



WOODEN STICKS

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 - Orange or Cranberry	\$2.50
Milk	\$2.75
Chocolate Milk	\$2.75
Canned Juice	
Tomato, Pineapple, Apple Grapefruit	\$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.*

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.

New Heirloom Tomato and Bocconcini Caprese Salad **\$10**

Sliced heirloom tomato, baby bocconcini cheese, baby spinach, arugula, mixed greens, roasted garlic pesto and balsamic 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.

New Udon Noodle Szechuan Bowl **\$16**

Asian Udon noodles, julienne of peppers, zucchini, carrot, onion, bean sprouts and chopped scallions. Choice of chicken or shrimp sautéed in a Szechuan sauce with a side of grilled Asian style flat bread.

New Chorizo Mediterranean Vegetable Cheese Ravioli **\$16**

Ravioli filled with roasted garden vegetables, goat cheese, ricotta and parmesan cheeses, roasted garlic and wrapped in egg pasta. Served with sautéed chorizo sausage, diced grilled vegetables and tossed in a tomato cream sauce. Side garlic toast.

APPETIZERS

- Soup of the Day** – *Ask your server* \$6
- Garlic Bread** \$7
Garlic buttered flat bread with melted marble cheese.
- New Black & Tan Onion Rings** \$9
Blonde beer batter coated golden rings, drizzled with a slightly bitter dark stout beer. Served with sweet chili lime mayo.
- 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.
- New Applewood Smoked Crispy Brussel Sprouts** \$11
Deep fried Brussel sprouts tossed in an applewood smoke spice. Served with a homemade maple bacon mayo. Sprinkled with bacon bits and sliced scallions.
- Bucket of Balls** \$12
Mini breaded chicken breast cutlettes stuffed with Swiss cheese and Canadian Back bacon. Apple butter BBQ sauce.
- New Montreal Steak Poutine** \$13
Grilled julienne Montreal steak spiced striploin steak, hand cut fries, creamy cheese curds and Guinness beer poutine sauce.
- New Heirloom Tomato Bruschetta** \$10
Wood oven rosemary flat bread brushed with garlic butter, diced Heirloom tomato, Bermuda onion and fresh basil pesto. Extra 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

New BBQ Tex Mex Steak Wrap **\$16**

Tex Mex marinated grilled striploin, diced and tossed with sautéed peppers, onions and our homemade BBQ sauce. Served in a sundried tomato flour tortilla with lettuce, tomato, jack and marble three cheese blend. Side salsa.

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.

New BBP Grilled Cheese **\$13**

Crispy smoked bacon, melted brie cheese and sweet honey pear relish sandwich. Served with your choice of toasted white, rye or multigrain panini bread with lemon 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.



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.

New East Meets West Burger **\$16**

Grilled butcher-style burger topped with grilled black and white sesame seed shrimp, melted provolone cheese and wasabi pickled ginger mayo.

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.	
New Heirloom Tomato Bruschetta	\$10
Rosemary flat bread brushed with garlic butter, diced Heirloom tomato, Bermuda onion and fresh basil pesto. Extra 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
New Black & Tan Onion Rings	\$9
Blonde beer batter coated golden rings, drizzled with a slightly bitter dark stout beer. Sweet chili lime mayo.	
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.	
New Applewood Smoked Crispy Brussel Sprouts	\$11
Deep fried Brussel sprouts tossed in an applewood smoke spice. Served with a homemade maple bacon mayo. Sprinkled with bacon bits and sliced scallions.	
New Montreal Steak Poutine	\$13
Grilled julienne Montreal steak spiced striploin steak, hand cut fries, creamy cheese curds and Guinness beer poutine sauce.	
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, 3 rd 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.

New Heirloom Tomato and Bocconcini Caprese Salad **\$11**

Sliced Heirloom tomato, baby bocconcini cheese, baby spinach, arugula, mixed greens, roasted garlic pesto and balsamic 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 BBO 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 BBO 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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