



A BRIEF INTRODUCTION

For 111 years, our beautiful club has graced the shores of the Northwest Arm. Today, we strive to continue to create lasting memories for many thousands of families.

On behalf of our Chef, the dining room staff, and all of us at The Waegwoltic Club,
Welcome!

FIRST BITES

Chef-Inspired Soup ●

Please ask your server for the daily creation
served with crisps
cup 6 / bowl 9

1908 Chowder

Salmon, haddock, scallop, potato, carrot, fennel cream,
rustic bread
cup 10 / bowl 16

Waeg Cake ●●

Haddock cake, salmon hash, giardiniera, shoot salad,
lemon mustard dill sauce

15

Crunch ●

Fried cauliflower, radish slaw, Korean BBQ sauce

14

Tackle Box

Warm artichoke & spinach dip, roasted red pepper hummus,
white bean parmesan dip, lavash, rice paper, chips, pickled veg

17 for two

SALADS

Kale Caesar ●

Kale, smoked chickpeas, cherry tomatoes,
toasted cashews, hemp crumble, house parmesan,
yuzu-tahini dressing
small 13 / large 16

Spinach ●●

Baby spinach, pickled quail's egg, pomegranate seeds,
candied pecan, fried goat cheese, cucumber roll,
poppy seed dressing
small 13 / large 16

Waeg Powerbowl ●●●

Locally-sourced proteins and vegetables
ancient grains, house dressing
ask your server about today's selections
small 14 / large 17

Greens ●●

Riverview greens, julienne of vegetables,
grape tomatoes, pickled radish,
roasted red pepper vinaigrette
small 12 / large 15

Bibimbap ●●

Fried egg, house kimchi, pickled shiitake,
bean sprout hash, snow peas, carrot noodle,
black rice, chili-lime vinaigrette
16

Salad additions:

grilled chicken 7 | sesame tofu 6 | pan seared salmon 8 | quinoa crunch 7
double smoked bacon 2 | hemp seeds 2 | flax seeds 2 | chia seeds 2

ALL HANDS ON DECK

Served with choice of fries or soup

side substitutions:

side salad 4 | seafood chowder 6 | sweet potato fries 2 | gluten free bun 1

The Forager ●●

Open face chickpea samosa patty, apple chutney, arugula,
fried cauliflower, curry aioli, sweet potato round

16

Northwest Arm

6oz Withrow's beef patty, pulled short rib fritter,
bacon jam, caramelized onions, applewood cheddar,
iceberg lettuce, soft bun

16

English Style ●

Beer-battered haddock,
lemon rémoulade,
fries, slaw

1 piece 14 / add 2nd piece for 5

Turkey Burger ●

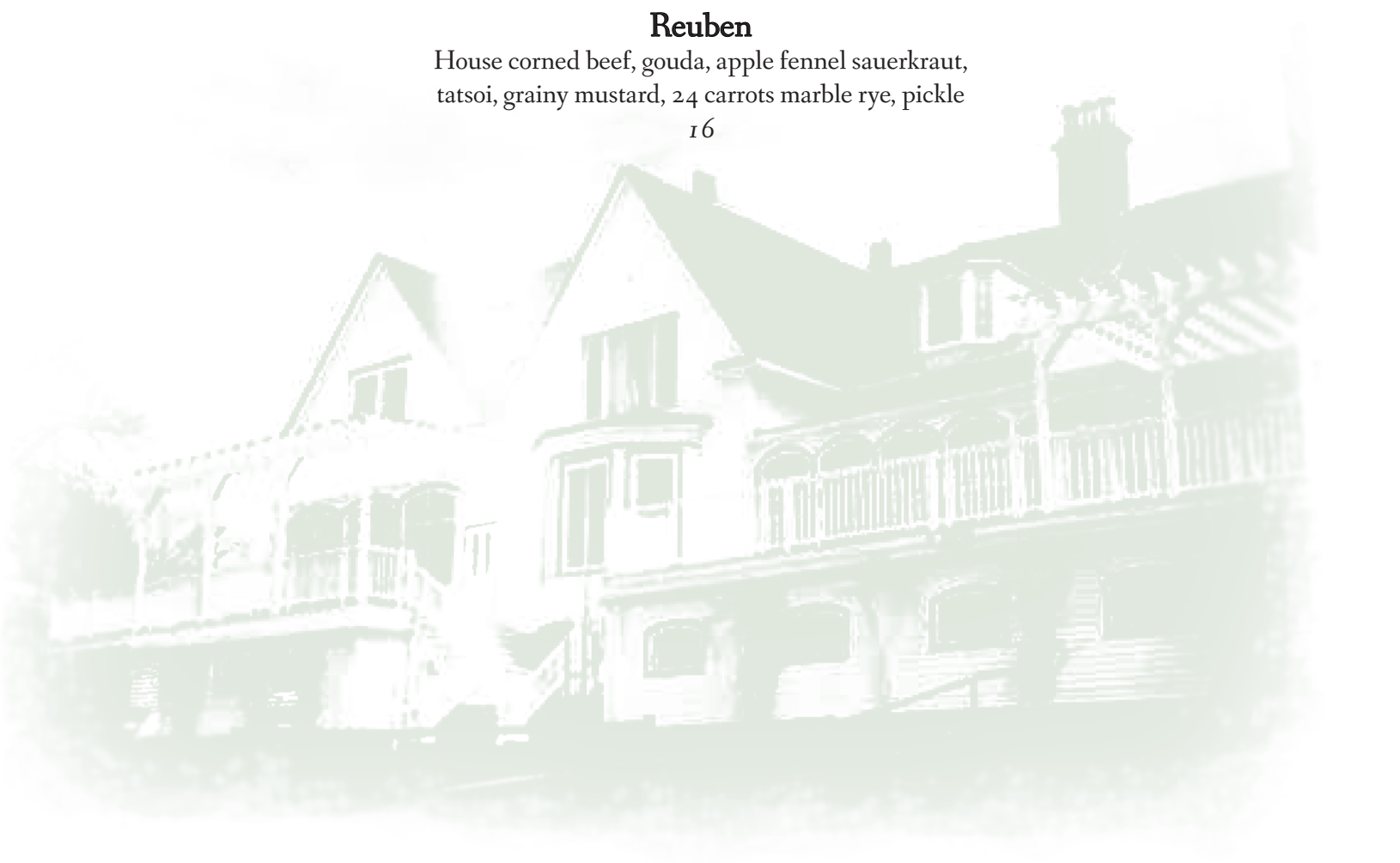
Pulled turkey, pickled onion, panko feta,
iceberg lettuce, cranberry aioli,
cauliflower crisp

17

Reuben

House corned beef, gouda, apple fennel sauerkraut,
tatsoi, grainy mustard, 24 carrots marble rye, pickle

16



MAIN PLATES

Entrées are served with your choice of:
whipped potato | quinoa crunch | black rice | roasted fingerling potatoes
side substitutions:
side salad 4 | seafood chowder 6 | sweet potato fries 2

Farm Hand

Oven roasted chicken breast, pistachio-chicken sausage,
pickled plum chutney, broccoli couscous, cipollini jus
26

Around the Block

Pan seared calf’s liver, minted peas,
double smoked bacon, crispy onions, jus
18

The Garden

Wild mushroom stroganoff, ratatouille,
chow mein sweet potato cake, sesame broccoli,
fried chickpeas, turmeric-tahini vinaigrette
25

Hook & Line

Pan seared haddock, scallion corn fritter,
snow peas, mojo verde, lemon cream
27

Off Shore

Pan seared Atlantic salmon,
candied beets, bok choy,
lentil tabouli, pumpkin seed pesto
29

The Arm

Pan seared scallops, pork savoy roll, apple chow, edamame,
pickled carrot, sunchoke purée, pork jus
32

OUR KIDS

Beverage and chef’s sweet included with all children’s meals
side options: fries | mashed potatoes | veggie sticks

Chicken Fingers

Breaded chicken,
plum sauce

11

Jumping Jack Burger

4oz patty, cheddar,
soft bun

10

Line & Sinker

1 piece battered haddock,
lemon dip

10

Pizza Pie

3cheese pizza on naan bread

11

Arrrr Matey ●

(choice of)

Lentil penne with roasted
pomodoro sauce

or

Spun veggie noodle with
butternut squash

10

No gluten ingredients: ● Dairy-free: ● Vegan: ●

