



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^{3/4}

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^{1/2}

LOADED HUMMUS PLATE \$18^{1/2}

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

CRAB RANGOONS \$15^{1/2}

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^{1/2}

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

BAKED ITALIAN BRUSCHETTA \$15^{1/2}

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

VEGGIE SPRING ROLLS \$10^{3/4}

crispy fried vegetable spring rolls / sweet & spicy thai sauce

DEEP FRIED PICKLES \$10^{1/2}

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
sauces: 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

DESSERTS

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

Springfield
The Back
Patio &
Restaurant



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split meal charge \$1.75 (members exempt)

BAR MENU

BEER ON TAP

	10 oz	16 oz
TRIPLE BOGEY - blonde lager	\$6.00	\$8.00
WELLINGTON SPA - amber	\$6.25	\$8.75
SLEEMAN CLEAR - light lager	\$6.25	\$8.75
COWBELL - hazy days - IPA	\$6.25	\$8.75

BEER IN CANS

TRIPLE BOGEY - blonde lager	\$9.50
STOCKYARDS - crystal park pilsner	\$10.50
BUD LIGHT - light blonde lager	\$10.50
COWBELL - bobcat - red ale	\$10.50
COWBELL - hazy days - IPA	\$10.50
CORONA EXTRA - mexican pale lager	\$11.75

NON-ALCOHOLIC BEER

TRIPLE BOGEY - low cal / low carb / 0.45% alc	\$5.00
GUINNESS - zero stout	\$7.00
GOSLINGS STORMY GINGER BEER	\$5.00

WHITE WINE

	6 oz	9 oz	Bottle
PELLER FAMILY RESERVE chardonnay - VQA	\$8.50	\$12.00	\$30.00
DEAKIN ESTATE sauvignon blanc - Australia	\$9.50	\$13.50	\$35.00
TRIOUS pinot grigio - VQA	\$11.00	\$15.50	\$40.00
BARONE FINI pinot grigio - Italy	\$12.50	\$17.00	\$45.00
CAVE SPRINGS riesling - VQA	\$14.00	\$17.00	\$45.00

RED WINE

	6 oz	9 oz	Bottle
PELLER FAMILY RESERVE cabernet merlot - VQA	\$8.50	\$12.00	\$30.00
FUZION - organic malbec cabernet - Argentina	\$9.50	\$13.50	\$35.00
SANTA JULIA cabernet sauvignon - Argentina	\$11.00	\$15.50	\$40.00
THE FOX & THE GRAPES shiraz cabernet - Australia	\$12.50	\$17.00	\$45.00
SPRUCEWOOD SHORES baco noir - VQA	\$14.00	\$17.00	\$45.00

ROSE & BUBBLES

	6 oz	9 oz	Bottle
GOOD NATURED rose - VQA	\$8.50	\$12.00	\$35.00
PELLER FAMILY RESERVE secco bubbles - VQA	-	-	\$35.00

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 LEMONADE 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

SAND TRAP SANGRIA

refreshing red wine & citrus cocktail
so good you won't mind being stuck in it!

\$9

ZERO PROOF COCKTAILS

SOBER PICKLED CAESAR clamato / worcestershire / tabasco / deep-fried pickle spear	\$7.50
BLUEBERRY UNSPIKED TONIC FIZZ tonic / blueberry smash / fresh lime juice / garnished with fresh lime & blueberries	\$7.50
PHANTOM PEACH MULE goslings ginger beer / fresh peach puree / lime juice / fresh lime garnish	\$7.50
NOT SO BLUSHING PINK LADY pomegranate juice / lemonade / soda splash / fresh lemon garnish	\$7.50
OLÉ PALOMA MOCKTAIL canned grapefruit mocktail	\$7.00

CANNED COCKTAILS

KW CRAFT CIDER rotating variety	\$10.50
DILLON'S GIN COCKTAIL blackberry, lemon & elderflower	\$10.50
HIGH NOON VODKA SELTZER peach, 100 cal, 3g sugar	\$10.50
NE1 ELECTRIC LEMONADE vodka cocktail	\$9.25
NE1 SUNSHINE TEA vodka, lemonade, iced tea	\$9.25
TRIPLE BOGEY TRANSFUSION vodka cocktail, rotating variety	\$9.25
TRIPLE BOGEY FAIRWAY FIZZ vodka, rotating variety, 0g sugar	\$9.25