



Wing Night

SHAREABLES

HUMMUS PLATE | 12 |

Garlic and chickpea dip with olives and grilled flatbread.

GUACAMOLE | 13 | **V GF ★**

Homemade avocado dip with corn tortilla chips.

PRAWN COCKTAIL | six 14 | doz 26 | **GF 🌶️**

Marinated jumbo prawns with thai red curry cocktail sauce and lime.

LOADED NACHOS | 20 | **GF**

| Add Chicken 6 | Add Guac 4 |

House fried corn tortilla chips loaded with our cheese blend, bell peppers, green onion, and jalapeños. Served with sour cream & salsa

DRAFT BEER

| PINT 8 | PITCHER 22 |

OTC LAGER
Lager 5.0%

CAMERON'S FIRST LIGHT
Lager 4.0%

DOMINION CITY SUNSPLIT
IPA 6.5%

SANGRIA

| Glass 12 | PITCHER 28 |

RED or WHITE

\$10 POUND OF WINGS*

**with the purchase of a drink.*

Crispy fried wings tossed in your choice of Buffalo Hot, House BBQ, Honey Garlic**, Sweet Mustard, Cumin-Lime Medium, or Szechuan Salt & Pepper.

Limit one pound per customer at a time

*** Contains gluten*

| Extra Sauce 2 | Ranch 2 | Blue Cheese Dip 2 |

V Vegan GF Gluten Free 🌶️ Spicy

*Please inform your server of any allergies or dietary restrictions.
While we do our best we cannot guarantee against cross contamination



The Ottawa Tennis Club is committed to sourcing locally and prioritizing **Canadian** products whenever possible. We take every measure to support local businesses, reduce our environmental impact, and provide our members with high-quality, homegrown goods.

HANDHELDS

Served with coleslaw, a dill pickle & your choice of
Fries or Salad | Sweet Potato Fries 3 | Poutine 4 |

| Add Cheese 2 | Add Bacon 3 | GF Bread 2 |

BASELINE BURGER | 18 |

6oz flame broiled beef patty with leaf lettuce, tomato, onion, pickles, and Cameron sauce on a sesame seed brioche bun.

NICE VOLLEY VEGGIE BURGER | 21 |

BBQ glazed Beyond Meat patty with leaf lettuce, tomato, onion, and pickles on a sesame seed brioche bun.

BRAISED BEEF DIP | 23 |

| Add Provolone 2 |

Tender braised beef with caramelized onions on garlic butter grilled French loaf, served with Bordelaise.

SALADS & MAINS

| Add Chicken 6 | Add Jumbo Prawns 8 |

CAMERON SALAD | 15 | **V GF**

Tender greens tossed in our sun dried vinaigrette with cucumbers, cherry tomatoes, pickled red onions, and toasted pumpkin seeds.

CAESAR SALAD | 16 |

Romaine lettuce tossed with garlic croutons, bacon, and parmesan cheese in the classic creamy dressing.

CHRIS SMITH COCONUT CURRY | 19 | **V GF**

Seasonal vegetables in house made coconut curry sauce with chickpeas, mango chutney, and basmati rice.

SPAGHETTI POMODORO | 18 |

| Add Meatballs 8 |

Basil tomato sauce, garlic confit, fire roasted red peppers and loaded with fresh parmesan cheese. Served with grilled garlic bread.

V Vegan GF Gluten Free  **Spicy**

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