

BREAKFAST

LONG DRIVE BREAKFAST | 12

Two Eggs your way, with choice of either Bacon, Farmer Sausage or Ham, served with side Homefries and Choice of Toast

WESTERN SANDWICH | 12

Three Egg Omelette with Ham, Bell Peppers, Red Onions and Cheddar Cheese, served on a Buttered Multigrain Toast with side Homefries

BREAKFAST TACOS | 13

Scrambled Eggs, Spicy Sausage, Sauteed Bell Peppers, Red Onions, Black Beans & Corn, sliced Avocados, garnished with Chipotle Aioli, Cheddar and Pico de Gallo, served in Grilled Flour Tortillas

CARNIVORE BREAKFAST SKILLET | 17

Two Eggs your way, Bacon, Ham, Italian Sausage, Chicken, Roasted Red Peppers, Mushrooms, Red Onions and Cheddar, served on Homefries with choice of Toast

CLASSIC FRENCH TOAST | 13

Vanilla Royale-Dipped Bread seared Golden Brown served with Fresh Berries and Whipped Cream

APPETIZERS & SHAREABLES

*Add Chicken \$6, Shrimp \$8 OR Ahi Tuna \$8 to ANY Salad

SOUP OF THE DAY | 8

Chef inspired Soup, ask your Server

CLASSIC CAESAR 9 | 15

Chopped Romaine, Shaved Parmesan, Chopped Bacon, Garlic toasted Croutons and Red Onions, tossed in Caesar Dressing with a Lemon Wedge

MEDITERRANEAN SALAD GFV 9 | 16

Chopped Romaine, Bell Peppers, Cherry Tomatoes, Cucumbers, Olives and Red Onions, tossed in Greek Dressing, with Feta

CLASSIC CANADIAN POUTINE | 12

Fresh Cut Fries, served with Beef Gravy and Cheese Curds

LOBSTER POUTINE | 19

Poached East Coast Lobster, Cheddar Mornay Sauce, Cheese Curds served on Fresh Cut Fries with Scallions

QUESADILLA V | 12

Bell Peppers, Pico de Gallo, Black Beans, Corn, and Cheddar Cheese, baked inside a Flour Tortilla and served with Sour Cream and Salsa

Add Chicken \$6 OR Taco Beef \$6

BIRRIA OXTAIL QUESADILLA | 19

House-braised Oxtail, Feta, Pickled Red Onions, Salsa Verde, Pico de Gallo and Roasted Red Peppers baked inside a Flour Tortilla and served with Ancho Chipotle BBQ Sauce.

CHICKEN FINGERS | 13

Buttermilk-Fried Crispy Chicken Tenders, served with Honey Mustard and Crudité
Add Fresh Cut Fries \$4

MEXICAN STREET NACHOS v 14 | 19

Bell Peppers, Pico de Gallo, Shredded Lettuce, Jalapenos, Black Beans, Corn, Red Onions and Cheddar, baked on Fried Corn Tortillas, garnished with Scallions, Roasted Garlic Aioli & Sour Cream, with Salsa

Add Chicken \$6 OR Taco Beef \$6

PULLED PORK WONTON NACHOS 16 | 21

House-braised Smokey BBQ Pulled Pork, Bruschetta and Mozzarella, baked on Fried Wonton Chips with Peanut Satay Sauce, Scallions and Cilantro

BANG BANG SHRIMP | 18

Fried Tempura-battered Black Tiger Shrimp and Chili Aioli, garnished with Fresh Chilis and Scallions

CLUBHOUSE WINGS 16 | 27

House-brined Fried Chicken Wings, served Traditional OR Breaded and tossed in your choice of Sauce

Sauces: Mild, Medium, Buffalo Hot, XXX Hot, Garlic Parm, Honey Garlic, Fire & Ice, Lemon Pepper, Cajun

GF = GLUTEN FREE V = VEGETARIAN NOTE: ASK ABOUT OUR VEGAN OPTIONS

SANDWICHES, WRAPS & TACOS

All sandwiches, wraps & burgers served with choice of side.*Gluten free buns available

CUBANO PANINI | 17

Slow-braised Pork Shoulder, Shaved Black Forest Ham, Fried Dill Pickles, Provolone, Mayonnaise and Yellow Mustard, served on a Fresh Butter-toasted Bun

LOBSTER BLT | 22

Poached East Coast Lobster, Bacon, Iceberg Lettuce, Beefsteak Tomatoes and Lemon Tarragon Aioli, served on a Garlic Butter toasted Bun

CLUBHOUSE | 19

Marinated Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Fresh Butter-toasted Bun

NASHVILLE CHICKEN | 19

Buttermilk-fried Crispy Chicken Thighs, tossed in House Nashville Sauce with Dill Pickles, Lettuce and Mayonnaise, served on a Butter-toasted Bun

WEST COAST CHICKEN | 20

Grilled Chicken Breast, Roasted Red Peppers, Avocado, Goat Cheese, Lettuce, Arugula, Tomatoes, Marinara and Mayonnaise, served on a Butter toasted Ciabatta

ROAST BEEF DIP | 20

Shaved Premium Prime Rib and Provolone and Garlic Parmesan Aioli served on a Butter-toasted Bun with a side of Au Jus

BUFFALO CHICKEN WRAP | 18

Buttermilk-fried Crispy Chicken Tenders, tossed in Buffalo Hot Sauce with Shredded Lettuce, Cheddar and Tomatoes, served in a Grilled Flour Tortilla

CHICKEN CAESAR WRAP | 18

Marinated Grilled Chicken Breast, Chopped Romaine, Shaved Parmesan, Red Onion and Bacon, tossed In Caesar Dressing and served in a Grilled Flour Tortilla

THE BIG JERK CRUNCH | 20

Jerk marinated Fried Chicken Thighs, Coleslaw, Provolone, Pineapple Salsa, Tomatoes and Jerk Spice Aioli served on a Butter toasted Bun

TUNACADO WRAP | 17

House-made Tuna Salad, Lettuce, Red Onions, Bell Peppers, Cheddar and Avocados, with Mayonnaise, served in a Grilled Flour Tortilla

CRISPY CHICKEN TACOS (THREE TACOS) | 17

Buttermilk Fried Chicken, Lettuce, Cheddar, Avocado, Salsa Verde, Pico de Gallo, and Pineapple Salsa, Served with Chipotle Aioli and Cilantro garnish

AHI TUNA TACOS (THREE TACOS) | 20

Sesame-crusted Ahi Tuna, Coleslaw, Pico de Gallo, Avocado, Pickled Red Onions and Pineapple Salsa, served with Wasabi Aioli, Ancho BBQ Sauce and Cilantro Garnish

BURGERS & SAUSAGES

All burgers & sausages served with choice of side.*

PLAIN JANE | 19

8oz. Brisket & Chuck Patty, Lettuce, Tomatoes, Red Onions and Pickles, served on a Butter toasted Bun

BACON & CHEDDAR | 20

8oz. Brisket & Chuck Patty, Bacon, Cheddar, Lettuce, Tomatoes, Red Onion, and Pickles, served on a Butter toasted Bun

PO' BOY | 22

8oz. Chuck & Brisket Patty, Tempura Battered Cajun Shrimp, House Tartar Sauce, Chili Aioli, Apple Coleslaw, Lettuce, Tomatoes and Red Onions, served on a Butter toasted Bun

DIABLO DAWG | 18

Grilled Andouille Sausage, Spanish Onions, Roasted Red Peppers, Roasted Garlic and Red Hot Chilis, Chipotle Aioli and Provolone, served on a butter toasted Hoagie Bun

PIZZAS, PANZEROTTIS & FLATBREADS

All Pizzas & Panzerottis are made with Garlic-brushed, Hand-rolled Fresh Pizza Dough. *Ask about our Flatbread AND Gluten Free Options*

MAKE IT A PANZEROTTI \$2

PEPPERONI LOVERS | 18

Pizza Sauce, Sliced Pepperoni and Mozzarella

CLASSIC CANADIAN | 19

Pizza sauce, Sliced Pepperoni, Mushrooms, Bacon and Mozzarella

VEGGIE TOSCANO v | 20

Pizza Sauce, Cherry Tomatoes, Roasted Red Peppers, Red Onions, Olives, Mushrooms, Mozzarella, Arugula and Goat Cheese, garnished with Balsamic Reduction and Fresh Herbs

CARNIVORE | 21

Pizza Sauce, Sliced Pepperoni, Ham, Bacon, Italian Sausage, Roasted Red Peppers, Red Onions, Roasted Garlic Cloves and Mozzarella

PROSCIUTTO HAWAIIAN | 20

Pizza Sauce, Pineapple, Crispy Prosciutto, Red Onions and Mozzarella

CHICAGO-STYLE DEEP DISH PIZZA | 22

Layered Pizza Sauce, Pepperoni, Provolone & Mozzarella, baked and served in a Cast Iron Skillet with Garlic brushed Crust and Fresh Herbs

MAINS

FRIED PICKEREL 19 | 28

8oz. Beer battered Pickerel, served with Fresh curt Fries, Coleslaw and Tartar Sauce with Lemon garnish

AHI TUNA POKE SALAD GF | 22

Fresh Ahi Tuna, Cucumbers, Carrot & Beet Curls, Avocados, Watermelon Radish, Cherry Tomatoes, Purple Cabbage, Wonton Chips and Romaine Lettuce with a Sesame Soy Vinaigrette and Spicy Aioli

POLYNESIAN POWER BOWL v | 26

Fried Teriyaki Tofu, Roasted Sweet Peppers, Cherry Tomatoes, Avocado, Black Beans, Roasted Peppers, Corn, Grilled Pineapple, Cucumber, Purple Cabbage served on Turmeric Basmati, garnished with Carrot Curls, Spicy Sriracha Aioli and Cilantro

Add Chicken \$6, Shrimp \$8 OR Ahi Tuna \$9

LOBSTER MAC & CHEESE | 30

Poached East Coast Lobster, Roasted Garlic Cloves, Spanish Onions and Cavatappi Pasta tossed in a Cheddar Mornay sauce with Panko & Herb cuts and Garlic toasted Ciabatta

CHICKEN PARMESAN | 27

Breaded & Fried marinated Chicken Breast, topped with Marinara, Mozzarella and Parmesan, served on Linguini Pasta, tossed in Alfredo Sauce with toasted Garlic Ciabatta

CHICKEN ENCHILADA | 26

Grilled Chicken, Turmeric Basmati Rice, Black Beans & Corn, Burrito Sauce, Salsa Verde, Roasted Red Peppers and Cheddar Cheese baked inside a Flour Tortilla and served with Mornay Sauce, Salsa Verde and Pico de Gallo

SURF & TURF SAGANAKI | 32

Garlic Prawns, Salmon, Prime Rib and Chicken, Pan seared Halloumi Cheese, Roasted Peppers, Red Onions, Cherry Tomatoes flambéed with Ouzo and Fresh Lemon, served with Roasted Greek Potatoes, and a Dill Cream Sauce and Garlic toasted Ciabatta

JERK-BRAISED LAMB SHANK | 36

Jerk Spiced Braised Lamb Shank, and served with Turmeric infused Basmati Rice, Black Beans, Roasted Peppers, Corn, Roasted Vegetables, Red Wine Demi and Pineapple & Roasted Corn Salsa

ARGENTINIAN STRIPLOIN | 40

Pan seared 10oz. Premium New York Striploin, House Steak Rub, Seasonal Vegetables, Roasted Potatoes, Red Wine Demi and Chimichurri Garnish

DESSERTS

BRANDON'S MAJOR PIE | 8

Layered Salted Caramel, Chocolate Fudge and Mocha Ice cream with an Oreo Cookie Crust, topped with Toasted Almonds, Candied Walnuts, Caramel & Chocolate Sauce

BAKLAVA | 8

Honey-soaked Phyllo Pastry layered with a Pistachio & Walnut Filling, served with Vanilla Bean Ice Cream, Crème Anglaise, Fresh Berries and Icing Sugar

LEMON MERINGUE CHEESECAKE | 8

Fresh Lemon infused Cheesecake and Graham Cracker Crust layered and topped with Toasted Meringue, served with Fresh Berries and Icing Sugar

ADD ON

SIDE ADD ONS:

- Side Soup \$5
- Side Fries OR Onion Rings \$4
- Side Sweet Potato Fries \$4
- Side Truffle Fries \$7
- Side Garden Salad \$5
- Side Caesar Salad \$5
- Side Greek Salad \$6
- Side Gravy \$3

ITEM ADD ONS/UPGRADES:

- Add Chicken \$6
- Add Shrimp \$8
- Add Ahi Tuna \$8
- Add Cheese \$1
- Add Bacon \$2
- Add Guacamole \$3
- Sauteed Mushrooms \$3
- Skillet of Fries, Onion Rings or Sweet Potato Fries \$7

AUGUST EVENTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	1	2	3
4	5	6	7	8	9 Women's Member Guest	10 Buffet from 4pm - Close
11	12	13	14 External Event - Course Closed	15	16	17 Buffet from 4pm - Close Women's & Junior Club Championships
18 Women's Club Championships	19	20	21 External Event - Course Closed	22	23 Men's Club Championships	24 Buffet from 4pm - Close Men's Club Championships
25 Men's Club Championships	26 External Event - Open in Evening	27	28	29	30 External Event - Course Closed	31 Buffet from 4pm - Close