

FIRST TEE

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

ON THE SIDE

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

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 Grilled All-Beef Patty/ House Burger Sauce/ Crisp Lettuce/ Tomato/ Red Onion/ Toasted Brioche Bun	The Green Jacket Burger (Signature) NEW! 22 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 Clubhouse NEW! 22 Fire-grilled Salmon/ Crisp Lettuce/ Tomato/ Smoked Bacon/ Charred Scallion Mayo/ Toasted Sourdough

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

STEAKS [WE SUPPORT LOCAL AAA ABP BEEF]

Served with Seasonal Market Vegetables/ Rosemary Roasted Potatoes, Mashed Potatoes, Wedge Potatoes, or Hand Cut French Fries.

The Back Nine Cut 44 **Front Nine Cut** 38
8oz Striploin 8oz Butchers Cut Teres Major

Add Ons	Peppercorn Steak Sauce 2.5	Mushrooms 5
	Grilled Jumbo Shrimp 8	Onions 5
	Mushroom & Onion Combo 5	

THE SIGNATURE COURSE

Served with Seasonal Market Vegetables/ Rosemary Roasted Potatoes, Mashed Potatoes, Wedge Potatoes, or Hand Cut French Fries.

Smoked Baby Back Ribs BBQ Glaze/ Coleslaw add Jalapeño Cheddar Cornbread \$4	28 / 38 Half / Full
Maple Ginger Salmon Maple Ginger Glaze/ Matchstick Wontons Crisps	36
Pork Chop NEW! Hardwood-grilled Bone-in Pork Chop/ Peach Gastrique/ Fresh Peach-Herb Relish	32

THE GREENS

House Made Salad Dressings
Blue Cheese/ Southwest Ranch/ Honey Mustard/
Balsamic Vinaigrette

Classic Cobb 25
Chicken/ Bacon/ Tomato/ Avocado/ Egg/
Cheddar Cheese/ Blue Cheese

Oak Grilled Chicken, Cheese & Nut Salad 23
Tomato/ Croutons/ Jack & Cheddar Cheese/
Honey Mustard Dressing
substitute Chick Peas for Chicken

Oak Grilled Salmon Salad 29
Candied Pecans/ Goat's Cheese/ Tomato/
Balsamic Reduction

Blackened Steak Salad 32
Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/
Cucumber/ Croutons/ Onion Tangles

THE BUNKER

Add Cheesy Garlic Bread for \$5

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

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

Vegetarian Vegan