

FIRST TEE

Crispy Shrimp Creamy Thai Chili Sauce	19
Chicken Wings (1lb) Tossed or Naked/ BBQ or Hot Sauce or Honey Garlic add Blue Cheese or Ranch \$2	20
Fish Cakes Haddock & Salmon/ Potato/ Mango Slaw	19
 Four Cheese Spinach & Artichoke Dip Spiced Pitas & Tortilla Chips	21
 Mozzarella Bites NEW! Panko Breaded Mozzarella/ Pesto Ranch	18

 Quesadilla Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions add Chicken \$8	17
Braised Beef Nachos NEW! Braised Beef/ Tomato/ Pickled Jalapeño/ Onion/ Pickles/ Mixed Cheese/ Feta/ BBQ Sauce	28
 Garden Salad Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	12
Kale Caesar Salad Classic Dressing/ Croutons/ Parmesan	12



Available until 4pm Daily

Daily Inspired / Choice of Side \$18

ON THE SIDE

 Sweet Potato Fries Sea Salt/ Curry & Cilantro Aioli	8
 Potato Wedges Thyme/ Oregano/ Smoked Paprika	8
Loaded Wedges Jack Cheese/ Bacon/ Sour Cream/ Green Onion	12
 Poutine French Fries/ Cheese Curds/ Gravy	12
 Mac & 4 Cheese Parmesan, Goat, Mozzarella & Aged Cheddar Mornay Sauce	12

 Side Garden Salad Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	6
Side Kale Caesar Salad Classic Dressing/ Croutons/ Parmesan	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

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 NEW!
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

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/ \$5 Side Poutine or Loaded Wedges/
\$6 Mac & 4 Cheese

Sam’s Burger Hand Made All Beef Patty/ Burger Sauce/ Lettuce/ Tomato/ Red Onion	20
BBQ Chicken Burger Grilled Chicken Breast/ BBQ Glaze/ Burger Sauce/ Dill Havarti	22
Fish Burger 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/ Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Pickles/ Roasted Red Peppers/
Jalapeño Peppers/ Avocado

STEAKS [WE SUPPORT LOCAL AAA ABP BEEF]

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

8oz Striploin	44	Add Ons Peppercorn Steak Sauce2.5 Grilled Jumbo Shrimp8 Mushrooms5 Onions5 Mushroom & Onion Combo5
8oz Butchers Cut Teres Major	38	

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 Jalepeño Cheddar Cornbread \$4	28 / 38 Half / Full
Braised Beef Short Rib NEW! Sweet Potato Rosti/ Red Wine Reduction/ Leek Hay	38
Maple Ginger Salmon NEW! Maple Ginger Sauce/ Matchstick Wontons Crisps	36
Southern Style Buttermilk Chicken Gravy/ Apple Slaw/ Jalapeño Cheddar Cornbread	32

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 substitute Salmon for Haddock \$8	20
Open Face Chicken Pot Pie Chicken in a Puff Pastry Shell/ Button Mushrooms/ Mirapoix/ Fresh Herbs/ Mashed Potatoes	29

THE BUNKER

Add Cheesy Garlic Bread for \$5	
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, Shrimp, or Crispy Beef \$8 Salmon or Steak \$15	24
Maple Ginger Noodle Bowl with Crispy Beef NEW! Chinese Rice Vermicelli/ Maple Ginger Sauce/ Julienne Vegetable/ Broccoli/ Sesame Peanut Crumble substitute Chicken or Shrimp add Salmon or Steak \$15	26
Seafood Pappardelle Alfredo NEW! Mussel/ Shrimp/ Pappardelle/ Cherry Tomatoes/ Red Onions/ Cream/ Arugula	30

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	25	Oak Grilled Salmon Salad Candied Pecans/ Goat’s Cheese/ Tomato/ Balsamic Reduction	29
	Oak Grilled Chicken, Cheese & Nut Salad Tomato/ Croutons/ Jack & Cheddar Cheese/ Honey Mustard Dressing  Substitute Chick Peas for Chicken	23	Blackened Steak Salad Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/ Cucumber/ Croutons/ Onion Tangles	32

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