



EGGS

All egg breakfasts are served with Applewood smoked home fries, choice of English muffin, multigrain, marble rye or white Panini toast

The Master's Special \$8

Two eggs served any style with sliced bacon.
Substitute Peameal bacon for \$1.50

The "Links" \$8

Two eggs served any style with farmer's breakfast sausage.

Mediterranean Frittata \$8

Open faced three egg omelette with diced grilled vegetables, black olives, baby spinach and, feta cheese.

Cheese Omelette \$8

Three egg omelette filled with a medley of three cheeses.

Sriracha Banana Omelette \$8

Three egg omelette with banana peppers, spicy Sriracha sauce and marble cheese.

Wild Mushroom Omelette \$9

Three egg omelette with sautéed wild mushrooms and marble cheese.

Asparagus and Goat Cheese Omelette \$9

Three egg omelette filled with grilled asparagus and melted goat cheese.

The "Greenskeeper" Omelette \$10

Three egg omelette with diced bacon, ham, breakfast sausage, and three cheese blend.

Classic Eggs Benedict \$11

Two poached eggs with back bacon on a toasted English muffin, topped with our hollandaise sauce.

Smoked Salmon Benny \$13

Two poached eggs on a toasted English muffin with smoked wild sockeye salmon and cream cheese, topped with our hollandaise sauce and a sprinkle of onions and capers.

BREAKFAST SANDWICHES & WRAPS

All breakfast sandwiches and wraps are served with Applewood smoked home fries, choice of English muffin, multigrain, marble rye or white Panini toast

1st Tee Breakfast Sandwich \$7

Two fried eggs with sliced bacon and cheddar cheese on choice of toast.

Classic B.L.T. Sandwich \$7

Fresh sliced tomato, lettuce and crispy strip bacon. Served with mayo on the side

BREAKFAST SANDWICHES & WRAPS... CONTINUED

- Southwestern Breakfast Wrap** \$9
White flour tortilla filled with cheddar cheese, lettuce, tomato, scrambled eggs, diced bacon and sausage. Served with a side of salsa. *For a little kick... add sliced jalapenos!*
- Canadian Open Sandwich** \$8
Sliced back bacon with cheddar cheese, lettuce and tomato on choice of toast.
- Toasted Western** \$8
Three egg omelette with sautéed ham, green peppers, onions and cheddar cheese on choice of toast.

CLUB SPECIALTIES

- Organic & Gluten Free Yogurt Granola Bowl** \$8
Fresh seasonal fruit served on creamy vanilla organic yogurt with organic gluten free granola. Served with your choice of side English muffin, white, multigrain or marble rye Panini toast.
- The "PAR THREE" Pancakes** \$8
3 of Our signature fluffy pancakes, served with fresh fruit and pure Canadian maple syrup.
- Chocolate Chips or Blueberry Pancakes** \$9
Three of our signature fluffy pancakes generously filled with your choice of chocolate chips or fresh blueberries. Served with pure Canadian maple syrup.
- Belgian Waffle Extreme** \$10
Traditional Belgian waffle, served hot off the griddle with a homemade fruit compote, whip cream and pure Canadian Maple syrup.
- Breakfast Poutine** \$11
Our hand cut whisky smoked home fries topped with scrambled eggs, diced bacon and breakfast sausage. Finished with marble cheese and hollandaise sauce. Served with your choice of side English muffin, white, multigrain or marble rye Panini toast.
- Smoked Salmon Bagel** \$13
Toasted "Everything" Bagel with cream cheese, sliced smoked Atlantic salmon, diced red onion and capers. Served with a side of *Applewood smoked* home fries.

SIDE ORDERS

Extra Side of Bacon, Sausage, or Ham	\$3
Toast or English muffin	\$2
Fruit Cup	\$6
Free Range Eggs Up-Grade	\$2
Extra Egg	\$1
Home Fries	\$2

BEVERAGES

Coffee or Tea	\$2.00
Hot Chocolate	\$2.75
Juice - <i>Orange or Cranberry</i>	\$2.50
Milk	\$2.75
Chocolate Milk	\$2.75
Canned Juice	
<i>Tomato, Pineapple, Apple Grapefruit</i>	\$2.75

**All Beverages, Applicable Taxes and Gratuities are not included.
A 17% gratuity will be added to the bill for groups of 12 or more.*

APPETIZERS

- Soup of the Day** – *Ask your server* \$6
- Garlic Bread** \$7
Garlic buttered flat bread with melted marble cheese.
- Fiesta Bold Onion Rings** \$9
Breaded Spanish onions sprinkled with red & green jalapeno flakes.
Served with a Sriracha Mary Rose dip.
- Spicy Three Cheese Spinach and Onion Dip**  \$10
A creamy three cheese blend, sautéed baby spinach, jalapenos, Frank's Red Hot and ranch dressing. Side tri-colour nacho chips and grilled naan.
- Potato Cheddar Cheese Perogies** \$11
Deep fried cheddar cheese perogies tossed in a Maple bacon seasoning.
Served with a homemade Marinara sauce. Sprinkled with bacon bits, sour cream drizzle and sliced scallions.
- Bucket of Balls** \$12
Mini breaded chicken breast cutlettes stuffed with Swiss cheese and Canadian Back bacon. Apple butter BBQ sauce.
- Irish Maritime Poutine** \$13
Crispy Haddie bites, hand cut fries, creamy cheese curds, and Guinness beer poutine sauce. Enhanced with bacon and baby shrimp marmalade.
- Spanish Kumato Tomato Bruschetta** \$10
Wood oven rosemary flat bread brushed with garlic butter, diced Kumato tomato, Spanish sweet onion, and fresh basil pesto. Spanish virgin olive oil and finished with parmesan cheese & balsamic drizzle.
- Asian Prosciutto Wrapped Scallops** \$14
Hoisin marinated grilled scallops wrapped with prosciutto. Served on a bed of julienne vegetables, rice noodles and green lentils. White and black toasted sesame seed splash.
- Sweet Potato Fries** \$8
Crisp sweet potato fries served with side chipotle mayo dip.
- Sea Salt and Pepper Ribs** \$9
Tender crispy bite size sea salt and pepper bone in pork ribs. Tossed in a sweet chili sauce. Side homemade apple butter and bacon BBQ dip.
- Tex Mex Beef Chili Nacho's** \$16
Tri-colour nacho chips piled high with melted marble cheese, diced tomato, black olives, jalapeno and green peppers. Served with side Tex-Mex ground beef chili, sour cream, salsa, and guacamole.
- Deep Fried Chicken Wings** \$12(1lb) or \$21(2lb)
Chicken wings, served with carrot, celery sticks and blue cheese or ranch dip.
Tossed in your choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3rd Degree, Sweet Chili, Teriyaki, Sriracha or Buffalo sauce.



LUNCH FAVOURITES

With your Choice of Hand Cut Fries, Soup, Garden or Caesar Salad.

Sub Sweet Potato Fries or Fiesta Bold Onion Rings \$2

Spicy Chicken Gar-Par Wrap 7.0 **\$15**

Sliced grilled chicken tossed in spicy WS Signature Buffalo hot sauce and Caesar dressing with romaine lettuce, bacon bits and fresh parmesan. Wrapped in a classic flour tortilla.

Sub Crispy Chicken \$2.00 or Sub Sirloin Steak \$2.50

Montreal Smoked Meat Hoagie Poutine **\$16**

Warm shaved Montreal smoked meat, tossed with fresh cut fries, Quebec cheese curds, warm poutine gravy and marble cheese. Served on a long pretzel bun. Side Maple Dijon mustard.

Grilled Chicken Sandwich **\$15**

Fresh chicken breast brushed with homemade smoked Canadian Whiskey BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, tomato and melted Herb Havarti cheese on a Multigrain Ciabatta Bun.

PBT Grilled Cheese **\$13**

Fresh roasted garlic pesto, smoked bacon and sliced Kumato tomato cheese sandwich. Served on your choice of toasted white, rye or multigrain Panini bread with Balsamic ranch dip.

Mr. Grimm's Grilled Cheese **\$12**

Deluxe grilled medium cheddar and Monterey Jack cheese sandwich. Served on your choice of toasted white, rye or multigrain Panini bread with a side BBQ mayo dip.

Spicy Basa Jerk Wrap **\$16**

Oven baked Jerk marinated Basa filet, served with tangy coleslaw, breaded crispy avocado, spicy chili Jack cheese and wrapped in a grilled sun-dried tomato flour tortilla.

Crispy Chicken Fingers **\$14**

Breaded chicken breast fried crispy and golden and served with plum sauce dip.

Open Faced Turkey Club Stack **\$15**

Grilled marinated turkey breast, crispy sliced bacon, baby arugula, sliced tomato and Provolone cheese. Served on grilled garlic and rosemary brushed focaccia. Garnished with a cranberry relish aioli drizzle.

Triple Threat Sandwich **\$15**

Warm shaved Virginia ham, peameal bacon and sliced smoked bacon served on a cheddar ciabatta roll. Topped with melted three cheese blend and homemade apple butter BBQ sauce.

SALADS

Available Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, French, Italian, 1000 Island, Raspberry Vinaigrette or Caesar.

Add to Any Salad

Grilled BBQ Chicken \$7, Roasted Shrimp \$7, 6oz Grilled Pub Steak \$8

Caesar Salad

\$8

Fresh crisp romaine with croutons and crispy bacon, tossed in our own signature creamy garlic dressing, topped with grated parmesan cheese.

Watermelon and Bocconcini Caprese Salad

\$10

Cubed watermelon, baby bocconcini cheese, diced grilled garden vegetables, baby spinach, arugula and raspberry vinaigrette.

WS Taco Salad

\$12

Romaine and mixed greens, topped with Wooden Sticks own Tex-Mex ground beef chili. Melted shredded marble Jack cheese, sliced grape tomatoes, tri-colour nacho chips, salsa and sour cream drizzle.

Earthbound Greens

\$8

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

Seasonal Salad of the Day

\$16

Ask your server about today's salad creation.

PIZZA & PASTA

BBQ Chicken or Sirloin Steak Pizza

\$14

Gluten free or traditional pizza crust topped with homemade HP tomato sauce, sautéed mushrooms, caramelized onions and grilled asparagus. Fresh asiago, goat cheese and marble cheese. Balsamic drizzle.

Udon Noodle Lemon Grass Broth Bowl

\$16

Asian udon noodles, julienne of peppers, zucchini, carrot, onion, bean sprouts and chopped scallions. Choice of chicken or shrimp. Side of grilled Asian style flat bread.

Braised Beef Pasta

\$16

Traditional egg pasta filled with tender oven braised beef seasoned with a hearty mirepoix and a rich demi-glace. Tossed with sautéed onions mushrooms in a Café au lait cream sauce. Side garlic toast.



BURGERS

All burgers are served on a black and white sesame burger bun, garnished with leaf lettuce, tomato, red onion and sliced dill pickle.

With your Choice of Hand Cut Fries, Soup, Garden or Caesar Salad.

Sub Sweet Potato Fries or Fiesta Bold Onion Rings \$2

Butcher-Style Burger \$13

Montreal Steak spiced 6oz hamburger with Cheddar or Swiss cheese.

Candied Bacon Banquet Burger \$16

Butcher-style burger topped with sliced smoked candied maple bacon and sliced medium Canadian cheddar cheese.

Five Alarm Fire Burger  \$15

Butcher-style burger brushed with a jalapeno and banana pepper relish, melted Chili pepper Jack cheese, spicy Buffalo sauce aioli and served on a Harissa spiced bun.

Cheddar Perogie Burger \$15

Grilled butcher-style burger topped with crispy cheddar perogies, sliced melted medium cheddar cheese and finished with chive sour cream.

The Beyond Burger \$15

Plant based burger topped with diced grilled garden vegetables, avocado and sliced herb Havarti cheese. Choice of bun or lettuce leaves.

Bison Mushroom Bacon Burger \$16

Grilled local Thunder Ridge bison burger mixed with ground bacon and portobello mushroom topped with Balsamic Vodka marinated pineapple ring and warm crumbled goat cheese.

ADDITIONAL OPTIONS

Add Gravy \$1

Add Peameal Bacon \$2

Add Swiss Cheese \$1.50

Add Cheddar Cheese \$1.50

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Healthy Choice:



Hot:





SHAREABLE APPETIZERS

- Garlic Bread** \$7
Garlic buttered flat bread with melted marble cheese.
- Spicy Three Cheese Spinach and Onion Dip** \$10
A creamy three cheese blend, sautéed baby spinach, onion and Frank's Red Hot ranch dressing. Side tri-colour nacho chips and grilled Naan bread.
- Spanish Kumato Tomato Bruschetta** \$10
Rosemary flat bread brushed with garlic butter, diced Kumato tomato, Spanish sweet onion, and fresh basil pesto. Spanish virgin olive oil and finished with parmesan cheese & balsamic drizzle.
- Bucket of Balls** \$12
Mini breaded chicken breast cutlettes stuffed with Swiss cheese and Canadian back bacon. Served with grainy mustard mayo dip.
- Tex Mex Beef Chili Nachos** \$16
Tri-colour nacho chips piled high with melted marble cheese, diced tomato, black olives, jalapeño and green peppers. Served with a side of Tex Mex ground beef chili, sour cream, salsa, & guacamole.

APPETIZERS

- Soup of the Day – Ask your server** \$6
- Fiesta Bold Onion Rings** \$9
Breaded Spanish onions sprinkled with red & green jalapeno flakes. Sriracha Mary Rose dip.
- Salt & Pepper Ribs** \$9
Tender crispy bite size sea salt and pepper bone in pork ribs. Tossed in sweet chili sauce. Side Homemade apple butter bacon BBQ dip
- Asian Prosciutto Wrapped Scallops** \$15
Hoisin marinated grilled scallops wrapped with prosciutto. Served on a bed of julienne vegetables, rice noodle and green lentils. White and black toasted sesame splash.
- Potato Cheddar Cheese Perogies** \$11
Deep fried cheddar cheese perogies tossed in Maple bacon seasoning. Served with homemade Marinara sauce. Sprinkled with bacon bits, sour cream drizzle and sliced scallions.
- Irish Maritime Poutine** \$13
Crispy Haddie bites, hand cut fries, creamy cheese curds, and Guinness Beer poutine sauce. Enhanced with bacon and baby shrimp marmalade.
- Sweet Potato Fries** \$8
Crisp sweet potato fries served with side chipotle mayo dip.
- Deep Fried Chicken Wings** \$12(1lb) or \$21(2lb)
Chicken wings, served with carrot and celery sticks and blue cheese dip. Tossed in your choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3rd Degree, Sweet Chili or Teriyaki sauce.



DINNER ENTRÉES

ENTRÉE SALADS *Add Grilled Chicken (\$6), 6oz Grilled Pub Steak (\$7) or Roasted Shrimp (\$6)*

Available Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, French, Italian, 1000 Island, Raspberry Vinaigrette & Caesar.

Caesar Salad \$8
Fresh romaine with croutons and crispy bacon, tossed in our signature creamy garlic dressing, topped with grated parmesan cheese.

WS Taco Salad \$10
Romaine and mixed greens, topped with WS own Tex Mex ground beef chili. Melted marble Jack cheese, sliced grape tomato, tri-colour nacho chips, salsa sour cream drizzle.

Watermelon and Bocconcini Caprese Salad \$11
Cubed watermelon, baby bocconcini cheese, diced grilled garden vegetables, baby spinach, arugula and raspberry vinaigrette.

SANDWICHES & BURGERS

Served with your choice of hand cut fries, house or Caesar salad or soup. Add Sweet Potato Fries or Fiesta Bold Onion Rings \$2

Grilled Chicken Sandwich \$12
Fresh chicken breast brushed with homemade smoked Canadian Whiskey BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, tomato and melted Provolone cheese on a roasted garlic ciabatta bun.

Butcher-Style Burger \$14
Montreal Steak spiced 6oz. hamburger with cheddar or Swiss cheese.

Bison Mushroom bacon Burger \$16
Grilled local Thunder Ridge bison burger mixed with ground bacon and Portobello mushroom topped with Balsamic Vodka marinated Pineapple ring and warm crumbled goat cheese.

SIGNATURE ENTRÉES

Add starter house salad \$5, starter Caesar salad \$6 or soup \$6.

6oz. Baseball Steak \$27
6oz. Smoked Bacon Wrapped Baseball Steak, with a Five Peppercorn Sauce.
Served with seasonal vegetables and potato.
Upgrade to 10oz Striploin Steak for \$6

Roasted Chicken \$25
Marinated Oven Roasted Chicken Supreme, roasted red pepper sauce.
Served with seasonal vegetables and potato.

Grilled Vegetable Tofu Stack \$19
Grilled pesto marinated tofu, with diced grilled vegetable, rustic tomato sauce.

Tex Mex Ribs \$23
Tex Mex Slow Braised Half Baby Back Ribs, brushed with our homemade Bourbon BBQ sauce
Served with seasonal vegetables and potato.

Pasta of the Day \$22
Ask your server for our daily pasta feature.

Catch of the Day \$24
Ask your Server for our daily fish feature.

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