

Wooden Sticks Golfer Inclusive Dinner include one of the following choices. Please note that all meals are redeemable in the dining room or patio after the round of play. Inclusive meals are only for golfer paying the applicable inclusive price. Upgrade options available below at an extra price

Salads

Available dressings: Balsamic Vinaigrette, Greek, Ranch, Blue Cheese, French, Grilled Chicken Caesar Salad Italian or Raspberry Vinaigrette

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

Earthbound Greens GF

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

Ahi Tuna Bowl GF

Black pepper 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

Grilled Turkey Wrap

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

*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 smoked BBQ flour tortilla. **Sub crispy chicken \$3 or grilled steak \$5***

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.

Butcher Style Burger

Montreal steak spiced 6oz hamburger. Served with lettuce, tomato, onion and pickle garnish. Add Cheddar Cheese or Swiss Cheese and or Sliced Bacon

Signature Entrées

All entrées include: Starter soup or House Salad.

Stuffed Chicken Supreme GF *Chicken supreme stuffed with goat cheese, asparagus and prosciutto. Topped with sun dried tomato roasted chicken jus. Served with seasonal vegetables and daily potato.*

Asian Vegetable Stir Fry GF
Teriyaki sautéed Asian vegetables served on a bed of rice. Add chicken or shrimp

6oz Manhattan Steak GF
Smoked bacon wrapped Manhattan steak with a classic steak Diane sauce. Served with seasonal vegetables and daily potato.

Catch of the Day GF
Ask your server for our daily fish feature. Served on a bed of rice.

Pasta of the Day
Ask your server for our Chef inspired pasta feature. Served with garlic toast.

Stuffed Pork Tenderloin GF *Oven roasted Ontario pork tenderloin stuffed with crisp apple, sweet onion, sautéed vegetable and smoked bacon. With a grainy mustard reduction. Served with seasonal vegetables and daily potato.*

Venison Bacon Burger Golfer Upgrade add \$6
Grilled in-house venison burger mixed with ground bacon and topped with Jack Daniel's marinated apple maple chutney and melted goat cheese.

Optional Upgrades

10oz AAA Striploin Steak GF
Golfer Upgrade add \$15
A Montreal spiced grilled striploin steak cooked to your liking. Topped with a Portobello mushroom five peppercorn sauce. Served with seasonal vegetable and daily potato.

Tex-Mex Ribs – ½ Rack GF
Golfer Upgrade to a Full Rack for \$10
Tex-Mex slow braised baby back ribs brushed with our homemade wild whiskey BBQ sauce. Served with seasonal vegetables and daily potato.

Chicken and Ribs GF
Golfer Upgrade add \$10
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 ****