



## FROM THE GARDEN

### CRANBERRY WALNUT GREENS \$16

house greens / sun-dried cranberries / walnuts / feta cheese / red onion / vine-ripe tomato / citrus white balsamic dressing

### MEDITERRANEAN GREEK SALAD \$16<sup>3/4</sup>

romaine / vine-ripe tomato / cucumber / red onion / kalamata olives / feta cheese / creamy greek vinaigrette

### COBB SALAD \$17

romaine / bacon / hard boiled egg / cheese / tomato / green onion / cucumber / creamy blue cheese & balsamic dressing

#### Add Protein To Any Salad

grilled chicken breast \$7

garlic basted shrimp skewers \$8

blackened salmon \$9

## START & SHARE

### FEATURED SOUP \$6

a hearty bowl of our house-made soup  
add: garlic ciabatta \$3<sup>1/2</sup>

### LOADED HUMMUS PLATE \$18<sup>1/2</sup>

roasted garlic hummus / vine-ripe tomato / feta cheese / mediterranean olive tapenade / baked roman-style pinsa flatbread

### CRAB RANGOONS \$15<sup>1/2</sup>

crispy-fried wontons filled with crab & cream cheese / thai tiki sweet chili dipping sauce

### BANG BANG SHRIMP \$17

crispy tempura style shrimp / bang bang sauce / toasted black sesame seeds

### STUFFED TATER TOTS \$13<sup>1/2</sup>

bacon, cheddar & chive stuffed jumbo tater tots / creamy dill dip

### BAKED ITALIAN BRUSCHETTA \$15<sup>1/2</sup>

diced tomato / green onion / fresh basil pesto / mozzarella / parmesan / feta cheese / garlic ciabatta bread

### VEGGIE SPRING ROLLS \$10<sup>3/4</sup>

crispy fried vegetable spring rolls / sweet & spicy thai sauce

### DEEP FRIED PICKLES \$10<sup>1/2</sup>

seasoned breaded pickle spears / creamy buttermilk ranch

### BUFFALO CHICKEN NACHOS \$21

tortilla chips / diced chicken / bell peppers / diced tomato / green onion / cheese / buffalo hot sauce drizzle / fire-roasted salsa / sour cream  
vegetarian \$19

## BOWLS

### GREEN GODDESS BOWL \$25

grilled chicken breast / wild rice blend / house greens / avocado / cucumber / edamame / vine-ripe tomato / feta cheese / chopped cashews / green goddess sauce

### THAI SALMON BOWL \$26

thai glazed salmon / wild rice blend / house greens / roasted peppers / vine-ripe tomato / cucumber / red cabbage / carrot / thai aioli / crispy fried wontons

### MEDITERRANEAN FALAFEL BOWL \$24

crispy falafel / wild rice blend / chickpea hummus / roasted peppers / olives / vine-ripe tomato / cucumber / creamy garlic feta drizzle

### STEAK & BLUE CHEESE BOWL \$26

grilled striploin steak / wild rice blend / house greens / blue cheese crumble / vine-ripe tomato / avocado / red cabbage / cucumber / aged balsamic vinaigrette

### SHANGHAI DRAGON NOODLE BOWL \$18

asian stir-fried vegetables / lo mein noodles / shanghai sauce / crispy-fried wontons / roasted cashews / edamame

#### Add Protein To Your Dragon Bowl

grilled chicken breast \$7

garlic basted shrimp skewers \$8

shaved steak \$7

## CLUBHOUSE FAVOURITES

### SIZZLING STEAK & SHROOMS \$27

two 5-oz manhattan steaks served on a hot iron skillet /  
garlic sauteed button mushrooms

served with your choice of: french fries / signature caesar  
salad / cranberry walnut greens / greek salad

add: grilled garlic shrimp skewers \$4¾

### DYNAMITE SHRIMP TACO TRIO \$19¾

crispy tempura style battered shrimp / grilled flour tortillas /  
vine-ripe tomato / green onion / cheese / bang bang sauce /  
fresh lime / tortilla chips & fire roasted salsa

### CHICKEN WINGS add fries to your wings \$3¾

1LB \$18½ | 2LB \$35

veggie sticks / house-made creamy blue cheese dip

saucers: honey garlic / texas gold / medium heat / frank's hot /  
house bbq

dry rub: sea salt & cracked garlic pepper / cajun dusted

### FISH & CHIPS 1PC \$18½ | 2PC \$23½

beer battered haddock / french fries / creamy apple coleslaw /  
house-made tartar sauce / fresh lemon

### FIVE FINGER FEAST \$19

breaded chicken tenders / french fries / creamy apple coleslaw  
choice of: tangy plum or house bbq sauce for dipping

### BOWL OF SOUP \$6

### SIDE SALAD \$9½

signature caesar, cranberry walnut greens or greek

### FRENCH FRIES

side \$5 large \$8½

### COLESLAW \$3¼

### GRAVY \$2

### ADD SAUCE \$1¾

## SIDES

# BURGERS & HANDHELDS

served with your choice of soup / creamy apple coleslaw / fries.  
upgrade to garden salad or caesar salad add \$2 greek salad add \$2½.

### HEIRLOOM & BRIE TURKEY BURGER \$21

6-oz Hayter's Farm turkey burger / creamy melted brie cheese / heirloom  
tomato jam / house greens / fresh bakery bun

add: bacon \$2

### MAC DADDY BURGER \$20

6-oz all beef burger / american cheddar / dill pickles / lettuce / tomato /  
red onion / fresh bakery bun / mac daddy burger sauce

add: bacon \$2

### UMAMI BURGER \$21

6-oz all beef burger / garlic roasted mushrooms / swiss cheese / truffle  
aioli / crispy onion straws / lettuce / tomato / fresh bakery bun

add: bacon \$2

### CALI STEAK CLUB \$24½

striploin steak / bacon / avocado / house baby greens / tomato / creamy  
blue cheese sauce / toasted garlic ciabatta

### PRIME RIB BEEF DIP \$22

shaved oven roasted prime rib beef / swiss cheese / toasted garlic  
ciabatta / rich beef jus for dipping

### SIMPLY DEVINE CHICKEN WRAP \$19

grilled chicken breast / fresh avocado / feta cheese / cucumber /  
tomato / red cabbage / house baby greens / fresh herb green  
goddess sauce

### SMASHED FALAFEL WRAP \$18½

chickpea falafel / cucumber / tomato / red onion / roasted peppers /  
feta cheese / roasted garlic hummus / creamy greek dressing

### DOUBLE BACON BLT \$17¾

5 slices of thick cut bacon / vine-ripe tomato / leaf lettuce / mayonnaise /  
toasted whole grain artisan bread

### SMOKY BACON CHICKEN STACK \$20½

grilled chicken breast / smoked bacon / mozzarella & swiss cheese /  
house BBQ sauce / crispy fried onion straws / bakery fresh bun

## MIXED COMBOS

### MAKE YOUR OWN LUNCH COMBO CHOOSE TWO OF YOUR FAVOURITES \$15½

- soup
- greek salad
- caesar salad
- garden salad
- vegetarian spring rolls
- baked bruschetta
- deep fried pickles
- crab rangoons

### STICKY TOFFEE PUDDING \$7¾

traditional moist spiced sponge cake topped with sticky  
golden toffee sauce served with french vanilla ice cream

### APPLE TURNOVER & ICE CREAM \$7¾

freshly baked apple turnover served with french vanilla  
ice cream & caramel sauce

### ICE CREAM \$5

french vanilla ice cream topped with your choice of  
chocolate, caramel or raspberry sauce with fresh  
whipped cream

## DESSERTS

Springfield  
The Back  
Patio &  
Restaurant



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split meal charge \$1.75 (members exempt)