

FIRST TEE

Crispy Shrimp Creamy Thai Chili Sauce	19
Chicken Wings (1lb) Tossed or Naked/ BBQ, Hot or Jerk Sauce add Blue Cheese or Ranch \$2	20
Fish Cake Salt Cod/ Haddock & Salmon/ Potato/ Coleslaw	19
Whipped Feta & Cherry Tomato Dip NEW! Spiced Pitats & Tortilla Chips	21
Quesadilla Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions add Chicken \$8	18
Donair Eggrolls (5) House Made Donair Kebab/ Roasted Garlic Sauce	17
Chorizo Nacho NEW! Tortilla Chips/ Jack & Cheddar Cheese/ Pico de Gallo/ Poblano Avocado Crema	24
Crispy Ribs NEW! Sweet & Sour Glaze/ Sesame Peanut Crumble	20
Mussels (1lbs) & Fries NEW! Half Cut Tickle Fight/ Herb Garlic Butter	22

FAIRWAY FLATBREADS

Substitute Dairy Free Cheese \$2.5
Half 16 / Full 27

Oak Grilled Chicken

Roasted Red Peppers/ Goat & Mozza Cheese/ Balsamic Glaze

Donair

House Made Donair Kebab/ Mozza & Cheddar/ Roasted Garlic Donair Sauce

↔ Substitute Black Bean Patty

↔ **Margarita Flatbread NEW!**

Marinara/ Tomato/ Bocconcini/ Basil

Sandwich OF THE DAY

Available until 4pm Daily

Daily Inspired / Choice of Side
\$18

ON THE SIDE

↔ Sweet Potato Fries Sea Salt/ Curry & Cilantro Aioli	8	↔ Garden Salad Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	12
↔ Potato Wedges Thyme/ Oregano/ Smoked Paprika	8	Kale Caesar Salad Classic Dressing/ Croutons/ Parmesan	12
Loaded Wedges Jack Cheese/ Bacon/ Sour Cream/ Green Onion	12	↔ Toasted Mexican Rice Pilaf Long Grain Rice/ Tomato/ Green Peas/ Corn/ Paprika/ Cumin	4
↔ Poutine French Fries/ Cheese Curds/ Gravy	12	↔ Molasses Bun House Made Bun/ Butter	4
↔ Mac & 4 Cheese Parmesan, Goat, Mozzarella & Aged Cheddar Mornay Sauce	12	↔ Pico & Chips Fresh Pico de Gallo/ Corn Tortilla Chips	15

FROM OUR WOOD FIRED GRILL

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

STEAKS [WE SUPPORT LOCAL AAA ABP BEEF]

Served with Inspired Seasonal Vegetables/ Mashed Potatoes,
Wedge Potatoes or Hand Cut French Fries

8oz Striploin 44

8oz Top Sirlon 34

Add Ons

Peppercorn Steak Sauce	5
Grilled Jumbo Shrimp	8
Mushrooms	5
Onions	5
Mushroom & Onion Combo	5

THE SIGNATURE COURSE

Served with Inspired Seasonal Vegetables/ Mashed Potatoes,
Wedge Potatoes or Hand Cut French Fries.

Smoked Baby Back Ribs

BBQ Glaze/ Coleslaw
add Molasses Bun \$4

28 / 38
Half / Full

Grilled Atlantic Salmon

Hoisin Glaze/ Match Stick Wontons

36

Grilled Chicken Breast Caprese

Mozzarella/ Grilled Tomato/ Pesto/ Balsamic

32

THE CITY'S BEST BURGERS

Served on a Brioche Bun with choice of Hand Cut French Fries or Daily Soup. Substitute for an
additional \$4 Sweet Potato Fries or Onion Tangles.

Sam's Burger

Hand Made All Beef Patty/ Burger Sauce/ Lettuce/ Tomato/ Red Onion

20

Wagyu Burger "Mac"

Two Bird's Hill Farm Patties/ Burger Sauce/ Lettuce/ Onion/ Pickle/ Cheddar Cheese

32

BBQ Chicken Burger

Grilled Chicken Breast/ BBQ Glaze/ Burger Sauce/ Dill Havarti

20

Fish Burger NEW!

Beer Battered Haddock/ Celery Root Slaw/ Burger Sauce/ Lettuce/ Tomato

20

Battle Burger

Hand Made All Beef Patty/ Mushroom Melt/ BBQ Glaze/ Onion Rings/ Arugula/
Brioche Bun with Fried Mozza Cheese

23

Add Gluten Free Bun or Dairy Free Cheese.....2.5

Additional Toppings \$2.5 each

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

THE EXECUTIVE COURSE

Fish & Chips

Beer Battered Haddock/ Tartar Sauce/ French Fries/ Coleslaw

18 / 24
1 Piece / 2 Piece

Fried Chicken Tenderloins

Honey Mustard Sauce/ French Fries/ Coleslaw

20

Classic Baja Fish Tacos

Grilled or Fried Haddock/ Shredded Cabbage/ Cilantro/ Pickled Onion/
Jalapeño Lime Yogurt/ Choice of Side

20

↔ **Spiced Cauliflower Bowl NEW!**

Mexican Rice Pilaf/ Maple Yogurt/ Tomato/ Almonds

24

THE BUNKER

Oak Grilled Chicken Fettucine

Red Pepper Cream Sauce/ Bacon/ Green Onion

24

↔ **Creamy Wild Mushroom & Spinach Penne**

Garlic Parmesan Cream Sauce/ Sautéed Mushrooms/ Wilted Spinach
add Chicken or Shrimp \$8

24

↔ **Mei Fun Noodle Bowl**

Chinese Rice Vermicelli/ Hoisin Sauce/ Julienne Vegetable/ Broccolini/
Sesame **Peanut** Crumble

20

add Chicken or Shrimp \$8 | Salmon or Steak \$15

Seafood Fettucine Marinara NEW!

Mussels & Jumbo Shrimp/ Tomato Marinara/ Parmesan

26

THE GREENS

Our greens are provided by Sunden Farms

Classic Cobb

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

25

Oak Grilled Chicken, Cheese & Nut Salad

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

20

↔ Substitute Chick Peas for Chicken

Oak Grilled Salmon Salad

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

29

Blackened Steak Salad

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

32

Grilled Taco Salad NEW!

Baby Gem Romaine/ Chorizo/ Pico de Gallo/ Mozza/ Avocado Dressing

24

HOUSE MADE SALAD DRESSINGS

Blue Cheese/ Southwest Ranch/ Green Goddess/ Balsamic Vinaigrette/ Honey Mustard

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.

↔ Vegetarian ↔ Vegan

Surcharge of \$0.80 per for Eco Friendly Takeout Container