

FIRST TEE

Crispy Shrimp Creamy Thai Chili Sauce	12
Atlantic Fish Cake Salmon & Haddock/ Chilled Lemon Hollandaise	8.5
Short Rib Nachos.....16 Corn Tortilla Chips/ Goat's Cheese/ Jack Cheese/ Bbq Sauce/ Arugula/ Sweet Onions	16

Chicken Wings (1lb) BBQ or Hot Sauce/ Blue Cheese Dressing	12
Smoked Niblicks Smoked Chicken/ Jack Cheese/ Cream Cheese wrapped in a Crispy Wonton	12
Quesadilla Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions add Chicken, Blackened Steak or Pulled Pork \$3	12
Bruschetta Grilled Baguette/ Tomato/ Feta Cheese/ Garlic & Herbs	9

Sweet Potato Fries Sea Salt/ Curry & Cilantro Aioli	8
Starter Caesar Salad Classic Dressing/ Croutons/ Parmesan	7
Starter Garden Salad Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	7
Soup of the Day ask your server	9

FAIRWAY FLATBREADS

Oak Fired Chicken Roasted Red Peppers/ Goat's Cheese/ Mozzarella Cheese/ Balsamic Glaze	14
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Oak Grilled Steak Mushrooms/ Mozzarella Cheese/ Caramelized Onions add Blue Cheese \$3	15
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Roasted Vegetables Roasted Peppers/ Onions/ Zucchini/ Mushrooms/ Goat's Cheese/ Mozzarella Cheese	13.5
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FRESH AAA GRASS FED PEI BEEF

All Steaks served with Chef's Daily Vegetables and your choice of Basil Mashed Potatoes, Roasted New Potatoes, Hand Cut French Fries or Basmati Rice.

6oz Filet Mignon	27	10oz Strip Steak	28	12oz Ribeye	29
add ons \$7 each					
Atlantic Fish Cake		Grilled Jumbo Shrimp			

Dry Rubbed Beef Tenderloin Skewers Spanish Onion/ Mushrooms/ A1 Aioli/ French Fries	18
Cajun Fired Steak Sandwich Corn Salsa/ Crispy Jalapeños/ Ancho Mayonnaise/ Ciabatta/ French Fries	15.5

THE CITY'S BEST BURGERS

All Burgers served with Hand Cut French Fries. Substitute for an additional \$2 Sweet Potato Fries or Onion Tangles.

Sam's Burger Lettuce/ Tomato/ Red Onion	15.5
Three Cheeseburger Monterey Jack/ Cheddar/ Havarti	16.5
Slammin' Sammys Cheddar Cheese/ Red Onion Jam/ Brown Sugar Bacon/ Grainy Yellow Mustard	16
Patty Melt Cheddar Cheese/ Sautéed Onions/ Lemon Mayo/ Rye Bread	16.5

Additional Toppings \$1.5 each
Brown Sugar Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Pickles/ Roasted Red Peppers/ Jalapeño Peppers/ Avocado

THE SIGNATURE COURSE

Memphis Style Smoked Baby Back Ribs Full / Half French Fries/ Coleslaw	28 / 21
Atlantic Fish Cakes Salmon & Haddock/ Chilled Lemon Hollandaise/ French Fries/ Baked Beans	16
Southern Style Buttermilk Chicken Sweet Bourbon Gravy/ Basil Mashed Potatoes/ Sautéed Greens/ Baked Beans	20
Atlantic Salmon Citrus Soya Glaze/ Rice/ Chef's Vegetables	22.5
Bacon Wrapped Haddock Lemon Hollandaise Sauce/ Roasted Potatoes/ Mushy Peas/ Chef's Vegetables	20.5
Good Ole Fashioned Lobster Roll Wood Grilled Bun/ Mayo/ Green Onions/ Lemon/ French Fries	24

THE EXECUTIVE COURSE

Fish and Chips Beer Battered Haddock/ Tartar Sauce/ French Fries/ Coleslaw	15
Fried Chicken Tenderloins Honey Mustard Sauce/ French Fries/ Coleslaw	15
House Smoked Pulled Pork Sandwich BBQ or Hot Sauce/ Baked Beans/ French Fries/ Coleslaw	15.5
BBQ Chicken Sandwich Dill Havarti/ Lettuce/ Tomato/ Mayonnaise/ French Fries	15
Classic Baja Fish Tacos Grilled or Fried Haddock/ Shredded Cabbage/ Cilantro/ Pickled Onion/ Jalapeño Lime Yogurt/ Choice of Salad	14.5
Short Rib Grill Cheese Smoked Cheddar/ Pickled Red Onion/ BBQ Sauce/ Rye Bread/ French Fries	14.5
Grilled Salmon Burger BBQ Glaze/ Lemon Hollandaise/ Dill Havarti/ Dill Pickles/ French Fries	15
Roasted Vegetable & Sweet Potato Wrap Curry Aioli/ Greens/ Peppers/ Mushrooms/ Onions/ Goat's Cheese/ French Fries add Oak Grilled Chicken \$3	12
Mushroom Melt Roasted Mushrooms/ BBQ Sauce/ Smoked Cheddar/ A1 Aioli/ Onion Tangles	12

THE BUNKER

Chickpea & Tomato Curry Red Onion/ Cilantro/ Diced Tomato/ Basmati Rice Mild, Medium or Hot add Beef, Chicken or Shrimp \$5	18
Oak Grilled Chicken Fettucine Red Pepper Cream Sauce/ Bacon/ Green Onion	20
Spicy Cajun Shrimp Linguine Asparagus/ Tomato/ Goat's Cheese/ Cajun Herb Butter	21
Beef Stroganoff Tenderloin Steak/ Roasted Mushrooms/ Sweet Onions/ Egg Noodles/ Sour Cream	22

THE GREENS

Classic Cobb Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/ Blue Cheese	15
Oak Grilled Chicken, Cheese and Nut Salad Tomato/ Croutons/ Jack & Cheddar Cheese/ Honey Mustard Dressing Substitute Chick Peas for Chicken	14
Oak Grilled Salmon Salad Candied Pecans/ Goat's Cheese/ Tomato/ Balsamic Reduction	16
Blackened Ribeye Salad Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/ Cucumber/ Croutons/ Onion Tangles	17
Dinner Caesar Salad Classic Dressing/ Croutons/ Parmesan add Grilled Chicken \$5 Shrimp \$7	10

HOUSE MADE SALAD DRESSINGS

Blue Cheese/ Southwest Ranch/ Balsamic Vinaigrette/ Honey Mustard

A 17% gratuity will be added to parties of 8 or more. Separate checks are no problem.
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