

# **STARTERS**

WINGS (GF)

A pound of chicken wings fried crispy & served with celery, carrot, and ranch.

Salt 'n Pepper, Honey Garlic, Teriyaki, House-made Buffalo Hot, or XXX Hot Death Sauce.

1 8

#### BALTIMORE BLUE CRAB CAKES

House-made jumbo crab cakes, Cajun remoulade, mango salsa, pickled red onion & baby frisee salad.

18

#### KOREAN CHICKEN SLIDERS

Gochujang BBQ-glazed crispy chicken thigh, local buns, pickled cucumber, Asian slaw & spicy Seoul aioli.

18

#### **FOCCACIA BRUSCHETTA**

Fresh, house-baked, herb & garlic focaccia bread served with whipped feta, charred scallions & bruschetta.

17

# **SOUP & SALAD**

## FRENCH ONION SOUP (GFO)

Slow cooked rich onion soup, topped with focaccia croutons and a three-cheese blend.

10

#### VERTICAL GARDEN GREENS (V/GF)

Hand-picked artisan greens from our on-site Vertical Farm, cherry tomatoes, cucumber, sundried cranberries, goat cheese, spiced pepitas, and our house Greek vinaigrette

STARTER 10 | ENTRÉE 18

#### VERTICAL CAESAR

Crispy romaine hearts & Vertical Farm kale with house smoked bacon & house-baked garlic croutons, tossed in a creamy garlic parmesan dressing

STARTER 10 | ENTRÉE 18

## FIOR DE LATTE CAPRESE SALAD (V/GF)

Local heirloom tomatoes, fior de latte mozzarella, house made basil pesto (contains walnuts), balsamic reduction, butternut squash chips, fried Vertical farm basil.

15

# ADD TO ANY OF THE ABOVE SALADS:

BLACKENED SHRIMP 6 | GRILLED BLACKENED CHICKEN BREAST 6 | GRILLED 70Z FLAT IRON STEAK 10

# **MARKETPLACE**

SPEAKING OF SALAD... HEALTHY GRAB 'N' GO, WHEN YOU GO. CHECK-OUT OUR LEAFY SIDE-FRIDGE & LOAD-UP.

WINTERBOR KALE (GF/V)

\$5/BAG

100% pesticide-free, non-GMO and fresh-cut from our on-site Vertical Garden (container farm located between clubhouse & hole #18)

GENOVESE BASIL (GF/V)

\$5/BAG

 $\label{premium.also} \mbox{Premium. Also grown and harvested here. \ It makes everything better.}$ 



### BURGS OR DIP BELOW COMES WITH CHOICE OF:

FRIES | VERTICAL CAESAR SALAD | VERTICAL GREEN SALAD; OR ADD 2 FOR: SWEET POTATO FRIES | CUP O'SOUP | TATER TOTS

#### GALLERY BURGER (GFO)

½ pound pure AB beef, House made MDK burger sauce, all the groceries, served on a toasted potato bun ADD: Bacon or cheese - 1.5

17

#### VEGGIE BURGER (V/GFO)

Plant-based Impossible patty, House-made MDK burger sauce, the groceries, served on a toasted potato bun ADD: Bacon or cheese - 1.5

19

### "AAA" ALBERTA BEEF DIP (GFO)

House-roasted "AAA" Alberta beef, charred scallion aioli, sauteed wild mushrooms, smoked gruyere, local filone bun, au jus.

19

# MAINS

#### GRILLED "AAA" FLAT IRON PEPPERCORN STEAK (GFO)

7oz "AAA" Alberta flat iron steak, roasted garlic mashed potatoes, grilled asparagus, Brandy peppercorn demi, confit tomato, crispy shallots.

25

# BLACKENED DOUBLE CHICKEN BREAST (GF)

10 oz grilled chicken, skin-on & butterflied with wild rice pilaf, grilled asparagus, mango salsa, crispy butternut squash chips.

24

# RED WINE BRAISED SHORT RIB (GFO)

Red wine braised "AAA" Alberta beef short rib, pappardelle pasta, wild mushroom ragu, ricotta cheese, parmesan cheese, fresh herbs, garlic toast.

22

# PEROGIES & SAUSAGE

Potato & cheddar perogies, grilled cabbage, caramelized onion, local garlic Yak sausage, stone mustard crema, scallions.

20

### SPICY CHICKEN CHOW MEIN

Sauteed chicken breast, fresh vegetables, sweet & spicy sauce, cilantro, sesame seeds, cashews.

20

# VEGGIE CHOW MEIN (V)

Also spicey, with more fresh vegetables, sweet & spicy sauce, cilantro, sesame seeds, cashews.

16



FRESH PRODUCE & INGREDIENTS FOR OUR MENU & COCKTAILS. PESTICIDE-FREE, NON-GMO. CRAZY FRESH.

## THANK YOU FOR JOINING US! HAVE AN INCREDIBLE EVENING!!

OPEN: THURSDAY, FRIDAY, SATURDAY @ 4PM. DINE-IN. TAKE-OUT.