

FIRST TEE			ON THE SIDE		
 Crispy Shrimp	19	 BBQ Nachos NEW!	24	 Sweet Potato Fries	8
Creamy Thai Chili Sauce			Sea Salt/ Curry & Cilantro Aioli		
 Chicken Wings (1lb)	20	Jack and Cheddar Cheese / Jalapeño/ BBQ Sauce add Fire-grilled Chicken \$8 add Grilled Steak \$10		Poutine	12
Tossed or Naked/ BBQ or Hot Sauce or Honey Garlic add Blue Cheese or Ranch \$2				French Fries/ Cheese Curds/ Gravy	
 Four Cheese Spinach Dip	22	 Market Salad	15	 Mac & 4 Cheese	12
Spinach/ Four Cheeses/ House Tortilla Chips/ Warm Spiced Pita Points			Parmesan, Goat, Mozzarella & Aged Cheddar Mornay Sauce		
 Loaded Bunker Bites	20	Caesar on the Course	19	 Side Market Salad	5
Golden Crisp Potato Croquettes/ Smoked Bacon/ Aged Cheddar/ Fresh Chives/ House Dill Ranch			Side Caesar on the Course		
 Quesadilla	18	Crisp Romaine Hearts/ Classic Caesar Dressing/ Parmesan/ House-made Croutons add Fire-grilled Chicken or Jumbo Shrimp Skewer \$8 add Grilled Steak \$10		 Rosemary Roasted Potatoes	4
Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions add Fire-grilled Chicken \$8 Grilled Steak \$10				 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	





Daily Inspired / Choice of Side

\$19

Available until 4pm Daily

FAIRWAY FLATBREADS		Oak Grilled Chicken	Hot Honey Bacon Pepperoni	 Margherita
Substitute Dairy Free Cheese \$2.5		Roasted Red Peppers/ Goat & Mozza Cheese/ Balsamic Glaze	Mozza/ Bocconcini/ Pepperoni/ Bacon/ Marinara/ Hot Honey	Marinara/ Tomato/ Bocconcini/ Basil Oil
Half	16 / Full 28			

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	22	The Green Jacket Burger (Signature)	24
Grilled All-Beef Patty/ House Burger Sauce/ Crisp Lettuce/ Tomato/ Red Onion/ Toasted Brioche Bun		Juicy All-Beef Patty/ Aged Canadian White Cheddar/ Maple-Smoked Bacon/ Crisp Lettuce/ Green Tomato Chow/ Signature Green Jacket Sauce/ Toasted Brioche Bun	
BBQ Chicken Burger	22	Clubhouse Classic	25
Grilled Chicken Breast/ Dill Havarti/ Dill Pickles/ BBQ Glaze/ Mayonnaise/ Toasted Brioche Bun		Fire-grilled Chicken Breast/ Crisp Lettuce/ Tomato/ Smoked Bacon/ Charred Scallion Mayo/ Toasted Sourdough substitute Fire-grilled Salmon \$5	
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, 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 Onions 5
	Grilled Jumbo Shrimp	8	
	Mushroom & Onion Combo	5	

THE SIGNATURE COURSE	
Served with Seasonal Market Vegetables/ Rosemary Roasted Potatoes, Mashed Potatoes, or Hand Cut French Fries.	
Smoked Baby Back Ribs	28 / 38
BBQ Glaze/ Coleslaw	
add Jalepeño Cheddar Cornbread \$4	
Maple Ginger Salmon	37
Maple Ginger Glaze/ Matchstick Wontons Crisps	

THE GREENS		Classic Cobb		Oak Grilled Salmon Salad	
House Made Salad Dressings		Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/ Blue Cheese		Candied Pecans/ Goat’s Cheese/ Tomato/ Balsamic Reduction	
Blue Cheese/ Southwest Ranch/ Honey Mustard/ Balsamic Vinaigrette		Oak Grilled Chicken, Cheese & Nut Salad		Blackened Steak Salad	
		Tomato/ Croutons/ Jack & Cheddar Cheese/ Honey Mustard Dressing		Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/ Cucumber/ Croutons/ Onion Tangles	
		 substitute Chick Peas for Chicken			

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	24
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	
Linguine Bolognese NEW!	26
Ground Beef/ Onion/ Garlic/ Tomato Sauce / Cream/ Butter/ Parmesan	

THE EXECUTIVE COURSE	
Fish & Chips	18 / 25
Beer Battered Haddock/ Tartar Sauce/ French Fries/ House Coleslaw	
Hand-Breaded Chicken Tenders	20
Buttermilk-marinated Chicken Tenderloins/ Honey Mustard Sauce/ French Fries/ House Coleslaw	
Fish Tacos	21
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	
Open Face Chicken Pot Pie	29
Creamy Chicken Stew in a Puff Pastry Shell/ Button Mushrooms/ Mirepoix/ Fresh Herbs/ Mashed Potatoes	