

GLUTEN FREE MENU

Please note that we do everything we can to accommodate our gluten free customers but we are not a gluten free kitchen. Please always inform your server of any and all allergies even when ordering off a gluten free menu.

*Our Fryer items are prepared in the same oil as our regular menu items. Some of our gluten free guests are fine with that but others are not.

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 \$3 add Fire-grilled Chicken \$8 Seasoned Beef \$10	24
Chicken Wings* (1lb) Unbreaded/ 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 or Jumbo Shrimp Skewer \$8 add Grilled Steak \$10	12
Four Cheese Spinach Dip* Spinach/ Four Cheeses/ House Corn Tortilla Chips	21	Caesar on the Course NEW! Crisp Romaine Hearts/ Classic Caesar Dressing/ Shaved Grana Padano add Fire-grilled Chicken or Jumbo Shrimp Skewer \$8 add Grilled Steak \$10	18
Guac on the Green* NEW! Hand-smashed Avocado/ Fresh Pico de Gallo/ Lime/ Sea Salt/ House Tortilla Chips	15		
Fairway Quesadilla NEW! Golden-crisp Corn 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
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	6
Basmati Rice Pilaf Basmati Rice/ Onions/ Garlic	4

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 BURGER

Served on a Gluten Free Bun with Hand Cut French Fries*. Substitute for an additional \$4 Sweet Potato Fries*.

Sam's Burger 22.5

Grilled All-Beef Patty/ House Burger Sauce/ Crisp Lettuce/ Tomato/ Red Onion

The Green Jacket Burger (Signature) NEW! 24.5

Juicy All-Beef Patty/ Aged Canadian White Cheddar/ Maple-Smoked Bacon/ Crisp Lettuce/
Tomato/ House Chow Chow Relish/ Signature Green Jacket Sauce

Add Dairy Free Cheese.....\$2.5

Additional Toppings \$2.5 each

Cheese/ Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Roasted Red Peppers/ House Pickles/
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*.

Maple Ginger Salmon 36

Pork Chop NEW! 32

Hardwood-grilled Bone-in Pork Chop/ Peach Gastrique/
Fresh Peach-Herb Relish

THE EXECUTIVE COURSE

Fish Tacos 20
Grilled Haddock/ Shredded Cabbage/ Pickled Red Onions/ Jalapeño Lime Yogurt/ Fresh Cilantro/
Choice of Side
substitute Salmon for \$8

THE BUNKER

Served with Gluten Free Pasta

Oak Grilled Chicken Fettucine 25 **Creamy Wild Mushroom & Spinach Penne** 23

Red Pepper Cream Sauce/ Bacon/ Green Onion

Seafood Pappardelle Alfredo 30

Mussel/ Shrimp/ Pappardelle/ Cherry Tomatoes/ Red Onions/ Cream/ Arugula

Maple Ginger Noodle Bowl with Crispy Beef * 26

Chinese Rice Vermicelli/ Maple Ginger Sauce/ Julienne Vegetable/ Broccoli/ Sesame **Peanut** Crumble
substitute Chicken or Shrimp | add Grilled Steak \$10 | add Salmon \$15

THE GREENS

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

Oak Grilled Chicken, Cheese & Nut Salad 23

Tomato/ Jack & Cheddar Cheese/ Honey Mustard Dressing

substitute Chick Peas for Chicken

Oak Grilled Salmon Salad 29

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

HOUSE MADE SALAD DRESSINGS

Blue Cheese/ Southwest Ranch/ Balsamic Vinaigrette/ Honey Mustard