

LOUNGE MENU

OPENING DRIVE
SNACKS & SHARE PLATES

CHICKEN WINGS 23
Hot or Salt & Pepper,
served with P&P aioli

FAIRWAY CALAMARI 18
crispy chili lemon calamari,
jalapeño peppers, and yuzu aioli

BEEF CROQUETTES 18
horseradish aioli, parmesan

CRAB DIP 19
creamy crab, corn, and Chipotle
served with corn tortilla chips

FRESH SHUCKED OYSTERS 6 / 15
freshly shucked oysters with lemon, 12 / 30
cucumber-dill mignonette, and Tabasco

OYSTER ROCKEFELLER 2 / 10
oysters baked with garlic-shallot 6 / 27
butter, spinach, and mozzarella

TRUFFLE FRIES (VEG) 12
crispy fries, truffle oil, shaved parmesan,
rosemary, and Sparrow aioli

WONTON NACHOS 21
crispy wontons, melted cheese,
tomatoes, scallions, wasabi mayo
Add Cajun Chicken +6

CHAMPIONSHIP SHARING

THE 19TH HOLE BOARD (for two) 28
Artisan meats, Lakeside Farmstead cheeses,
house-made condiments, fruits, jams,
olives, mustard, and freshly baked bread

SEAFOOD TOWER (for two-three) 96
fresh oysters, ahi tuna tartare, prawn cocktail,
in-house cured salmon, chilled mussels,
wonton chips, spicy house sauce,
cocktail sauce, and cucumber dill mignonette

THE GRAND SLAM (for two-three) 52
SOCIAL PLATTER
A generous spread of fried calamari, chicken wings,
crab dip, beef croquettes, crispy fries, corn tortilla chips,
chimichurri, horseradish aioli, spicy house sauce



PIZZA

Also available with Italian gluten-free flour, Add \$4

MARGHERITA (VEG) 22
San Marzano tomato sauce, fior di latte, fresh basil

PROSCIUTTO & ARUGULA 23
prosciutto, baby arugula, fior di latte, spicy hot honey

FUNGHI E TARTUFO (VEG) 23
cremini, portobellini, oyster mushrooms, truffle oil,
fior di latte, parmigiano reggiano

DIAVOLA 23
spicy salami, roasted peppers, fior di latte,
San Marzano tomato sauce

SPICY TANDOORI CHICKEN 23
tandoori-marinated chicken, fior di latte,
red onions, bell peppers, and fresh cilantro

THE FINISHING HOLE

HARVEST FAIRWAY SALAD 18
strawberries, marinated beets, roasted sweet corn, candied
sunflower seeds, aged cheddar, orange vinaigrette,
Add Grilled Chicken +10 Add Salmon +12

PACIFIC POKE BOWL 26
marinated ahi tuna, crispy wontons, green papaya slaw,
mango, avocado, edamame, cabbage, nori,
carrot-miso dressing, rice
• - Replace with Tofu for Veg option -

RIGATONI BOLOGNESE 26
slow cooked beef and pork ragu, pecorino, garlic crostini.

CHAMPION'S STEAK & FRITES (GF) 48
Alberta striploin, hand-cut fries, chimichurri, P&P aioli

SWEET FINISH

DATE 9
PUDDING
date sponge cake,
toffee sauce,
vanilla ice cream

BASQUE BURNT 9
CHEESECAKE
strawberry compote,
whipped cream

CHOCOLATE 11
LAVA CAKE
molten dark chocolate cake,
vanilla ice cream