

Appetizers

Soup of the Day \$8

Ask your server for our daily feature.

Spinach & Artichoke Dip \$17

A blend of sautéed spinach, artichokes and sweet onions with Monterey Jack, cheddar and cream cheese.

Served with grilled naan bread and nacho chips.

** Can be gluten free with just nacho chips **

Chilled Shrimp Cocktail \$18 GF

Lemon and celery poached black tiger shrimp with an in-house zesty grainy mustard honey dip.

Chicken Caesar Flatbread \$18

Baked flatbread brushed with Caesar dressing, grilled chicken breast, crumbled bacon, Parmesan and mixed shredded cheese. Make gluten free \$3

Sweet Potato Fries \$13

Crispy sweet potato fries served with a side chipotle mayo dip.

Stuffed Chicken Bites \$16

Mini breaded chicken breast cutlets stuffed with a creamy blend of gouda & white cheddar.

Wagyu Beef Gyoza \$16

Crispy Japanese dumplings with lemon herb ranch dip.

Nacho Grande \$19 GF

Nacho chips piled high with melted cheese, diced tomato, black olives, jalapenos and green peppers. Served with sour cream and salsa on the side.

Add Tex-Mex Chili \$6 or Buffalo Chicken \$7

Add guacamole for \$2

Grilled Veggie Flatbread \$18

Basil pesto, zucchini, portobello mushroom, roasted red peppers, fresh herbs, parmesan & feta cheese with a balsamic drizzle. Make gluten free \$3

Fairways Charcuterie Board \$32

A selection of cured meats, balsamic marinated grilled vegetables, Artisanal cheese, nuts, dried fruit, grainy mustard with crostini & fresh bread.

Pad Thai Bacon Wrapped Scallops \$21

Grilled Pad Thai marinated scallops wrapped with smoked bacon. Served on a warm Asian style julienne vegetable salad with a sweet mango splash.

Heirloom Tomato Bruschetta \$16

Baked flat bread with garlic butter, diced heirloom tomato, Bermuda onion and fresh basil pesto.

Drizzled with extra virgin olive oil and finished with fresh parmesan cheese & balsamic drizzle.

Make gluten free \$3

Baja Fish Tacos \$18

Cajun beer battered Cod strips, pineapple salsa, mixed greens in a grilled flour tortilla with a chili lime pink peppercorn sour cream and fresh lemon.

Deep Fried Chicken Wings 1lb -\$18 2lb -\$32

Deep fried chicken wings served with carrot and celery sticks with blue cheese dip.

Choice of sauce: BBQ, Medium, Honey Garlic,

Caribbean Jerk, Hot, Sweet Chili, 3rd Degree or Teriyaki

Salads

Available dressings: Balsamic Vinaigrette, Greek, Ranch, Blue Cheese, French, Italian or Raspberry Vinaigrette

Add your choice of: Grilled Chicken \$8, Shrimp \$9 or Grilled Steak \$10

Caesar Salad Sm. \$12 Lg. \$16

Fresh Romaine lettuce with croutons and crispy bacon. Tossed in our homemade signature creamy garlic dressing. Topped with grated Parmesan cheese.

Earthbound Greens Sm. \$11 Lg. 14 GF

Farm fresh mixed greens topped with grape tomato, diced cucumber and shredded carrot. Served with your choice of dressing.

Poke Tuna Bowl \$17 GF

Black pepper cubed Ahi tuna, mixed greens, julienne Asian vegetables, edamame, wild rice and diced cucumber. Served with a wasabi pickled ginger vinaigrette.

Lighter Fare

Served with a choice of side: Seasoned hand cut fries, garden salad or soup. Upgrade to sweet potato fries, onion rings or Caesar salad for \$3 or Greek salad \$3.50

Elk Bacon Burger \$21

Grilled in-house elk burger mixed with ground bacon and topped with spiced rum maple pear chutney and melted goat cheese.

Grilled Turkey Wrap \$19

Sage marinated turkey breast, julienne peameal bacon, baby spinach, sliced tomato, cranberry relish mayo and brie cheese. Wrapped in a grilled flour tortilla.

Spicy Chicken Gar-Par Wrap \$19

*A grilled chicken breast tossed in a Frank's Red Hot chipotle BBQ hot sauce and Caesar dressing, romaine lettuce, bacon bits and fresh parmesan. Wrapped in a flour tortilla. **Sub crispy chicken \$3 or grilled steak \$6***

Crispy Shrimp Wrap \$18

Crispy Pacific white shrimp marinated in Thai sauce. Served with sautéed vegetables, Napa cabbage and Bok choy. Wrapped in a Thai ginger flour tortilla.

Butcher Style Burger \$17

Montreal steak spiced 6oz hamburger. Served with lettuce, tomato, onion and pickle garnish. Add: Cheddar Cheese or Swiss Cheese \$1 Add Sliced Bacon \$2 or Peameal \$3

Signature Entrées

Stuffed Chicken Supreme \$30 GF

Maple balsamic chicken stuffed with goat cheese and apple. Topped with thyme roasted chicken jus. Served with seasonal vegetables and daily potato.

Asian Vegetable Stir Fry \$24 GF

Teriyaki sautéed Asian vegetables served on a bed of rice. Add chicken for \$8 or add shrimp for \$9

Pasta of the Day \$29

Ask your server for our Chef inspired pasta feature. Served with garlic toast.

Catch of the Day \$34 GF

Ask your server for our daily fish feature.

Stuffed Pork Tenderloin \$30 GF

Oven roasted Ontario pork tenderloin stuffed with baby spinach, roasted red pepper, sautéed sweet onion & parmesan cheese with a whiskey smoked apple reduction. Served with seasonal vegetables and daily potato.

Grilled Tofu Stack \$29 GF

Grilled pesto marinated tofu with grilled vegetable and daily potato.

6oz Manhattan Steak \$36 GF

6oz smoked bacon wrapped Manhattan steak with a red wine demi sauce. Served with seasonal vegetables and daily potato.

10oz AAA Striploin Steak \$45 GF

A Montreal spiced grilled striploin steak cooked to your liking. Topped with a sautéed mushroom pink peppercorn sauce. Served with seasonal vegetable and daily potato.

Tex-Mex Ribs –

½ Rack \$27 or Full Rack \$33 GF

Tex-Mex slow braised baby back ribs brushed with our homemade wild whiskey BBQ sauce. Served with seasonal vegetables and daily potato.

Rosemary Lamb Shank \$32 GF

Braised New Zealand lamb shank with a rustic rosemary demi sauce. Served with seasonal vegetables and daily potato.

Chicken and Ribs \$33 GF

Half a rack of ribs and a grilled chicken breast brushed with our wild whiskey BBQ sauce. Served with seasonal vegetables and daily potato.

**** Applicable taxes and gratuities are not included ****