

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.		Eggs Benny 17 Two poached eggs and ham on a toasted English muffin with hollandaise. Sub: smoked salmon +3	
Mushroom Toast 15 Poached egg on grilled sourdough with avocado, feta, sautéed mushrooms, and hollandaise.		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)	
Mixed Bag 14 Grilled ham, cheddar, and fried egg on a toasted bagel.		Breakfast Wrap 15 Turkey chorizo, scrambled eggs, peppers, green onions, and cheddar in a flour tortilla.	
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		Hot & Cold Beverages	
Toast & Jam 4	Bagel 4.5 Add: cream cheese 1.5	Freshly Brewed Coffee 3.5	Fountain Pop 3.5 Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Soda, Tonic, Iced Tea, Lemonade
Cinnamon Bun 6	Fruit Bowl 7	Herbal Teas 3.5	
Breakfast Meat 6 Bacon, sausage, ham	Muffins 4 Choice of bran, carrot, blueberry or banana.	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.	Sushi Bites 18 Tuna on crispy rice topped with sriracha aioli, pickled ginger, and ponzu.	Poutine 15 A clubhouse twist on a Canadian favourite. Add: smoked brisket or butter chicken +5
Polenta Souffle 16 Chicken and wild mushroom ragout, blue cheese, soft herbs, fresh micro greens.	Chicken Chili Bites 17 Crispy chicken bites tossed in sweet chili sauce, finished with cucumbers and sesame seeds.	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
Tempura Beans 9 Crispy tempura green beans served with chipotle aioli.	Brussel Sprouts 14 Crispy fried Brussels sprouts with feta, bacon, and sriracha aioli.	
Beef Skewers 18 Grilled beef skewers served with garlic dill labneh and fresh fattoush salad.	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.	

ON THE GREENS & IN THE CUP

Soup of the Day 6/8 A warm clubhouse favourite. Ask your server about today's feature.	Beet & Salmon Salad 19/23 Roasted beets, salmon, toasted pumpkin seeds, feta, mixed greens, and citrus truffle dressing.	Chipotle Steak Salad 28 7oz flat iron steak with avocado, black beans, tomatoes, charred corn, shredded cheese, and mixed greens with your choice of dressing.
Classic Caesar 13/16 Crisp romaine, bacon, parmesan, croutons, and creamy garlic dressing. Add on: grilled salmon 12 grilled chicken 7 garlic shrimp 10	HGC House Salad 11/15 Mixed greens with cranberry, cucumber, tomato, feta, and 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.
	Crunchy Asian Salad 16 Shredded cabbage, snap peas, toasted cashews, crispy noodles, and ginger sesame 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.

Cajun Power Bowl 28 
Your choice of Cajun salmon or Cajun grilled chicken with Mexican bean rice, avocado, pico di gallo, 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 21
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 peach paprika chutney, labneh, lettuce, tomato, and onion.

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, bacon, cheddar, lettuce, tomato, onion, 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

Alantic 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
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