



la Grille



Smouldering
Smoked Applewood
Turkey Ciabatta

MAKE YOUR MENU
smokin' hot!

with the Club House La Grille line of seasonings



Deliver the BIG, BOLD, on-trend flavours and variety that your customers crave with the Club House La Grille family of seasoning blends.

GRILL-ICIOUS

No Trans Fat,
No MSG Added,
No artificial colours
or flavours.

Make it Craveable

Treat your customers to a memorable meal experience with these delicious, unique all-in-one blends that deliver craveable flavour with just a shake. But don't limit them to just meat and grilling... our versatile blends can add distinctive flavour to almost anything on your menu.



Chipotle Mango Chicken Wings

BBQ Chicken

#100 66200 91180 2

A lively seasoned salt blend, spiced up with onion, garlic and red pepper for an extra flavour boost, making it the perfect flavour companion for chicken. Simply shake on before grilling, broiling or baking. Delicious on poultry, meat or fish, or sprinkle on vegetables, salads or French fries.

Chipotle Mango

#200 66200 01210 0

A deliciously unique sweet and smoky blend of chipotle peppers, mango and a medley of spices and seasonings. A perfect seasoning for chicken, pork or seafood.

NEW Maple Bacon

#200 66200 01621 4

The sweetness of real maple syrup paired with smoky bacon brings a truly Canadian flavour to the grill. With maple, bacon and a blend of warm spices, garlic and green onion, our Maple Bacon Seasoning will add a special Canadian twist to pork, chicken, beef, fish and so much more!



Wild Whiskey Smoked BBQ Beef Ribs

Montréal Chicken

#100 66200 91273 1

The perfect combination of onion, roasted garlic and an array of herbs and spices that add a distinctive flavour to your grilled poultry, pork or fish. Shake or rub on poultry, pork or fish before grilling or broiling. Also makes a great marinade.

No Salt Added Chicken

#100 66200 91254 0

Offering the same blend as the original Montréal Chicken with the value of no salt added.

Montréal Steak

#100 66200 91298 4

A lively blend of pepper, garlic, onion in a combination of ten gourmet spices and seasonings that capture the flavour of old Montréal. Shake or rub on your favourite steaks, pork or hamburgers before grilling or broiling.

No Salt Added Steak

#100 66200 91253 3

Offering the same blend as the original Montréal Steak with the value of no salt added.



Smoky Grilled Salmon with Mango and Lime Salsa

Salmon

#100 66200 91257 1

A deliciously unique seasoning that enhances the distinct flavour of salmon by infusing it with the tang of lemon, garlic, spices and cedar smoke for a superb light and smoky flavour. Lightly brush fish with vegetable oil and shake on seasoning before grilling, broiling or baking. Adds great cedar smoke flavour to beef, poultry, pork, other fish, even vegetables or rice.

Smouldering Smoked Applewood

#200 66200 01309 1

The uniquely delicious flavour combination of smoked applewood, molasses and a hint of red pepper give this distinctive spice blend a deep, rich flavour with a little kick, imparting a warm, slow roasted flavoured to grilled chicken, pork, beef or fish.

Spicy Pepper Medley

#100 66200 91251 9

A gourmet blend of cracked peppers, onions, garlic and seasoned salt. Shake on beef, pork or fish before grilling.

Vegetable

#100 66200 91252 6

A savoury blend of dehydrated vegetables, spices, herbs and seasonings which enhance the naturally delicious flavour of grilled, broiled or stir-fried vegetables. Toss vegetables with seasoning and a little vegetable oil before broiling or grilling.



Maple Bacon Cheese Curd Beef Burger with Maple Bacon Mayonnaise

Wild Whiskey Smoked BBQ

#200 66200 01279 7

Sweet and smoky barbecue flavours and a splash of whiskey bring this unique spice and herb blend to life. Add to pork, beef or chicken to add a real southern barbecue flair.



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