side of linguine Marinara or Alfredo

Pork Schnitzel 22
Hand made and breaded pork tenderloin with a creamy Hunter Sauce served with Paulo rice and seasonal vegetables

Butter Chicken 23
Simmering marinated & grilled Tandoori chicken in a spicy, aromatic, buttery and creamy tomato gravy sitting on a bed of Basmati rice served with Naan bread

Salmon Fillet 26
6 oz Salmon fillet glazed with orange and ginger served with a side of Paulo rice and seasonal vegetables

Signature Pasta 23
Chicken, Bacon, and Spinach sautéed with linguini and tossed with a rich and creamy garlic Alfredo

Fish & Chips 19
Crispy beer battered haddock, Jersey fries with creamy tartar sauce and grilled lemon

Ask about our Special of the Day

SMALL PLATES

Garlic Shrimp 18
Jumbo shrimp sautéed with butter and garlic served with a toasted baguette

Cheesy Bread 8
Ace baguette spread with garlic butter and smothered with our house blended cheese add crumbled bacon +2

Spring Rolls 15
Vegetarian Spring Rolls, with your choice of dipping sauce

Spicy Feta & Hummus 12
Served with fresh Pita breads

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served with Toss Salad or Jersey French Fries
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Mushroom Melter Smash Burger 18

8 oz Fresh grilled ground beef with sautéed mushrooms, caramelized onions and Provolone cheese topped with garlic Aioli

Classic Smash Burger 16

8 oz Fresh grilled ground beef topped with onions, pickles, tomatoes & leaf lettuce
add cheese +1.5
add bacon +2

HAND HELDS

served with Toss Salad or Jersey French Fries
sub Sweet Potato Fries +2, sub Onion Rings +2, sub Caesar Salad +3

Beef Dip 19

Tender roasted beef, on French baguette, served with Au Jus, horseradish Aioli & caramelized onions

Pulled Pork 17

Slow cooked pork butt in g'ard house bbq sauce topped with caramelized onion, Swiss cheese and chipotle sauce nestled between an Ace ciabatta bun served with coleslaw

FRESH GREENS

Macpherson Cobb Salad 17

Grilled chicken, bacon, boiled egg, tomatoes, red onions, avocado, Canadian cheddar, Romaine and garden medley leaf, served with garlic ranch Aioli dressing

Signature Beet & Goat Cheese 15

Pickled beets, crumbled goat cheese, figs, candied walnuts on a bed of garden medley leaf lettuce drizzled with reduced balsamic dressing

Caeser 13

Bacon, Romaine lettuce, parmesan cheese. Served with peppercorn Caesar dressing and toasted ciabatta bun
add grilled chicken +5

Southwest 17

Grilled chicken, peppers, black bean, corn, avocado, tomatoes, Canadian cheddar, Romaine and garden medley leaf served in a crispy tortilla bowl with cracked peppercorn ranch dressing

Greek 18

Mixed greens, tossed with sliced cucumbers, tomatoes, green bell pepper, red onion, olives, feta cheese and Greek dressing

Side Salads 9

Caeser, Greek or Green Toss