

Crispy Shrimp	19	Nachos NEW!	24
Creamy Thai Chili Sauce		House Tortilla Chips/ Melted Cheeses/	
Chicken Wings (1lb)	20	Fresh Pico de Gallo/ Jalapeño/ House Salsa/	
Tossed or Naked/ BBQ or Hot Sauce or Honey Garlic		Cultured Sour Cream	
add Blue Cheese or Ranch \$2		add Fresh Guacamole \$4.5	
Four Cheese Spinach Dip	21	add Fire-grilled Chicken \$8	
Spinach/ Four Cheeses/ House Tortilla Chips/		add Seasoned Beef \$10	
Warm Spiced Pita Points		In the Rough	12
Loaded Bunker Bites NEW!	20	Seasonal Mixed Greens/ Locally Sourced Vegetables	
Golden Crisp Potato Croquettes/ Smoked Bacon/		add Fire-grilled Chicken \$8	
Aged Cheddar/ Fresh Chives/ House Dill Ranch		add Grilled Steak \$10	
Guac on the Green NEW!	15	add Jumbo Shrimp Skewer \$8	
Hand-smashed Avocado/ Fresh Pico de Gallo/		Caesar on the Course NEW!	18
Lime/ Sea Salt/ House Tortilla Chips		Crisp Romaine Hearts/ Classic Caesar Dressing/	
Fairway Quesadilla NEW!	14	Shaved Grana Padano/ House-made Croutons/	
Golden-crisp Tortilla/ Melted Cheddar/		Garlic Toast Points	
Roasted Corn Elote/ Fresh Guacamole/ Lime Crema		add Fire-grilled Chicken \$8	
add Fire-grilled Chicken \$8 Grilled Steak \$10		add Grilled Steak \$10	
		add Jumbo Shrimp Skewer \$8	

	Sweet Potato Fries	8
	Sea Salt/ Curry & Cilantro Aioli	
	Potato Wedges	8
	Thyme/ Oregano/ Smoked Paprika	
	Poutine	12
	French Fries/ Cheese Curds/ Gravy	
	Mac & 4 Cheese	12
	Parmesan, Goat, Mozzarella & Aged Cheddar Mornay Sauce	
	Side In the Rough	6
	Seasonal Mixed Greens/ Locally Sourced Vegetables	
	Side Caesar on the Course NEW!	6
	Crisp Romaine Hearts/ Classic Caesar Dressing/ Shaved Grana Padano/ House-made Croutons	
	Basmati Rice Pilaf	4
	Basmati Rice/ Onions/ Garlic/ Chives	
	Jalapeño Cheddar Cornbread	4
	Cornbread/ Jalapeño/ Cheddar Cheese	
	Cheesy Garlic Bread	8
	French Baguette/ Herbed Garlic Butter/ Cheddar & Parmesan	

Sandwich **OF THE DAY** Daily Inspired / Choice of Side \$18
Available until 4pm Daily

FAIRWAY FLATBREADS

Substitute Dairy Free Cheese \$2.5

Half 16 / Full 27

Oak Grilled Chicken

Roasted Red Peppers/ Goat & Mozza Cheese/ Balsamic Glaze

Hot Honey Bacon Pepperoni

Mozza/ Bocconcini/ Pepperoni/
Bacon/ Marinara/ Hot Honey

 Margherita

Marinara/ Tomato/ Bocconcini/
Basil

FROM OUR WOOD FIRED GRILL

We are very fortunate to finish many of our products on our New Brunswick Wood Fired Grill

THE CITY'S BEST BURGERS

Choice of Hand Cut French Fries or Daily Soup. Substitute for an additional \$4 Sweet Potato Fries or Onion Tangles/ \$5 Side Poutine/ \$6 Mac & 4 Cheese

Sam's Burger	20	The Green Jacket Burger	22
Grilled All-Beef Patty/ House Burger Sauce/ Crisp Lettuce/ Tomato/ Red Onion/ Toasted Brioche Bun		(Signature) NEW!	
		Juicy All-Beef Patty/ Aged Canadian White Cheddar/ Maple-Smoked Bacon/ Crisp Lettuce/ Tomato/ House Chow Chow Relish/ Signature Green Jacket Sauce/ Toasted Brioche Bun	
Chicken Burger NEW!	21		
Blackened Fire-grilled Chicken Breast/ Avocado/ Charred Peach Aioli/ Crisp Lettuce/ House Pickles/ Onion Strings/ Toasted Brioche Bun		Salmon or Chicken Clubhouse NEW!	22
		Fire-grilled Salmon or Chicken Breast/	

substitute Gluten Free Bun or Dairy Free Cheese.....\$2.5

Additional Toppings \$2.5 each

Cheese/ Bacon/ Sautéed Mushrooms/ Sautéed Onions/ House Pickles/ Roasted Red Peppers/
Jalapeño Peppers/ Avocado

THE GREENS

House Made Salad Dressings

Blue Cheese/ Southwest Ranch/ Honey Mustard/
Balsamic Vinaigrette

Classic Cobb

Chicken/ Bacon/ Tomato/ Avocado/ Egg/
Cheddar Cheese/ Blue Cheese

Oak Grilled Chicken, Cheese & Nut Salad

Tomato/ Croutons/ Jack & Cheddar Cheese/
Honey Mustard Dressing

 substitute Chick Peas for Chicken

Oak Grilled Salmon Salad

Candied Pecans/ Goat's Cheese/ Tomato/
Balsamic Reduction

Blackened Steak Salad

Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/
Cucumber/ Croutons/ Onion Tangles

THE BUNKER

Add Cheesy Garlic Bread for \$5

Oak Grilled Chicken Fettucine	25
Red Pepper Cream Sauce/ Bacon/ Green Onion	
 Creamy Wild Mushroom & Spinach Penne	23
Garlic Parmesan Cream Sauce/ Sautéed Mushrooms/ Wilted Spinach	
add Fire-grilled Chicken, Shrimp, or Crispy Beef \$8 Grilled Steak \$10 Salmon \$15	
Maple Ginger Noodle Bowl with Crispy Beef	26
Chinese Rice Vermicelli/ Maple Ginger Sauce/ Julienne Vegetable/ Broccoli/ Sesame Peanut Crumble	
substitute Fire-grilled Chicken or Shrimp Grilled Steak \$10 Salmon \$15	
Seafood Pappardelle Alfredo	30
Mussel/ Shrimp/ Pappardelle/ Cherry Tomatoes/ Red Onions/ Cream/ Arugula	

PLEASE NOTE: We use **nuts and seafood** extensively in our kitchen. Please advise your server if you have any allergies and we will do everything we can to accommodate you.

Surcharge of \$0.80 per for Eco Friendly Takeout Container

THE EXECUTIVE COURSE

Fish & Chips	18 / 24
Beer Battered Haddock/ Tartar Sauce/ French Fries/ House Coleslaw	1 Piece / 2 Piece
Hand-Breaded Chicken Tenders	20
Buttermilk-marinated Chicken Tenderloins/ Honey Mustard Sauce/ French Fries/ House Coleslaw	
Fish Tacos	20
Grilled or Crispy Haddock/ Shredded Cabbage/ Pickled Red Onions/ Jalapeño Lime Yogurt/ Fresh Cilantro/ Choice of Side substitute Salmon for \$8	
Southern Style Buttermilk Chicken	32
Mashed Potatoes/ Seasonal Market Vegetables/ Gravy/ Jalapeño Cheddar Cornbread	
Champion's Chicken & Cornbread NEW!	34
Grilled Chicken/ Cornbread Shortcake/ Sweet Corn Pan Sauce/ Rosemary Roasted Potatoes/ Seasonal Market Vegetables	

 Vegetarian Vegan

July 2026 | prices plus tax