

CAMBRIDGE ON



1316 DICKIE SETTLEMENT RD



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BAR & RESTAURANT

STARTERS		FLATBREADS		HANDHELDS		AFTER 5	
<div><div>\$11</div><div>\$18</div><div>\$26</div><div>\$50</div><div>\$19</div><div>\$12</div><div>\$16</div><div>\$18</div><div>\$15</div><div>\$14</div><div>\$15</div></div>	<b>CHICKEN WINGS</b> Served with carrots, celery, blue cheese dip. Your choice of sauce: mild, medium, house hot, buffalo hot, dry cajun, buffalo blue, whisky BBQ, Korean, Nashville hot, maple chili, honey garlic, BBQ ranch, salt & pepper	<b>\$18</b>	<b>ROASTED WILD MUSHROOMS (P)</b> Ricotta cheese, bacon jam, shaved red onions, truffle cream sauce, rosemary	<b>\$20</b>	<b>WB SIGNATURE BACON CHEDDAR (P)</b> Beef & pork burger, cheddar, lettuce, tomato, onion, house brine pickles, Applewood smoked bacon, WB signature sauce, toasted potato bun	<b>\$22</b>	<b>SHRIMP TOSTADA</b> Crunchy corn tortilla, Cajun shrimp, Pico de Gallo, fresh jalapeno, pickled red onions, chili pineapple, Cheeto crema, spicy mayo, fresh lime, queso fresco, cilantro Served with side fries or house salad. Make it vegetarian sub crispy cauliflower <b>UPGRADE TO CAESAR SALAD OR ONION RINGS \$4</b>
	<b>SNACK (4 PIECE)</b>	<b>\$20</b>	<b>THE BEAR (P)</b> Pepperoni, pastrami, chorizo sausage, smoked bacon, BBQ ranch, mozzarella, Pico de Gallo, pomodoro sauce	<b>\$19</b>	<b>THE LAMB</b> Lamb patty, tomato chutney, griddle onions, cheese sauce, arugula, toasted potato bun	<b>\$23</b>	<b>TUSCAN SHRIMP MAC &amp; CHEESE</b> Shell pasta, mushrooms, spinach, grape tomatoes, shaved padano, Tuscan tomato and cheese sauce, panko parmesan, micro greens
	<b>HOUSE (8 PIECE)</b>	<b>\$16</b>	<b>CAPRESE (V)</b> Blistered grape tomatoes, bocconcini, pomodoro sauce, pesto, fresh basil	<b>\$19</b>	<b>NASHVILLE HOT CHICKEN SAMMY</b> Buttermilk brined crispy chicken thigh, house made pickle, lettuce, tomato, Nashville aioli, garlic sauce, toasted potato bun	<b>\$21</b>	<b>CHICKEN &amp; FRIES</b> Peri Peri spiced roasted chicken thigh, pan roasted vegetables, chili pineapple salsa, Cheeto fries, Nashville aioli, house made pickle
	<b>SHARE (12 PIECE)</b>	<b>ON THE GREENS</b>		<b>\$19</b>	<b>CLASSIC REUBEN</b> Shaved pastrami, Swiss cheese, griddle onions, sauerkraut, house made pickle, WB signature sauce, toasted rye	<b>\$20</b>	<b>FAJITA BOWL (V)</b> Black bean and corn salsa, spiced chickpeas, fajita vegetables, avocado crema, pickled onions, savory rice, fresh lime, cilantro, queso fresco
	<b>PLATTER (24 PIECE)</b>	<b>\$18</b>	<b>BEET SALAD (V)</b> Pickled beets, truffle goat cheese mousse, field greens, poached pears, candied seeds, yam chips, maple sherry vinaigrette	<b>\$22</b>	<b>BEARS CLUB (P)</b> Cajun chicken, shaved pastrami, Swiss cheese, arugula, tomato, Applewood smoked bacon, chipotle aioli, toasted triple layer rye	<b>\$20</b>	<b>THAI CURRY (V)</b> Marinated tofu, seasonal vegetables, house made yellow Thai curry, red chilies, cilantro, jasmine scented rice <b>ADD - CHICKEN \$8, SHRIMP \$7 OR SALMON \$10</b>
	<b>WB CHEESY NACHO (GF)</b> Corn chips, cheese blend, Pico de Gallo, pickled red onions, Cheeto crema, fresh cilantro, salsa, sour cream	<b>\$17</b>	<b>WB CAESAR (P)</b> Chopped romaine hearts, bacon lardons, shaved padano, fresh lemon, panko parmesan, crispy capers	<b>\$18</b>	<b>ALOO TIKKA (V)</b> Potato and quinoa patty, lettuce, tomato, onion, house made pickle, chipotle aioli, mint chutney, toasted potato bun  <b>ALL THE ABOVE SERVED WITH FRIES OR HOUSE SALAD UPGRADE TO CAESAR SALAD OR ONION RINGS \$4</b>	<b>THE CUB MENU</b> (12 AND UNDER)	
	<b>WHIPPED FETA &amp; GREEK YOGURT DIP (V)</b> Spiced chickpeas, sea salt, EVOO, pita shards	<b>\$22</b>	<b>SALAD NIÇOISE</b> White wine poached potato and shrimp, green beans, grape tomatoes, romaine hearts, pickled shallots, candied zest, egg, lemon caper vinaigrette, béarnaise aioli	<b>\$18</b>	<div><div>★ ★ ★ \$14 FOR EACH MEAL ★ ★ ★</div><div><b>JUNIOR CHICKEN FINGERS 3PC. (GF)</b> Plum sauce</div><div><b>CHEETO MAC &amp; CHEESE</b> Seashell pasta, Cheeto cheese sauce</div><div><b>JUNIOR GRILLED CHEESE</b> <b>ADD BACON \$3</b> Cheddar blend on choice of toast</div><div><b>JUNIOR FLAT BREAD (P)</b> Pomodoro sauce, pepperoni, mozzarella cheese</div><div><b>JUNIOR CHEESE BURGER (P)</b> Cheddar cheese</div><div><b>JUNIOR HOT DOG</b> Toasted bun</div><div><b>*ALL THE ABOVE ARE SERVED WITH CRUDITÉ, FRIES AND A FOUNTAIN DRINK</b></div></div>		
	<b>BEEF BITES (GF)</b> Za'atar crusted top sirloin, hummus, pickled red onions, garlic sauce, pomegranate, corn chips	<b>\$24</b>	<b>POKE SALAD</b> Ponzu marinated salmon, greens, cucumber, radish, carrots, edamame, chili pineapple, fresh jalapenos, Teriyaki, spicy mayo, sesame seeds, nori	<b>\$17</b>			
	<b>BOMBAY SHRIMP 5 PC. (GF)</b> Cilantro garlic shrimp, pickled peppers, jalapenos, chili pineapple, chipotle aioli		<b>GREEK SALAD</b> Peppers, cucumber, red onion, Kalamata olives, chop romaine, feta cheese, creamy avocado Greek dressing				
	<b>BUTTERMILK FRIED CALAMARI (GF)</b> Nashville aioli, pickled peppers, micro greens		<b>ADD- CHICKEN \$8      GARLIC SHRIMP 5 PC \$7</b>				
<b>KUNG PAO CAULIFLOWER (GF) (V)</b> Battered florets, peppers, onion, Kung Pao glaze, roasted cashews, sesame seeds, scallions							
<b>POPCORN CHICKEN</b> Buttermilk brined chicken, BBQ ranch, spicy mayo, house made pickles, scallions, Cheeto dust							
<div><div>★ ★</div><div>COME FOR THE GOLF — STAY —</div><div>★ ★</div><div>FOR THE FOOD</div></div>							
<div>GLUTEN FREE (GF)    VEGETARIAN (V)    CONTAINS PORK (P)</div>							

