

SALADS

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

Add your choice of grilled chicken, shrimp, steak to any salad excluding tuna poke.

Caesar Salad

Fresh romaine lettuce with croutons and crispy bacon tossed in our signature creamy garlic dressing and topped with grated Parmesan.

Earthbound Greens GF

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

Poke Tuna Bowl GF

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

Greek Salad GF

Romaine lettuce, mixed greens, kalamata olives, cucumber, bell pepper, sliced red onion, grape tomato and feta cheese. Drizzled with Greek vinaigrette.

Berry & Goat Cheese Salad

Mixed greens, tomato, cucumber, dried cranberries, spiced candied pecans, strawberries & blueberries finished with goat cheese and a mixed berry vinaigrette.

NOODLES & CHICKEN

Shanghai Noodle Bowl

Chow Mein noodles with sautéed julienne of vegetables, Napa cabbage, Bok choy and white sesame seeds. Served with grilled Asian style flat bread. Your choice of Spicy Pad Thai or Teriyaki sauce. Add chicken, shrimp or steak.

Crispy Chicken Fingers

Breaded chicken breast fried crispy and golden. Served with your choice of hand cut fries, house salad or soup. Plum sauce for dipping.

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 and nacho chips.

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

Chicken Caesar Flatbread \$18

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

Heirloom Tomato Bruschetta \$16

Baked flatbread 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

Grilled Veggie Flatbread \$18

Basil pesto, zucchini, Portobello mushrooms, roasted red peppers, fresh herbs, Parmesan and feta cheese with a balsamic drizzle. Make gluten free \$3

Pad Thai Bacon Wrapped Scallops \$22

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

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

Chilled Shrimp Cocktail \$18 GF

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

Sweet Potato Fries \$13

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

Baja Fish Tacos \$18

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

Stuffed Chicken Bites \$15

Mini breaded chicken breast cutlets stuffed with a creamy blend of gouda and white cheddar. Served with a bacon BBQ mayo dip.

Wagyu Beef Gyoza \$16

Crisy Japanese dumplings served with a lemon herb ranch dip.

Jumbo Chicken Wings 1lb - \$18 or 2lb - 32

Deep fried chicken wings served with carrot & celery sticks with blue cheese dip. Choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3rd Degree, Sweet Chili or Teriyaki sauce.

SANDWICHES & WRAPS

Sandwiches & wraps are served with your choice of side:
Seasoned hand cut fries, garden salad, Caesar salad, onion rings,
sweet potato fries or soup.
Sub Gluten Free bread

Spicy Chicken Gar-Par Wrap

A grilled chicken breast tossed in Frank's Red Hot, BBQ hot sauce, chipotle and Caesar dressing. Mixed with romaine lettuce, bacon bits and fresh Parmesan wrapped in a white flour tortilla. **Sub crispy chicken.**

Smoked Meat Reuben

Montreal smoked meat, Swiss cheese, sauerkraut and Thousand Island dressing on a grilled marble rye bread.

Turkey Club Wrap

Grilled sage marinated turkey breast, crispy bacon, baby spinach, sliced tomato, cranberry relish mayo and brie cheese. Wrapped in a grilled flour tortilla.

Crispy Shrimp Wrap

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

Peameal & Brie Grilled Cheese

Sliced peameal, Jack Daniel's apple maple chutney and melted brie grilled cheese sandwich. Served on your choice of bread.

Grilled Chicken Club Wrap

A chicken breast brushed with homemade BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, sliced tomato, smoked cheddar cheese and bacon. Wrapped in a white flour tortilla or gluten free bun available.

Mr. Grimm's Grilled Cheese

Deluxe grilled shredded cheddar and Monterey Jack cheese sandwich. Served on your choice of grilled bread served with a side BBQ mayo dip.

Mediterranean Veggie Pita

Grilled marinated vegetables, roasted red pepper hummus, lettuce, sliced tomato, cucumber and crumbled feta cheese. Splashed with balsamic dressing & served on pita with side tzatziki sauce.

Pulled Pork Poutine Tacos

House made Wild Whiskey BBQ pulled pork. Shredded lettuce, Pico de Gallo and cheese curds. Served in mini flour tortilla with salsa and sour cream drizzle. (Excludes side)

BURGERS

All burgers are served with lettuce, tomato, pickle and onion and a choice of side:

Seasoned hand cut fries, garden salad, Caesar salad, onion rings, sweet potato fries or soup

Butcher Style Burger

Grilled Montreal steak spiced 6oz patty served with lettuce, pickle, tomato and onion on the side.

Add your choice of cheddar or Swiss cheese

Add Sliced Bacon

ON FIRE Burger

A butcher style burger garnished with Cajun onion rings, sriracha sauce, banana peppers and jalapeno mayo with black pepper provolone cheese.

Elk Bacon Burger

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

Portobello & Brie Burger

Butcher style burger with sautéed portobello mushroom and melted Brie cheese.

The Impossible Burger

A plant based burger topped with diced grilled garden vegetables and sliced smoked cheddar cheese on your choice of bun or lettuce leaves

FAIRWAYS
DINING & PATIO

Applicable Taxes and Gratuities are not included