EGGS

All breakfasts are served with seasoned Yukon gold and sweet potato home fries and choice of English muffin, multigrain, marble rye or white panini toast. Sub gluten free toast \$1.

Classic Breakfast \$12

Two eggs served any style with sliced bacon or farmer's breakfast sausage. Substitute peameal bacon \$2

Mediterranean Frittata \$14

Open faced 3 egg omelette with diced grilled vegetables, black olives, baby spinach and feta cheese.

Portobello Mushroom & Brie Omelette \$14

Three egg omelette with sautéed Portobello mushrooms and brie cheese.

Western Omelette \$14

Three egg omelette with sautéed ham, green peppers, onions and cheddar cheese.

Asparagus, Prosciutto & Goat Cheese Omelette \$15

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

The "Greenskeeper" Omelette \$14

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

Corn Beef & Egg Hash \$17

Two eggs served any style served on a bed of sautéed diced corn beef, potatoes, bell peppers and sweet onions. Served with choice of toast.

BREAKFAST SANDWICHES & WRAPS

All breakfast sandwiches and wraps are served with seasoned Yukon gold and sweet potato home fries.

1st Tee Breakfast Sandwich \$12

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

Classic BLT Sandwich \$11

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

Southwestern Breakfast Wrap \$15

A white flour tortilla filled with cheddar cheese, lettuce, tomato, scrambled eggs, diced bacon and sausage. Served with a side of salsa...add sliced jalapenos \$1

Canadian Open Sandwich \$14

Sliced peameal bacon with cheddar cheese, lettuce & tomato on your choice of toast.

Toasted Western Sandwich \$14

Three egg omelette with sautéed ham, green peppers, onion and cheddar cheese on a choice of toast.

APPETIZERS

Soup of the Day \$8

Ask your server for our daily feature.

Heirloom Tomato Bruschetta \$17

Baked flat bread 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.

Pad Thai Bacon Wrapped Scallops \$21

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

Stuffed Chicken Bites \$16

Mini breaded chicken breast cutlets stuffed with a creamy blend of gouda and white cheddar. Served with a honey mustard dip.

SALADS

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

Add your choice of grilled chicken \$8, shrimp \$9, steak \$10 or Ahi tuna \$10 to any salad.

Earthbound Greens Sm. S

Sm. \$11 Lg. \$14 *GF*

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

Caesar Salad Sm. \$12 Lg.16

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

Ahi Tuna Bowl \$17 *GF*

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

NOODLES & PIZZA

Shanghai Noodle Bowl \$16

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 \$8, shrimp \$9 or 6oz steak \$10

Chicken Caesar Pizza \$19

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

SANDWICHES & WRAPS

Sandwiches & wraps are served with your 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 for \$3.50 Sub Gluten Free bread \$1

Spicy Chicken Gar-Par Wrap \$19

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.

Sub crispy chicken \$3 or grilled steak \$5

Smoked Meat Reuben \$18

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

Turkey Club Wrap \$19

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

Peameal & Brie Grilled Cheese \$17

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

Crispy Shrimp Wrap \$18

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

Crispy Chicken Fingers \$17

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

BURGERS

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

Seasoned hand cut fries, garden salad or soup

Upgrade to sweet potato fries, onion rings or Caesar Salad \$3 or Greek salad for \$3.50

Venison Bacon Burger \$22

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 \$19

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

CLUB SPECIALTIES

Classic Eggs Benedict \$17

Two poached eggs with peameal bacon on a toasted English muffin, topped with our hollandaise sauce. Served with seasoned home fries.

Smoked Salmon Benny \$18

Two poached eggs on a toasted English muffin with smoked wild sockeye salmon and cream cheese. Topped with hollandaise sauce and a sprinkle of diced red onion and capers. Served with seasoned home fries.

Lobster Eggs Benny \$24

Two poached eggs accompanied by sautéed Maritime lobster on a toasted English muffin and topped with hollandaise sauce. Served with seasoned home fries.

Sriracha Eggs Benny \$17

Two poached eggs with peameal bacon topped with homemade salsa on a toasted English muffin, topped with our hollandaise sauce drizzled with sriracha sauce. Served with seasoned home fries.

Eggs Florentine \$17

Two poached eggs, sautéed spinach, shredded provolone cheese on a toasted English muffin, topped with our hollandaise sauce. Served with seasoned home fries.

"Par Three" Pancakes \$12

3 of our signature pancakes served with fresh fruit and Canadian maple syrup. Add chocolate chips or blueberries for \$2.

Belgian Waffle Extreme \$13

Traditional Belgian waffles served with homemade fruit compote, whip crean and Canadian maple syrup.

Banana Nutella Belgian Waffle \$14

Traditional Belgian waffle topped with caramelized bananas simmered in maple syrup with whip cream and drizzled with Nutella.

Steak & Eggs \$26

3 eggs any style with an 8oz Montreal spiced grilled striploin steak. Served with seasoned home fries & choice of toast.

Breakfast Poutine \$16

Our seasoned home fries topped with scrambled eggs, diced bacon and sausage. Finished with marble cheese & hollandaise sauce. Served with your choice of toast.

Smoked Salmon Bagel \$17

A toasted everything bagel with cream cheese, sliced smoked sockeye salmon, diced red onions & capers. Served with seasoned home fries.

Organic & Gluten Free Yogurt Granola Bowl \$13

Fresh seasonal fruit served on organic vanilla yogurt with gluten free granola. Served with a choice of toast.

Applicable Taxes and Gratuities are not included