

Wooden Sticks Inclusive Lunch is a choice of the following items – Salad, Sandwiches or Wraps or Burgers. Additional items are available at the stated upgrade price. Meals are only redeemable in the dining room or patio after the round for golfers paying the applicable inclusive price.

SALADS

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

Grilled Chicken Caesar Salad

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

Earthbound Greens *GF*

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

NOODLES & PIZZA & POUTINE

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 or shrimp.

Chicken Caesar Pizza

Pizza crust brushed with Caesar dressing, grilled chicken breast, crumbled bacon, Parmesan and mixed shredded cheese.

Spicy Chicken Poutine

Crispy breaded chicken, Buffalo red hot sauce, cheese curds and hand cut fries. Topped with Poutine gravy and a blue cheese splash.

Crispy Chicken Fingers

Breaded chicken breast fried crispy and golden. Served with your choice of side and plum sauce for dipping. Toss fingers in hot sauce for \$1

Pulled Beef Tacos

House made Wild Whiskey BBQ pulled beef. Shredded lettuce, Pico de Gallo and mixed cheese. Served in mini flour tortilla with salsa and sour cream drizzle.

SANDWICHES & WRAPS

Sandwiches , Wraps & Burgers are served with your choice of side: Seasoned fries, garden salad or soup

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 smoked BBQ flour tortilla

Smoked Meat Reuben

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

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

A chicken breast brushed with homemade BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, sliced tomato, smoked cheddar cheese and bacon. Served on a garlic buttered panini bun 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.

BURGERS

Butcher Style Burger

*Grilled Montreal steak spiced 6oz patty served with lettuce, pickle tomato, onion on the side. Add your choice of cheddar or Swiss cheese
Add Sliced Bacon \$2 or Peameal Bacon \$3 Add an extra patty \$4*

ON FIRE Burger

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

The Beyond Burger

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

Optional Lunch Upgrades

Philly Cheese Steak *Golfer Upgrade \$5*

Grilled steak, sautéed mushrooms and caramelized onions, BBQ sauce, provolone cheese, sweet banana peppers and mixed greens served in a garlic buttered Hoagie bun.

Horiatiki Greek Salad *Golfer Upgrade add \$4 GF*

Kalamata olives, diced cucumber, bell pepper, sliced red onion, fresh diced tomato and feta cheese. Drizzled with Greek vinaigrette.

Turkey Club Wrap *Golfer Upgrade \$4*

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

Venison Bacon Burger *Golfer Upgrade \$6*

Grilled in-house venison burger mixed with ground bacon and topped with Jack Daniel's marinated apple maple chutney and melted goat cheese.

Breakfast Burger *Golfer Upgrade \$4*

Butcher style burger with peameal bacon, fried egg, smoked cheddar and Hollandaise sauce. Served on a toasted croissant bun.

Pulled Beef Poutine *Golfer Upgrade \$3*

In house made pulled beef, shredded cheese, cheese curds and hand cut fries. Topped with poutine gravy and blue cheese dressing splash.

Ahi Tuna Bowl *Golfer Upgrade \$6 GF*

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

Crispy Shrimp Flat Bread Pizza *Golfer Upgrade \$4*

Basil pesto tomato sauce, crispy shrimp and mixed shredded cheese.

Beverages

Inclusive Choice of Fountain Pop, Iced Tea or Lemonade, Coffee or Tea

Optional and Extra

Milk – White or Chocolate \$3.75

Juice – Cranberry, Orange, Apple, Tomato

French Vanilla Cappuccino \$4.25

Espresso \$3.75

Perrier \$4.25

Grapefruit or Pineapple \$3.25

Hot Chocolate \$3.50

Mocha or Cappuccino \$4.25

Applicable Taxes and Gratuities are not included