



MENU

Breakfast

Served From 8AM - 11AM

EAGLE EYE

Bacon, Sausage or Ham, A Fried Egg With Tomato & Cheddar Cheese On A Brioche Bun

Add Hashbrowns \$3

\$6

TRADITIONAL BREAKFAST

2 Eggs Any Style, Bacon, Sausage Or Ham, Hashbrowns & Your Choice Of Toast

\$14

CLASSIC EGGS BENNY

Ham, 2 Poached Eggs On A Toasted English Muffin Topped With Hollandaise Sauce. Served With Hashbrowns

\$16

CALIFORNIA EGGS BENNY

Avocado, Tomato, 2 Poached Eggs On A Toasted English Muffin Topped With Hollandaise Sauce

Served With Hashbrowns

\$16

OMELETTE

3 Egg Omelette With Your Choice of Ham & Cheese Or Mushroom & Swiss Or Tomato, Feta & Basil

Served With Hashbrowns & Choice Of Toast

\$15

TOAST: White, Whole Wheat, Marble Rye, Sour Dough

EXTRA SIDES \$3 EACH

Baskets

French Fries
\$6

Poutine
\$9

Pulled Pork Poutine
\$14

Yam Fries
\$9

Onion Rings
\$9

Appetizers

CHICKEN WINGS \$16

1lb Of Crunchy Hot, Salt & Pepper, Lemon Pepper, Honey Garlic, BBQ, Thai Chili Or Hot Honey Garlic. Served With Veggies & Ranch

CAULIFLOWER WINGS \$14

Perfectly Seasoned & Lightly Breaded. Served With Veggies & Ranch

DRY RIBS \$ 12

Bone-In Pork Ribs. Served With Veggies & Ranch

CALAMARI \$14

Lightly Battered, Topped With Green Onion, A Lemon Wedge & A Side Of Tzatziki

GYOZA'S \$12

8 Kimchi & Pork Stuffed Dumplings Topped With Green Onions & Soy Ginger Dipping Sauce

BEAR PAWS \$16

Waffle Fries, Melted Shredded Cheese, Green Onions. Served With House Made Honey Mustard & Sour Cream. Add Pulled Pork \$5

NACHO GRANDE \$ 20

Corn Tortilla Chips Baked With Shredded Cheese, Peppers, Green Onion, Olives, Tomatoes, Jalapeños, Served With Salsa and Sour Cream.

Add Pulled Pork \$5 / Smashed Avocado \$3

QUESADILLA \$12

Flour Tortilla Filled With A Cheese Blend, Peppers, Olives, Tomatoes, Green Onion & Jalapeños. Served With Salsa & Sour Cream

Add Chicken \$5

CHICKEN SATAY \$16

4 Chicken Skewers Topped With Sesame Seeds, Cilantro, Green Onion, Cucumber & A Side Of Peanut Sauce

Soup & Salads

GARDEN SALAD
\$7 / \$14

Heritage Blend With Tomato, Red Peppers, Cucumber & Shredded Carrots. Choice Of Dressing

CAESAR SALAD
\$8 / \$16

Fresh Romaine Tossed In Caesar Dressing With Parmesan Cheese & Croutons

COBB SALAD
\$16

Artisan Blend With Grilled Chicken, Bacon, Avocado, Tomato, Cucumber, Shredded Cheese & Hardboiled Egg. Choice Of Dressing & Garlic Toast

CAPRESE SALAD
\$15

Slices Of Ripe Tomato, Bocconcini Cheese, Mixed Greens Drizzled With Balsamic Reduction, Topped With Fresh Basil, Chunky Sea Salt & Garlic Toast

SUMMER SALAD
\$16

Heritage Blend With Tomato, Red Peppers, Cucumber & Shredded Carrots, Cranberries, Candied Pecans, Feta Cheese. Choice Of Dressing & Garlic Toast

SOUP OF THE DAY

Cup Of Soup \$4

Bowl Of Soup \$6

DRESSING: House Made Balsamic, Ranch, Bleu Cheese, Thousand Island, Italian, Avocado Poblano Ranch, Poppy Seed

Clubhouse Favourites

All Favourites Served With French Fries, Garden Salad, Caesar Salad Or Soup. Gravy \$2
Upgrade To Yam Fries, Onion Rings Or Poutine \$4.50

SAMBUCA PRAWNS \$16

6 Tiger Prawns Sautéed In Sambuca, Cream, Peppers & Onions. Served With Garlic Toast, Garden Salad & Choice Of Dressing

BARON OF BEEF \$17

Slow Cooked Roast Beef On A Hoagie Bun With Caramelized Onions, Swiss Cheese And Au Jus

CLUBHOUSE \$17

3 Slices Of Toast Filled With Turkey, Lettuce, Tomato, Bacon, Cheddar Cheese & Cranberry Mayo

B-L-TEE \$15

Bacon, Lettuce, Tomato, Mayo, On Your Choice Of Toast

REUBEN \$16

Thin Sliced Smoked Meat, Swiss Cheese, Wine Sauerkraut & Dijon Mustard, Grilled On Marble Rye

KEVIN BACON WRAP \$17

Chicken, Bacon, Mixed Greens, Avocado, Shredded Cheese, Lettuce & Pesto Mayo

CHICKEN CAESAR WRAP \$16

Grilled Chicken, Caesar Salad & Three Cheese Shredded Mix

CAPRESE CHICKEN SANDWICH \$16

5oz Grilled Chicken Breast On A Brioche Bun With Tomato, Mozzarella, Basil & Balsamic Reduction
Substitute Chicken Breast For Veggie Patty

DRESSING: House Made Balsamic, Ranch, Bleu Cheese, Thousand Island, Italian, Avocado Poblano Ranch, Poppy Seed

TOAST: White, Whole Wheat, Marble Rye, Sour Dough

GLUTEN FREE BREAD & BUNS ARE AVAILABLE \$2

GRILLED HAM & CHEESE \$11

Ham & Cheddar Cheese Grilled On Your Choice Of Bread

CHICKEN STRIPS \$16

5 Boneless Breaded Chicken Strips With Your Choice Of Dipping Sauce

FISH TACOS \$17

Beer Battered Haddock Fillet On 3 Small Soft Flour Tortillas Topped With Coleslaw, Black Olives, Cilantro & House Made Lime Jalapeño Cilantro Sauce.
Substitute Fish For Cauliflower

FISH 'N' CHIPS

1 PIECE \$15 / 2 PIECES \$19

Beer Battered Haddock. Served with Coleslaw, Tartar & A Lemon Wedge

NEW YORK STEAK SANDWICH \$20

8oz AAA Angus Beef Strip Loin Served On Sour Dough Garlic Toast & Topped With Sautéed Mushrooms. Add Prawns \$5

DELUXE BURGER \$17

6oz Beef, 5oz Chicken Or Veggie Patty On A Brioche Bun Topped With Lettuce, Tomato, Pickle, Onion & Mayo
Add Cheddar, Swiss, Mushrooms, Bacon \$1.50 Each

EAGLE EYE \$6

Bacon, Sausage or Ham, Fried Egg With Tomato & Cheddar Cheese On A Brioche Bun. Add Hashbrowns \$3

Entrées

Served From 5PM - 7:30PM

CHICKEN MILANESE

\$19

House Made Panko Crusted Chicken Breast Topped With Sautéed Mushrooms & Onions. Served With Chef's Choice Potatoes, Garlic Toast & A Bed Of Artisan Greens With Tomatoes, Feta & Balsamic Reduction

HERB & CAJUN WILD SALMON

\$20

Ocean Wise Wild Salmon Seasoned With Cajun Spice Topped With Herb Butter. Served With Rice Pilaf, Seasonal Vegetables & Garlic Toast

NEW YORK STEAK

\$25

8oz AAA Angus Beef Strip Loin, Mushroom & Green Peppercorn Sauce, Red Wine, Garlic, Demi-glaze & Cream. Served With Chef's Choice Potatoes, Seasonal Vegetables & Garlic Toast.
Add Prawns \$5

RAVIOLI

\$20

Mushroom Or Butternut Squash Ravioli Topped With House Made Rosé Primavera With Garlic, Onions, Mushrooms & Peppers
Add Chicken Or Prawns \$5

CHEF'S CHOICE ENTRÉE

Please Ask Your Server For Daily Feature