



BREAKFAST MENU

FULL BREAKFAST MENU SERVED 9A.M. TILL 11A.M.
SATURDAY, SUNDAYS'S & HOILDAY MONDAYS

Express

EXPRESS ITEMS OFFERED DAILY
8:00A.M. TILL 11:00 AM

BUNKER CLUB **\$13.5**

house baked bun, fried egg, smoked bacon, cheddar cheese, tomato, arugula, roasted garlic aioli

BOGEY SANDWICH **\$7**

toasted english muffin, fried egg, smoked bacon, cheddar cheese

BIRDY WRAP **\$18**

flour tortilla, scrambled egg, peppers, onions, potatoes, chorizo sausage, cheddar cheese, pico de gallo, arugula, chipotle crema

Signatures



PHILLY SKILLET **\$26**

homestyle hashbrowns, roasted peppers, onions, mushrooms, shaved beef, melted cheese, poached eggs, hollandaise sauce



KOREAN STEAK & EGGS **\$29**

crispy homestyle hashbrowns, fire grilled sirloin, bulgogi sauce, sunny side eggs, gochujang aioli, sesame seeds, scallions



SUMMER BERRY CROFFLE **\$20**

maple sugar crusted croffles, whipped lemon ricotta, summer berries, powdered sugar

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE
UPON REQUEST

BREAKFAST MENU OFFERED WEEKENDS
8:00A.M. TILL 11:00 AM

Healthy Start

RAINFOREST BOWL **\$16**

vanilla yogurt, fruit compote, banana, granola, local honey, coconut, chia seeds, nuts

BLACK IRON OATMEAL **\$15**

steel cut oatmeal, quinoa, sun-dried fruit, maple syrup, oat milk



Classics

TOBIANO CLASSIC **\$20**

two eggs made to order, homestyle hashbrowns, smoky bacon or maple sausages, toast with seasonal fruit preserves

TRADITIONAL BENNY **\$20**

toasted english muffins, grilled black forest ham, poached eggs, hollandaise sauce, homestyle hashbrowns

DENVER OMELET **\$24**

three egg omelet, stuffed with sautéed peppers, onions, ham, cheddar cheese, served with homestyle hashbrowns, toast with seasonal fruit preserve



Sides

HOMESTYLE HASH **\$4**

GRILLED TOMATO **\$3**

AVOCADO **\$4**

MAPLE SAUSAGE **\$6**

BACON **\$5**

TOAST **\$5**



GREENTEE COUNTRY CLUB TOBIANO MENU

Bar Snacks

CHICKEN WINGS \$21 
crispy gluten-free wings, fresh crudité, house ranch, sauce tossed or spice blend

STICKY THAI PORK \$18
crispy fried pork dry ribs, sweet & sticky Thai sauce, Asian quick pickles, wonton chips & crushed peanuts




BUFFALO CHICKEN ROLLS \$21
garlic herb cream cheese, chicken, franks hot sauce, scallions, egg roll wrappers, celery & carrot sticks, house made blue cheese dip



WONTON BITES \$15
crispy fried pork wontons, nuoc cham dipping sauce, lime & cilantro

Sharing

WEST COAST DIP \$22 
garlic herb cream cheese, artichoke hearts, spinach, asiago, shrimp, crab, cheese, tortilla chips

STREET NACHOS \$26 
crispy corn chips, nacho cheese, crumbled chorizo, corn salsa, pickled red onion, chipotle crema, lime sour cream, salsa extra cheese \$5

BAHA TACOS \$20
three flour tortillas, cabbage slaw, jalapeño shrimp, Pico de gallo, shaved radish, chipotle crema




KOREAN QUESADILLA \$25
large flour tortilla, cheese, Korean BBQ chicken, scallions, kimchee, sesame, salsa & chips

Soup & Salad

SOUP OF THE MOMENT \$7/15
seasonally-inspired soup, made with fresh local ingredients, warm bread & butter

FARMERS MARKET GREENS \$13/18 
artisan greens, locally-sourced vegetables, quinoa, sun-dried fruit, maple balsamic vinaigrette

TUSCAN CAESAR \$13/18 
romaine hearts, arugula, bacon, parmesan, fried capers, house Caesar dressing, balsamic reduction, parmesan, crustini

Staples

HALIBUT & CHIPS \$26/34
locally-brewed beer battered halibut, kennebec fries, country cabbage slaw, west coast dill pickle tartar sauce

CHICKEN TENDERS \$20
crispy breaded chicken tenders, cabbage slaw, house fries, honey mustard dip

Sides



HOUSE FRIES \$6/9 POUTINE \$15

YAM FRIES \$7/10 TRUFFLE FRIES \$15

ONION RINGS \$7/10 GRAVY \$4

Accompaniments



GRILLED CHICKEN \$10

GARLIC BUTTER SHRIMP \$9

MAPLE ROASTED SALMON \$12

6OZ SIRLOIN STEAK \$15

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Staff Picks



THAI NOODLE BOWL \$28

Asian noodles, bean sprouts, snow peas, match stick carrot, wonton crisp, crushed peanuts, Thai sauce

choice of grilled chicken or sautéed prawns



KOREAN STEAK SKILLET \$30

crispy garlic rice, fire grilled bulgogi steak, sunny side egg, sesame, scallions, chili oil



ROASTED BEET BOWL \$22

local greens, quinoa, marinated roasted beets, feta cheese, pickled onions, crumbled pistachio, mandarin orange segments, honey dijon dressing

add grilled chicken or sautéed prawns \$9

Handhelds

served with, soup, salad or fries
\$3 upcharge for Caesar, onion rings, sweet potato fries

BISTRO FRENCH DIP \$27

shaved prime rib, sautéed mushrooms, melted cheese, crispy onions, horse radish aioli, baguette, garlic herb au jus

6 MILE BURGER \$23

fire grill 6oz ground chuck burger, L.T.O.P house aioli, house baked bun

SCHNITZEL SANDO \$26

crispy pork schnitzel, house baked roll, hot apple mustard, braised purple cabbage, Swiss cheese, ham



JESS' CHICKEN SANDWICH \$26

house roll, gochujang aioli, kimchee slaw, crispy fried chicken, sweet & spicy sauce, quick pickle

enhancements

bacon 2, cheese 2, patty 5, mushrooms 2

dietary options

gluten free bun 2, veggie patty 2

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Entrées

served after 4p.m.

NEW YORK STRIP \$52

fire-grilled 10oz New York strip steak, loaded potato pave, glazed carrots, peppercorn brandy sauce

JESS' TOBIANO SCHNITZEL \$36

crispy breaded pork schnitzel, cider braised red cabbage, roasted potato with parsley & caraway, hunter sauce

Gourmet Pizza

FARMERS MARKET \$20/27

hand pressed artisanal dough, house made tomato sauce, mozzarella, spinach, roasted vegetables, feta cheese

CHARCUTERIE \$21/29

hand pressed artisanal dough, house made tomato sauce, mozzarella, cured meats & sausage

FORAGER \$21/29

hand pressed artisanal dough, house made white sauce, mozzarella, roasted mushrooms, caramelized onions, truffle oil, arugula

PINEAPPLE EXPRESS \$21/29

hand pressed artisanal dough, house made tomato sauce, mozzarella, roasted peppers, caramelized onions, ham, bacon, pineapple

BULGOGI BEEF \$22/31

hand pressed artisanal dough, bulgogi sauce, mozzarella, shaved prime rib, onions, peppers, roasted corn, scallion, sesame seeds

JT BBQ CHICKEN \$20/27

hand pressed artisanal dough, house made gochujang BBQ sauce, mozzarella, chicken, peppers, caramelized onions, sesame seeds, siracha drizzle

GLUTEN-FREE PIZZA CRUST AVAILABLE \$6 UPCHARGE



Kids Menu



KOREAN CORN DOG \$10

crispy panko crusted cheddar corn dog, house fries, ketchup & mustard

CHEESE BURGER \$16

House baked bun, grilled beef burger, cheddar cheese, burger sauce, house fries

CHICKEN TENDERS \$14

Crispy chicken tenders, house fries plum sauce

KIDS FLAT BREAD \$14

Choice of signature flat bread
4 cheese, ham and pineapple or pepperoni

Specialty Coffee

\$9/12

B-52

Kahlua, Baileys, Grand Marnier, coffee, whip cream

IRISH COFFEE

Jameson's whiskey, coffee, whipped cream

MONTE CRISTO

Kahlua, Grand Marnier, coffee, whipped cream

AFTER 18

Kahlua, Creme de Cacao, Creme de Menthe, coffee, whipped cream

TOBIANO

Bailey's, Kahlua, Frangelico, coffee, whipped cream

NUTTY GOLFER

Bailey's, Frangelico, coffee, whipped cream

JESS' TEA

Grand Marnier, Amaretto, Earl Grey

Dessert

JESS' CHEESECAKE \$15

in house specialty made with pistachio graham cracker crust, mango coulis, Chantilly cream, pistachio crumbs



APPLE PIE BEAVER TAIL \$14

Fried sweet dough, cinnamon sugar, spiced apple compote, flakey pastry crumble, caramel sauce



Add vanilla ice-cream \$3

POACHED PEAR BREAD PUDDING \$14

Mulled wine poached pears, croissants, raisins, spices, vanilla bean custard, spiced rum creme anglaise

CHAI CREME BRULE \$13

Chai spiced creme Brulé, chocolate almond biscotti, whipped cream, fresh berries



CHOCOLATE TORTE \$13

Gluten free dark chocolate torte, sour cherry compote, Chantilly cream, chocolate drizzle,

Kids Desserts

ICE CREAM SAMMY \$6

Vanilla ice cream sandwiched between 2 house baked chocolate chip cookies

DONUT HOLES \$6

fresh cinnamon sugar dusted donut holes, chocolate & caramel dipping sauces

DESSERT PIZZA \$12

hand pressed artisanal dough, Nutella spread, graham cracker crumble, mini marshmallows



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