



The

FIELDHOUSE

RESTAURANT

53 Simcoe St., Scotland
Phone: 519-446-5353

SHAREABLES

Kettle Chips \$8
House-made, crispy, kettle chips.

Irish Nachos \$15
Crispy kettle chips layered with ground beef, shredded cheese, pico de gallo, peppers and scallions.

Loaded Potato Skins \$15
Deep fried potato skins topped with bacon, mixed cheeses, green onions and Cajun ranch.

Buffalo Chicken Loaded Potato Skins \$16
Deep fried potato skins with crispy chicken tossed in buffalo sauce, and topped with bacon, mixed cheese, green onions, diced celery with ranch.

WINGS

Wings \$18
Jumbo-sized plain or dusted wings, served with celery and carrot sticks with your choice of buttermilk ranch or blue cheese dressing.

Onion Rings \$9
Thick cut, golden onion rings served with ranch dressing.

Pickle Spears \$9
Crispy, breaded pickle spears served with garlic aioli.

Pickle Fries \$11
Hand-cut fries tossed in dill pickle seasoning, dill ranch and julienne dill pickles.

Fresh Hand-Cut Fries small \$7 large \$9

Sweet Potato Fries \$8
Served with choice of garlic or chipotle aioli.

Poutine EH?! \$11
Fries, mozzarella, cheese curds, and gravy.

Sauces: XXX hot, hot, buffalo medium, buffalo mild, honey mustard, bundy (hot and honey garlic), honey garlic, sweet & spicy Thai, smokey BBQ, jerk

Dry Rubs: Cajun, lemon pepper, salt & pepper, dill pickle

Dressings: Ranch, Blue Cheese, Greek, Caesar, Balsamic, Lemon Sesame, Smoked Peach



FLATBREADS

Mediterranean Chicken Flatbread \$18
Pesto, spinach, pico de gallo, grilled chicken, roasted red peppers, goat cheese and red onions.

BBQ Chicken Flatbread \$18
BBQ sauce, seasoned chicken breast, mushrooms, bacon, green onions, caramelized onions with ranch, and mozzarella cheese.

Dill Pickle Flatbread \$17
Garlic aioli, dill pickle slices, parmesan and mozzarella cheese, dusted with dill, drizzled with dill ranch.

Chicken Caesar Flatbread \$18
House-made Caesar dressing, chicken breast, bacon, parmesan and mozzarella cheese.

Brisket and Blue Flatbread \$18
Garlic aioli, brisket, blue cheese, red onions, roasted red peppers, and mozzarella cheese.

Cheeseburger Flatbread \$18
BBQ sauce, shredded cheese, ground beef, pico de gallo, pickles and red onions.

Bruschetta Flatbread \$16
Basil pesto, pico de gallo, mozzarella and feta cheese.

FIELDHOUSE GREENS

Add chicken breast to any salad for \$4.50

Caesar Salad \$9 [main \$16]
Crispy romaine lettuce tossed with parmesan cheese, bacon bits, homemade Caesar dressing and croutons.

Fieldhouse Garden Salad \$9 [main \$16]
Mixed greens with pickled and raw beets + choice of dressing.

Spinach Salad \$17
Baby spinach, mandarins, dried cranberries, cashews, goat cheese + choice of dressing.

Greek Salad \$17
Crispy romaine lettuce topped with pico de gallo, peppers, red onions, feta cheese and olives, served with Greek dressing.

WRAPS AND SANDWICHES

All our wraps are served with fresh cut fries.

Buffalo Chicken Wrap \$18
Crispy chicken, mixed cheese, buffalo medium and ranch rolled together with lettuce, and pico de gallo, wrapped in a white flour tortilla.

Greek Chicken Wrap \$18
Seasoned chicken breast, pico de gallo, peppers, red onion, feta cheese and tzatziki sauce, wrapped in a spinach tortilla.

Chicken Caesar Wrap \$18
Homemade Caesar dressing, romaine lettuce, bacon, chicken parmesan, wrapped in a white flour tortilla.

Thai Chicken Wrap \$18
Coleslaw, chicken, peppers cashews, dates, tossed with lemon sesame vinaigrette and Thai chili sauce, wrapped in a flour tortilla.

Beef Brisket Sandwich \$19
Topped with caramelized onions, jalapeno havarti cheese, garlic aioli, lettuce and tomato.

Philly Cheese Steak \$19
Braised brisket with sautéed onions, peppers, mushrooms, and cream cheese.

Avocado Chicken Club \$18
Fresh guacamole, crispy bacon strips, chicken, lettuce, tomatoes and pesto aioli.

FIELDHOUSE PIEROGI

Fieldhouse Pierogi [6 for \$11] [10 for \$17]
Cheddar and potato pierogi topped with mushrooms, bacon, sour cream, pico de gallo, chipotle aioli.

Buffalo Chicken Pierogi [6 for \$12] [10 for \$18]
Cheddar and potato pierogi topped with buffalo chicken, diced celery, scallions, ranch.

Vegetarian Pierogi [6 for \$9] [10 for \$15]
Cheddar and potato pierogi topped with house made pico de gallo, caramelized onions, diced peppers, and sour cream.



BEST ON A BUN

All of our burgers are house-made with fresh beef and garnished with lettuce, tomato, onion, pickle, and served with fresh cut fries.

Fieldhouse Burger \$16

House-made, fresh beef patty garnished with lettuce, tomato, onion, and pickle.

Cheese Burger \$17

Fieldhouse burger topped with melted cheddar cheese.

Bacon Cheddar Burger \$18

Fieldhouse burger with bacon and cheddar.

Bacon Blue Cheese Burger \$19

Fieldhouse burger, bacon, and blue cheese.

Fieldhouse Bacon Chorizo Burger \$19

Fieldhouse burger, bacon, chorizo sausage, cheddar, date mustard, and chipotle aioli.

Greek Grilled Chicken Burger \$18

Fieldhouse burger with lettuce, tomato, red onion, tzatziki sauce, and feta cheese.

Field House Vegetarian Burger \$17

Homemade veggie burger made with chickpeas, lentils, and kao, with mixed greens, and fresh tomato.

Bacon Cheese Burger Gordita \$18

Fieldhouse burger with crispy bacon, shredded cheddar, red onions, pico de gallo, pickles, and mustard, wrapped in a flour tortilla.

QUESADILLAS AND TACOS

Served on white flour tortilla with sour cream, pico de gallo, and guacamole and fresh fries.

Beef Quesadilla \$18

Slow braised brisket with mixed cheese, pico de gallo, peppers, and scallions.

Chicken Quesadilla \$17

Seasoned chicken, mixed cheese, pico de gallo, green onions, and peppers.

Fish Tacos \$18

Beer battered haddock tacos with coleslaw, tartar sauce and lemon.

Jerk Chicken Tacos \$18

Pulled chicken tacos with lettuce, peppers, pico de gallo and green onions.

Vegetarian Tacos \$16

Rice-quinoa blend, mexi beans, peppers, shredded cheese, and pico de gallo.

MAINS

Greek Linguini \$22

Olives, peppers, pico de gallo, feta, chicken breast, red onions. Served with garlic bread.

Mexican Rice Bowl \$19

Taco seasoned beans, peppers, green onion, mixed cheese, sour cream, and pico de gallo on a bed of rice and quinoa. [add pulled chicken \$3.50] (gluten-free, vegetarian)

Thai Noodle Bowl \$24

Rice noodles, homemade Thai sauce, green onions, peppers, and cashews. With grilled or crispy chicken breast. (vegetarian, gluten-free available)

FIELDHOUSE FAVOURITES

Bacon Mac n' Cheese \$18

Four cheese and smoked bacon, served with garlic bread.

"Thunder Crunch" Chicken Tenders \$17

Crunchy chicken tenders served with fresh cut fries and plum sauce. Toss them in wing sauce for \$0.75

Fish and Chips \$17

Beer battered haddock served with fresh cut fries with lemon caper dill tartar sauce. [extra piece of fish \$7]

Fish Fingers \$16

4 pc. Fish fingers with fresh cut fries, coleslaw, lemon and tartar sauce.

EXTRAS

Soup of the day small \$8.00 large \$10.00
Ask your server for details.

Substitute fresh cut fries for... \$4.50

Sweet potato fries, poutine, garden salad, or Caesar salad.

Gravy \$1.75

Aioli sauce \$1.00

Wing sauce \$0.75

Gluten-free bun \$3.50



BAR MENU

BEER & COOLERS

Draught Beer

Great Lakes Brewery - Blonde Lager, Red Leaf
10oz \$3.50 20oz \$6.25 60oz \$17.00

Local Craft Brew - rotating offerings
10oz \$3.75 20oz \$6.50 60oz \$18.00

Bottled Beer & Coolers

Domestic Beer 340 ml \$5.75
Budweiser, Bud light, Coors light,
Alexander Keith's, Stella Artois

Premium Beer 330 ml \$6.00
Sleeman Honey Brown, Sleeman
Clear, Corona, Heineken, Guinness

Imported Polish Beer 500 ml \$6.75
Tyskie

Coolers 500 ml \$6.50
Twisted Tea, Strongbow Cider,
Crafty Elk Mango Honey, Crafty Elk Sunset,
Crafty Elk Blackberry

WINE

Burning Kiln
177 ml/6 oz. \$10.00 750 ml/25.3 oz \$28.00

Red - Strip Room VQA blend - Merlot Cabernet
Franc Petit Verdot

White - Pinot Gris

Frisky Beaver
177 ml/9 oz. \$8.00 750 ml/25.3 oz \$20.00

Red - Baco/Foch/Cabernet blend

White - Vidal/Riesling/ Gewurztraminer blend

SPIRITS

All spirits 1 oz. (28.41 ml)

Rye \$5.75 - Crown Royal, Wisers

Premium Whiskey \$6.00 - Jack Daniels

Scotch \$6.00 - Johnny Walker Red Leaf

Vodka \$5.75 - Luksusowa Polish Vodka,
Smirnoff, Tito's

Premium Vodka \$6.25 Grey Goose

Gin \$5.75 - Tanqueray

Rum \$5.75 - Bacardi White, Captain Morgan's
Dark, Sailor Jerry's Spiced

Tequila \$5.75 - Jose Cuervo (Gold)

COCKTAILS

All cocktails \$6.75

Tequila Sunrise
Tequila, orange juice, 7up, and grenadine

Cherry Coke
Cherry Liqueur and grenadine, topped with Coke

Black Russian
Vodka & Kahlua over ice

Californication
White rum, vodka, gin, orange juice, and lime

Cosmopolitan
Vodka and Triple Sec, topped with cranberry juice

Hawaiian Punch
White rum, Blue Curacao, pineapple juice, and
splash of lime

Whiskey Sour
Whiskey and lime juice

Singapore Sling
Gin, grenadine, orange juice, and Sprite

Long Island Iced Tea
Gin, vodka, rum, tequila, Triple Sec, lime juice,
and Coke with a splash of lime

Caramel Apple
Butter Ripple Schnapps, Sour Puss, apple & 7-Up

Almond Joy
Coconut Rum, Amaretto and Crème de
Cocoa, topped with cream

Sex on the Beach
Peach Schnapps, Triple Sec, cranberry and
orange juice

Porn Star
Blue Curacao, Sour Puss & Sprite with a
splash of cranberry juice

White Russian - \$7.00
Vodka & Kahlua, topped with cream

Fieldhouse Caesar - \$7.00
Vodka & Clamato juice, garnished with
lemon and lime wedges and a pickled bean

