SALADS

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

Add your choice of grilled chicken $9, shrimp $9, steak $12, Atlantic Salmon $10 or black pepper Ahi Tuna $10 to any salad

Caesar Salad **Sm. $14 Lg.18**
Fresh romaine lettuce with croutons and crispy bacon tossed in our signature creamy garlic dressing and topped with grated Parmesan.

Harvest Blend Mixed Greens **Sm. $13 Lg. $16** *GF*
Farm fresh mixed greens topped with grape tomato, diced cucumber and shredded carrot. Served with your choice of dressing.

Yuzu Tamari Salmon Bowl **$20**
Yuzu and Tamari marinated Atlantic Salmon, mixed greens, julienne Asian vegetable, edamame, diced cucumber and jasmine rice. Drizzled with wasabi avocado vinaigrette and white sesame seeds. ***Sub Ahi Tuna.***

Greek Salad **Sm. $13 LG $16** *GF*
Romaine lettuce, mixed greens, kalamata olives, cucumber, bell pepper, sliced red onion, grape tomato and feta cheese. Drizzled with Greek vinaigrette.

Butternut Squash Salad **$19**
Roasted butternut squash, mixed greens, baby arugula, dried cranberries, crumbled Feta cheese, spiced candied pecans and toasted pumpkin seeds. Finished with a maple Dijon vinaigrette.

NOODLES & CHICKEN

Shanghai Noodle Bowl **$19**
Chow Mein noodles with sautéed julienne 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 $9, shrimp $9 or 6oz steak $10

Crispy Chicken Fingers **$17**
Breaded chicken breast fried crispy and golden. Served with your choice of hand cut fries, house salad or soup. Plum sauce for dipping. Toss in hot sauce $1

Jumbo Chicken Wings **1lb - $19 or 2lb - $32**
Deep fried chicken wings served with carrot & celery sticks with blue cheese dip. Choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3rd Degree, Sweet Chili or Teriyaki sauce.

APPETIZERS

Soup of the Day $8
Ask your server for our daily feature

Spinach & Artichoke Dip $20
A blend of sautéed spinach, artichokes and sweet onions with Monterey Jack, cheddar and cream cheese. Served with grilled naan and nacho chips.
*** Can be gluten free with just nacho chips ****

Chicken Caesar Flatbread $18
Baked flatbread brushed with Caesar dressing, grilled chicken breast, crumbled bacon, Parmesan and mixed shredded cheese. Make gluten free $3

Burrata Heirloom Tomato Bruschetta $17
Baked flatbread with garlic butter, diced Heirloom tomato, Bermuda onion, and fresh basil pesto. Finished with pulled burrata cheese, fresh parmesan & balsamic reduction. Make gluten free $3

Baked Brie $20
Creamy, rich baked brie served hot with blackberry compote, red pepper jelly and grilled flatbread.

Pad Thai Bacon Wrapped Scallops $23
Grilled Pad Thai marinated scallops wrapped with smoked bacon. Served on a warm Asian style julienne vegetable salad with a mango pickled ginger drizzle.

Lobster Mac & Cheese $18
Tender chunks of sweet lobster folded into a creamy & rich cheese sauce, perfectly cooked pasta and finished with a lemon buttery panko bread crumb.

Nacho Grande $21 *GF*
Nacho chips piled high with melted cheese, diced tomato, black olives, jalapenos and green peppers. Served with sour cream and salsa on the side.
Add Tex-Mex Chili $6 or Buffalo Chicken $7 Add guacamole for $2

Crunchy Calamari Bite $17
Sea salt and black pepper calamari served with sweet chili mayo.

Sweet Potato Fries $14
Crispy sweet potato fries served with a side chipotle mayo dip.

Buffalo Chicken Taco $17
Crispy buffalo chicken, grilled flour tortilla, mixed greens, ranch drizzle, and crumbled blue cheese.

Ahi Tuna Bites $18
Sliced black pepper Ahi Tuna, pickled ginger Japanese Goma dressing coleslaw, crispy won ton, wasabi soya mayo & fresh sprouts.

Wagyu Beef Gyoza $18
Crisy Japanese dumplings served with soya sauce and spicy mayo.

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 $2

Spicy Chicken Gar-Par Wrap $19
Grilled chicken breast tossed in Frank's Red Hot, chipotle hot sauce and Caesar dressing. Mixed with romaine lettuce, bacon bits and fresh Parmesan wrapped in a cheddar jalapeno flour tortilla ***Sub crispy chicken $3 or grilled steak $6***

Smoked Meat Reuben $19
Montreal smoked meat, Swiss cheese, sauerkraut and Thousand Island dressing on a grilled marble rye bread.

Tuscan Turkey Club Wrap $20
Roasted marinated turkey breast, crispy bacon, arugula, sliced tomato, basil roasted garlic mayo and mozzarella cheese. Wrapped in a grilled sun-dried tomato tortilla.

New Orleans Shrimp Po' Boy $18
Crispy seasoned shrimp on grilled Panini bun with mixed greens, sliced tomato, dill pickle and house remoulade sauce.

Grilled Steak Sandwich $22
Grilled striploin steak, caramelized onions, mushrooms, peppers, shredded mixed cheese, horseradish BBQ mayo and mixed greens. Served on a garlic buttered Ciabatta bun.

Peameal & Brie Grilled Cheese $19
Sliced peameal, spiced rum apple chutney and melted brie cheese grilled sandwich. Served on your choice of Panini bread.

Grilled Chicken Club Wrap $20
A chicken breast brushed with homemade Maple Whiskey BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, sliced tomato, smoked cheddar cheese and bacon. Wrapped in a white flour tortilla or gluten free bun available.

Mr. Grimm's Grilled Cheese $17
Deluxe grilled shredded cheddar and Monterey Jack cheese sandwich. Served on your choice of grilled bread served with a side BBQ mayo dip.

Caprese Sandwich $19
Sliced Heirloom tomato, mozzarella, basil garlic pesto, and arugula splashed with a balsamic drizzle & served on a toasted Ciabatta bun.

Add chicken $9, shrimp $9 or 6oz steak $10

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

Prime Rib Burger $19
Grilled Montreal steak spiced 6oz fresh prime rib patty.
Add your choice of cheddar or Swiss cheese $1
Add Sliced Bacon $2 or Peameal Bacon $3
Add an extra patty $5

Five Alarm Fire Burger $20
Prime rib burger garnished with sriracha dusted onion rings, banana pepper and jalapeno relish, chipotle sauce and black pepper shredded cheese.

Maple Bison Bacon Burger $24
Grilled in-house bison burger mixed with ground bacon, Wooden sticks maple syrup topped with spiced rum apple chutney and melted goat cheese.

Black Bean Garden Burger $18
Vegan vegetable black bean burger topped with diced grilled garden vegetables and arugula on your choice of bun or lettuce leaves.

Beverages

Fountain Pop, Iced Tea or Lemonade $3.25
Milk – White or Chocolate $3.75
Juice – Cranberry, Orange, Apple, Tomato
Grapefruit or Pineapple $3.25
Hot Chocolate $3.50
Mocha or Cappuccino $4.25
Coffee or Tea $2.75
Perrier $4.25
Shirley Temple $4.50
French Vanilla Cappuccino $4.25
Espresso $3.75

Applicable Taxes and Gratuities are not included

FAIRWAYS
DINING & PATIO