

ALL DAY MENU

FROM THE 1ST TEE TO THE 19TH HOLE



BREAKFAST CLUB

Served until 2:00 p.m.

Served with your choice of hashbrowns, fresh or grilled tomatoes. Sub: fresh fruit +3 extra egg +3

Highlander 17

Two eggs any style with your choice of bacon, sausage, or ham, served with toast.

Mushroom Toast 15

Poached egg on grilled sourdough with avocado, feta, sautéed mushrooms, and hollandaise.

Mixed Bag 14

Grilled ham, cheddar, and fried egg on a toasted bagel.

Eggs Benny 17

Two poached eggs and ham on a toasted English muffin with hollandaise.

Sub: smoked salmon +3

Breakfast Wrap 15

Turkey chorizo, scrambled eggs, peppers, green onions, and cheddar in a flour tortilla.

Long Drive 16

Three pancakes served with two eggs any style and your choice of grilled bacon, ham, or sausage. Served with butter and syrup. (No choice of hashbrowns or tomatoes)

Club '29 Omelette 13

Three egg omelette with cheddar and toast. Add: peppers, green onion, tomato, spinach, mushrooms, bacon, sausage, or ham +1 each

Sides & Sweets

Toast & Jam 4	Bagel 4.5 Add: cream cheese 1.5
Cinnamon Bun 6	Fruit Bowl 7
Breakfast Meat 6 Bacon, sausage, ham	Muffins 4 Choice of bran, carrot, blueberry or banana.

Hot & Cold Beverages

Freshly Brewed Coffee 3.5	Fountain Pop 3.5 Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Soda, Tonic, Iced Tea, Lemonade
Herbal Teas 3.5	
Hot Chocolate Mocha 4.5	Fruit Juices 4 Orange, apple, pineapple, clamato, peach/mango
Milkshakes 8 Chocolate, strawberry, vanilla	

TEE TIME BITES TO SHARE

Chicken Wings 18

1 pound of wings, choose any flavour. Served with carrot sticks and ranch.

Dry: lemon pepper, salt & pepper, Nashville rub.

Wet: BBQ, hot sauce, honey mustard, sweet chili lime.

Corn & Crab Fritters 16

Golden crab and sweet corn fritters drizzled with hot honey and served with garlic parmesan aioli.

Tempura Beans 9

Crispy tempura green beans served with chipotle aioli.

Beef Skewers 18

Grilled beef skewers served with garlic dill labneh and fresh fattoush salad.

Sushi Bites 18

Tuna on crispy rice topped with sriracha aioli, pickled ginger, and ponzu.

Chicken Chili Bites 17

Crispy chicken bites tossed in sweet chili sauce, finished with cucumbers and sesame seeds.

Brussel Sprouts 14

Crispy fried Brussels sprouts with feta, bacon, and sriracha aioli.

Kettle Chips 10

House kettle chips served with classic French onion dip.

Lamb Meatballs 16

Harissa-spiced lamb meatballs served with lemon arugula and feta.

Poutine 15

A clubhouse twist on a Canadian favourite.

Add: smoked brisket or butter chicken +5

Nachos 24

Loaded nachos with melted cheese, pico de gallo, green onions, jalapeños, salsa, and sour cream.

Add chicken or Cajun beef 5 | Add guacamole 4



ON THE GREENS & IN THE CUP

Soup of the Day 6/8

A warm clubhouse favourite. Ask your server about today's feature.

Classic Caesar 13/16

Crisp romaine, bacon, parmesan, croutons, and creamy garlic dressing.

Add on: grilled salmon 12 | grilled chicken 7 | garlic shrimp 10

Beet & Salmon Salad 19/23

Roasted beets, salmon, toasted pumpkin seeds, feta, mixed greens, and citrus truffle dressing.

HGC House Salad 11/15

Mixed greens with cranberry, cucumber, tomato, feta, and your choice of dressing.

Crunchy Asian Salad 16



Shredded cabbage, snap peas, toasted cashews, crispy noodles, and ginger sesame dressing.

Chipotle Steak Salad 23

7oz flat iron steak with avocado, black beans, tomatoes, charred corn, shredded cheese, and mixed greens with your choice of dressing.

Chicken Cobb Salad 21

Grilled chicken, gorgonzola, tomato, hard-boiled egg, bacon, avocado, and mixed greens with your choice of dressing.

 indicates gluten-free  indicates vegetarian. Please advise your server of any allergies or dietary restrictions.

CLUB FAVOURITES

Steak Sandwich 32

8oz striploin with garlic aioli, mushroom demi-glace, and grilled baguette.

Fish & Chips 20/24

Beer-battered haddock served with coleslaw and fries.

Twisted Ahi Tuna Bowl 28

Ahi tuna with jasmine rice, avocado, mango, pickled cabbage, snap peas, and miso aioli.

Hawaiian Bowl 25

Crispy pork belly with jasmine rice, caramelized pineapple, pickled cabbage, coleslaw, and sriracha aioli.

Cajun Power Bowl 28

Your choice of Cajun salmon or Cajun grilled chicken with Mexican bean rice, avocado, corn, lemon arugula, and cilantro lime dressing.

Butter Chicken 24

Chef's special tandoori chicken in a rich butter sauce served with jasmine rice and naan.

Ginger Beef 22

Crispy ginger beef with cabbage, broccoli, and shredded carrots served over noodles or jasmine rice.

Bucatini Pasta 26

Grilled chicken, burrata, sundried tomato pesto, and amaretto cream sauce.

Seafood Fettuccine 32

Shrimp, scallops, and mussels in a white wine cream sauce finished with parmesan.

Primavera Pasta 23

Seasonal vegetables in tomato sauce finished with feta.
Add: grilled salmon 12 | grilled chicken 7 | garlic shrimp 10

* Gluten-Free pasta available

THE FINAL PUTT

Caramel Brownie Cheesecake 13

Rich cheesecake layered with caramel and brownie.

Sticky Toffee Pudding 10

Warm date cake with toffee sauce served à la mode.

Vanilla Creme Brulee 12

Classic vanilla custard with caramelized sugar crust.

Pie of the Moment 8

Ask your server about today's feature pie, served à la mode.

FAIRWAY FLATBREADS

Tomato Ricotta 16

Ricotta, tomato jam, parmesan, micro herbs, and a balsamic drizzle.

* Gluten-Free flatbread available +2

Salami 17

Fennel salami, sundried tomato pesto, hot honey, and lemon arugula.

THE BACK NINE

All burgers and sandwiches served with your choice of fries, soup of the day, house salad, or Caesar salad
Substitute sweet potato fries, kettle chips, or onion rings +3
Gluten-free bun or bread available +2

Cajun Salmon Burger 24

Cajun-spiced salmon with spicy mango chutney, labneh, lettuce, tomato, and onion on a ciabatta.

Crunchy Chicken Burger 22

Nashville-style crispy chicken with garlic aioli, pickles, and coleslaw.

HGC Burger 24

7oz chuck beef patty with garlic aioli, house secret sauce, cheddar, bacon, lettuce, tomato, and onion.

Smash Burger 19/23

4oz CAB beef patties with garlic aioli, house secret sauce, cheddar, lettuce, tomato, and pickle.

Add: avocado or mushrooms +2

Sub: Swiss or blue cheese

Sub: grilled chicken breast or veggie patty

Quesadilla 23

Choice of ground beef or pulled chicken with cheddar, black beans, sautéed peppers and onions, and jalapeños.

Reuben 22

Smoked Montréal-style beef, Dijon mustard, Swiss cheese, sauerkraut, and marble rye.

Beef Dip 26

Slow-roasted prime rib, Swiss cheese, garlic aioli, roasted peppers and onions on a toasted bun, served with au jus.

Burratini Sandwich 18

Capicola, salami, burrata, tomato jam, and lettuce on toasted sourdough.

Buzz Wrap 18

Buffalo chicken fingers with ranch, bacon, cheddar, lettuce, and tomato in a flour tortilla.

Grilled Chicken Sandwich 21

Grilled chicken breast with bacon, garlic aioli, lettuce, and tomato on toasted sourdough.

BUILD YOUR OWN MEAL

Served with your choice of mashed potatoes, mushroom risotto, or jasmine rice

Atlantic Salmon 30

Finished with a maple mustard glaze.

Blackened Mahi Mahi 25

Cajun spiced with mango pineapple salsa.

½ Rack of Lamb 32

Mustard crusted with mint and mango jus.

Pork Chop 25

Beer brined with peach and paprika chutney.

New York Steak 40

12oz CAB striploin with onion rings and red wine demi.

Tenderloin 43

7oz CAB tenderloin with peppercorn crust and mushroom ragù.

Chicken Supreme 28

Finished with creamy mustard sauce.



ADDITIONAL SIDES

Premium Sides 6

Brussels sprouts
Blue cheese polenta with mushroom ragù
Loaded baked potato
Honey roasted carrots
Tomato burrata salad (EVOO) +\$2
Roasted broccolini with feta
Cup of soup

HGC Classic Sides 4

Fries
Sweet potato fries
Onion rings
House salad
Caesar salad
Kettle chips

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