



THE TOASTED WALNUT

PANINI SANDWICHES \$18.95

INCLUDES SOUP OR THE TOASTED WALNUT SIGNATURE SALAD

❖ Our grill is not celiac friendly. Please inform your server if this is a concern for you.

Served on grilled Naan bread. Ste. Anne's Five Seed gluten-free bread available for any sandwich add \$2.50.

CLUB HOUSE STACK

Grilled chicken breast, bacon, cheddar cheese and tomato with a side of chipotle sauce.

ROASTED RED PEPPER

A thin layer of dill cream cheese, roasted red peppers, zucchini, red onion, feta cheese and a drizzle of our homemade herb vinaigrette.

CORDON BLEU AND APPLE

Grilled chicken breast, black forest ham, Granny Smith apples, cheddar cheese and hot honey mustard.

CRANBERRY AND CHICKEN

Grilled chicken breast, smoked Gouda cheese, Granny Smith apples and our homemade cranberry walnut chutney.

GOURMET GRILLED CHEESE

Smoked Gouda cheese, Granny Smith apples and bacon.

TRADITIONAL SANDWICHES \$17.95

INCLUDES SOUP OR THE TOASTED WALNUT SIGNATURE SALAD

Ste. Anne's Five Seed gluten-free bread available for any sandwich add \$2.50.

CHICKEN SALAD

Diced chicken with mayonnaise, Granny Smith apples, cheddar cheese and lettuce served on whole wheat bread.

EGG SALAD

Chopped egg salad with lettuce, cucumber and mayonnaise served on whole wheat bread.

HAM AND CHEESE

Black forest ham, cheddar cheese, lettuce, cucumber and hot honey mustard served on whole wheat bread.

DINE IN MENU OCTOBER 2022

LOADED TUNA

Flaked tuna with lettuce, cucumber, tomato, cheddar cheese, sprouts, mayonnaise and hot honey mustard served on whole wheat bread.

BLT | \$19.95

Bacon, lettuce, tomato and mayonnaise served on toasted marble rye bread.

Add cheddar cheese \$2.50 | Add avocado \$3.95

GRILLED CHEESE

Cheddar cheese sandwiched in between two slices of white bread.

Add bacon \$3.95.

WRAPS \$18.25

INCLUDES SOUP OR THE TOASTED WALNUT SIGNATURE SALAD

Served on whole wheat wraps.

CHICKEN CAESAR

Grilled chicken breast, real bacon bits, romaine, parmesan cheese and our homemade creamy Caesar dressing.

CHIPOTLE CHICKEN

Grilled chicken breast, bacon, mozzarella and cheddar cheese, romaine lettuce and chipotle dressing.

CRANBERRY CHICKEN SALAD

Chicken salad, spring mix, Granny Smith apples and our homemade cranberry chutney

GREEN GODDESS (vegan)

Avocado, cucumber, humus, sprouts, spinach and green onion.

MAPLE CHICKEN

Grilled chicken breast, bacon, goat cheese, spinach and caramelized onions in maple syrup.

VEGGIE LOVERS WRAP (vegetarian)

Spinach, tomato, red peppers, cucumbers, feta cheese, hummus, red pepper jelly and alfalfa sprouts.



THE TOASTED WALNUT

SOUPS \$8.95

INCLUDES A HOMEMADE SCONE FROM OUR BAKERY

MANGO CURRY BUTTERNUT SQUASH
As described in its name – our top requested soup.

SOUP OF THE DAY
Homemade daily with the freshest ingredients, ask your server for details.

COMBOS

SOUP AND ½ SANDWICH \$13.95
Cup of Mango Curry Butternut Squash soup and ½ sandwich (choose either chicken salad, egg salad, ham & cheese or tuna).

SOUP, SALAD, SCONE \$16.95
Bowl of Mango Curry Butternut Squash soup, The Toasted Walnut signature salad and a scone of your choice.

CRUSTLESS QUICHE, SALAD AND SCONE \$18.95
Our homemade spinach and cheddar quiche, The Toasted Walnut Signature salad and your choice of scone.

CRUSTLESS, QUICHE, SOUP AND SCONE \$18.95
Our homemade spinach and cheddar quiche, a bowl of Mango Curry Butternut Squash soup and your choice of scone.

AFTERNOON TEA \$50.00

AFTERNOON TEA FOR TWO

An assortment of tea sandwiches, homemade scones with homemade jam and whipped cream, fruit and delightful homemade desserts made onsite. Includes tea or coffee.

DINE IN MENU OCTOBER 2022

SALADS | \$14.95

INCLUDES A HOMEMADE SCONE FROM OUR BAKERY

Add grilled chicken breast or a scoop of chicken salad or a scoop of tuna \$5.50.

CAESAR
A bed of romaine lettuce mixed with real bacon bits, croutons, parmesan cheese and dressed with our homemade creamy Caesar salad dressing.

GARDEN
A bed of spring mix, red pepper, tomato, cucumber and dressed with our homemade herb vinaigrette.

BEET & GOAT CHEESE
A bed of spring mix with candied walnuts, pickled beets and goat cheese and dressed with our honey citrus vinaigrette.

MEDITERRANEAN
A bed of spring mix topped with roasted red peppers, zucchini and red onion, along with feta cheese and dressed with our homemade herb vinaigrette.

THE TOASTED WALNUT SIGNATURE
A bed of spinach topped with fresh seasonal fruit, dried cranberries, feta cheese candied walnuts and dressed with our homemade honey citrus vinaigrette.

- ❖ Please inform your server of any allergies.
- ❖ All plates are garnished with our homemade mango chutney.
- ❖ Enjoy your meal – check out our homemade preserves included with your meal on the retail shelves – vinaigrette, dressing, jam and chutney, along with pickled preserves and mustard.
- ❖ Did you know we make freezer meals? Heat and serve meals can be found in our freezer section.
- ❖ Need your next event catered? Let us know!



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