



FROM THE GARDEN

CRANBERRY WALNUT GREENS \$15^{1/2}

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

MEDITERRANEAN GREEK SALAD \$16^{1/2}

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

COBB SALAD \$16^{1/2}

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

SIGNATURE CAESAR SALAD \$15^{1/2}

romaine / smoked bacon / garlic croutons / house-made caesar dressing / parmesan cheese / fresh lemon

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

LOADED HUMMUS PLATE \$17^{1/2}

roasted garlic hummus / kalamata olives / vine-ripe tomato / feta cheese / extra virgin olive oil / served with garlic ciabatta & tortilla chips

WHIPPED FETA & OLIVES \$18

whipped feta cheese / medley of crushed olives / vine-ripe tomatoes / zesty red pepper relish / garlic crostini

CRAB RANGOONS \$15^{1/2}

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

STUFFED TATER TOTS \$13^{1/2}

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

BAKED ITALIAN BRUSCHETTA \$15

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

VEGGIE SPRING ROLLS \$10^{1/4}

crispy fried vegetable spring rolls / thai tiki sweet chili dipping sauce

DEEP FRIED PICKLES \$10

seasoned breaded pickle spears / creamy buttermilk ranch

BUFFALO CHICKEN NACHOS \$21

tortilla chips / diced chicken / bell peppers / tomatoes / onions / cheese / buffalo hot sauce drizzle / fire-roasted salsa / sour cream

VEGETARIAN CHIPOTLE BLACK BEAN NACHOS \$20

tortilla chips / chipotle black bean patty crumble / bell peppers / tomatoes / green onions / cheese / fire-roasted salsa / sour cream

CANADIAN POUTINE \$15

fresh cut fries / local cheese curds / mozzarella & cheddar cheese / rich gravy

BOWLS

FIESTA GRILLED CHICKEN BOWL \$24

grilled chicken / wild rice blend / house greens / avocado / charred corn & black bean salsa / vine-ripe tomatoes / red cabbage / monterey jack cheese / southwest sauce

THAI SALMON BOWL \$25

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

MEDITERRANEAN FALAFEL BOWL \$23

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

SHANGHAI DRAGON NOODLE BOWL \$17^{1/2}

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

PIZZA

OLIVE MY PROSCIUTTO \$19^{1/2}

prosciutto ham / roasted peppers / crushed olives / whipped feta / italian-style tomato sauce / stone-fired crust / mozzarella & cheddar cheese / finished with hot honey

CHICKEN DILLY PIZZA \$19^{1/2}

grilled chicken / dill pickle / smoked bacon / diced tomato / green onion / mozzarella & cheddar cheese / stone-fired crust / finished with crispy dill pickle crumble & buttermilk ranch

ITALIAN SAUSAGE & PEPPER PIZZA \$19^{1/2}

italian sausage / smoked bacon / roasted peppers / italian-style tomato sauce / stone-fired crust / mozzarella & cheddar cheese / parmesan cheese

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: fresh cut fries / signature caesar salad / cranberry walnut greens / greek salad

BLACKENED SHRIMP TACOS \$19^{1/2}

blackened shrimp / grilled flour tortillas / charred corn & black bean salsa / shredded lettuce / green onion / tomato / monterey jack cheese / southwest sauce / tortilla chips with fire-roasted salsa

CHICKEN WINGS add fries to your wings \$3^{3/4}

1LB \$18 | 2LB \$34

veggie sticks / house-made creamy blue cheese dip
sauces: honey garlic / texas gold / medium heat / frank's hot / house bbq
dry rub: sea salt & cracked garlic pepper / cajun dusted

FISH & CHIPS 1PC \$18^{1/4} | 2PC \$23^{1/4}

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

FIVE FINGER FEAST \$18^{1/4}

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

BOWL OF SOUP \$6

SIDE SALAD \$9

signature caesar, house garden or greek

FRENCH FRIES

side \$5 large \$8

COLESLAW \$3^{1/4}

GRAVY \$1^{3/4}

ADD SAUCE \$1^{1/2}

SIDES

BURGERS & HANDHELDS

served with your choice of soup / creamy apple coleslaw / fries / garden salad / caesar salad add \$1^{3/4} / greek salad add \$2^{1/2}

SMOKY BACON CHICKEN STACK \$20^{1/2}

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

MAC DADDY BURGER \$19^{3/4}

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

BLACK & BLUE BURGER \$19^{3/4}

6-oz blackened seasoned & grilled beef burger / thick cut bacon / melted blue cheese / lettuce / tomato / red onion / bakery fresh bun

CALI STEAK CLUB \$24

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

PRIME RIB BEEF DIP \$21

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

THE MIAMI \$21

boneless chicken breast / thick cut bacon / swiss cheese / tomato / fresh avocado / creamy apple coleslaw / toasted ciabatta

SANTA FE CHICKEN WRAP \$19^{1/2}

boneless chicken breast / fresh avocado / feta cheese / tomato / cucumber / carrot / house baby greens / chipotle ranch

SMASHED FALAFEL WRAP \$18^{1/2}

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

DOUBLE BACON BLT \$17^{1/2}

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

ARTISAN GRILLED CHEESE & PROSCIUTTO \$18^{1/2}

aged cheddar cheese / swiss cheese / prosciutto ham / whole grain artisan bread

MIXED COMBOS

MAKE YOUR OWN LUNCH COMBO CHOOSE TWO OF YOUR FAVOURITES \$15^{1/2}

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

DESSERTS

STICKY TOFFEE PUDDING \$7

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

DEEP DISH PECAN PIE \$7

rich sweet doughcrust filled with old-fashioned roasted pecan filling

ICE CREAM \$4^{1/2}

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

Springfield
The Back
Patio &
Restaurant



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split meal charge \$1.75 (members exempt)

Bar Menu

BEER ON TAP

	10 oz	20 oz
TRIPLE BOGEY - blonde lager	\$6.00	\$9.00
WELLINGTON SPA - amber	\$6.25	\$9.25
*ROTATING TAP - ask your server	\$6.25	\$9.25

BEER IN CANS

TRIPLE BOGEY - blonde lager	\$9.00
TRIPLE BOGEY - ultra light blonde lager	\$9.00
STOCKYARDS BREWING - IPA	\$10.25
MICHELOB - ultra light lager	\$10.25
COWBELL bobcat - red ale	\$10.25
SLEEMAN CLEAR 2.0 - light lager	\$10.25
CORONA EXTRA - mexican pale lager	\$10.75
STELLA ARTOIS - belgian pale lager	\$10.75
HEINEKEN - dutch pale lager	\$10.75
NON ALCOHOLIC BEER	
TRIPLE BOGEY - low cal / low carb / 0.45% alc	\$5.00
GOSLINGS STORMY GINGER BEER	\$5.00

WHITE WINE

	6 oz	9 oz	Bottle
PELLER FAMILY RESERVE chardonnay	\$8.00	\$11.50	\$29.50
TRIOUS pinot grigio	\$10.25	\$14.75	\$40.00
KIM CRAWFORD sauvignon blanc	\$12.75	\$16.75	\$50.00

RED WINE

	6 oz	9 oz	Bottle
PELLER FAMILY RESERVE cabernet merlot	\$8.00	\$11.50	\$29.50
TRIOUS cabernet sauvignon	\$10.25	\$14.75	\$40.00
KIM CRAWFORD pinot noir	\$12.75	\$16.75	\$50.00

TAXES INCLUDED

COCKTAILS

PICKLED CAESAR 1 oz vodka / clamato / worcestershire / tabasco / deep fried pickle spear garnish	\$10.25
GRAPEFRUIT POLOMA 1 oz tequila / fresh grapefruit juice / rosemary & grapefruit infused ice cube / tonic splash / fresh lime / tajin rim	\$10.25
CUBAN MOJITO 1 oz rum / lime juice / cane sugar / club soda / fresh mint / fresh lime & mint garnish	\$10.25
BLUSHING PINK LADY 1 oz vodka / pomegranate juice / lemonade / soda splash / fresh lemon garnish	\$10.25
PEACH MULE 1 oz vodka / peach puree / lime juice / goslings ginger beer / fresh lime garnish	\$10.25
BLUEBERRY TONIC FIZZ 1 oz gin / blueberry smash / lime juice / soda / garnished with lime & blueberries	\$10.25
COSMO 1 oz vodka / .5 oz triple sec / cranberry juice / fresh lime	\$10.25
SPICED & PINEAPPLE 1 oz premium spiced rum / pineapple juice / soda	\$10.25

MOCKTAILS

VIRGIN PICKLED CAESAR clamato / worchestershire / tabasco / deep fried pickle spear	\$7.50
BLUEBERRY UNSPIKED TONIC FIZZ blueberry smash / fresh lime juice / tonic / garnished with fresh lime & blueberries	\$7.50
PHANTOM PEACH MULE fresh peach puree / lime juice / goslings ginger beer / fresh lime garnish	\$7.50
VIRGIN BLUSHING PINK LADY pomegranate juice / lemonade / soda splash / fresh lemon garnish	\$7.50

SLIM CAN COCKTAILS

NE1 - passion peach rum cocktail	\$9.25
NE1 - berry bramble gin cocktail	\$9.25
TRIPLE BOGEY - transfusions - seasonal flavours	\$9.25
SOCIAL LITES - seasonal flavours	\$9.25
SANDBAGGERS - seasonal flavours	\$9.25

CIDER & RADLER

KW CRAFT CIDER - seasonal flavours	\$10.25
RADLERS - seasonal flavours	\$10.25



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