

Breakfast

Available every day from opening to 11 am

Granola Bowl

Greek yogurt, berries, banana, granola, hemp hearts, cacao nibs, caramel sauce, mint.

12

Bunker Sandwich

Brioche bun, fried egg, bacon, cheddar cheese, tomato, arugula, roasted garlic aioli, hashbrowns.

17

Benedicts

Jalapeño hollandaise, bacon, grilled tomato, english muffin, poached eggs, green salad or hashbrowns.

Sub slow cooked brisket \$6.

19

Classic Breakfast

2 eggs any style, toast, hashbrowns, garlic aioli, bacon or sausage, berry compote.

16

Bogey Sandwich

English muffin, fried egg, cheddar cheese, bacon, hashbrowns.

11

Chorizo & Egg Burrito

3 eggs scrambled, chorizo, lettuce, chipotle aioli, monterey and cheddar cheese, green salad or hashbrowns.

19

SIDES

Egg 3 Hashbrown 5 Maple sausage 5 Bacon 5 Toast 3

PIZZA

Available every day from 11 am

BBQ Hawaiian

Tomato sauce, pineapple, ham, bacon, caramelized onion, BBQ sauce, mozzarella cheese.

29

Pepperoni Hot Honey

Tomato sauce, pepperoni, siracha-honey drizzle, mozzarella cheese.

29

Chicken Pesto

Basil pesto base, chicken, chili oil, mozzarella cheese.

29

Margherita

Tomato sauce, cherry tomato, basil pesto, mozzarella cheese.

24

Gluten friendly & vegetarian options available.

THE 19TH HOLE

Available every day from 11 am

APPIES & SALAD

SIGNATURE EATS

Soup Of The Day 7/13

Ask your server for our soup of the day.

Calamari 18

Deep fried calamari, lettuce, jalapeño sliced, lemon, tartar sauce.

Grilled Caesar Salad 14/18

Grilled romaine heart, soft boiled egg, kimchi caesar dressing, bacon, parmesan, anchovies soil, croutons.

Beet Salad 14/18

Coloured beets, arugula, whipped goat cheese, balsamic, candied walnuts, honey citrus dressing, fried quinoa, mandarin, pickled onion.

Bogey Wings 18

Choice of sauce includes: Hot, Salt & Pepper, Honey Garlic, Teriyaki, BBQ, or Cajun, served with ranch and crudités.

Back Nine Baja Tacos ③ 19

Fried shrimp, coleslaw, chipotle aioli, pico de gallo, pickled onion.

19th Hole Nachos 26

Crispy corn chips, Monterey and cheddar cheese, cheddar cheese sauce, pickled jalapeño, pico de gallo, chipotle aioli, sour cream.

Add chicken, pulled pork or chorizo \$5.

GreenTee Smashed Burger 22

Beef burger, L.T.P, fried onion, house aioli, brioche bun, cheddar cheese. House fries, soup or salad.
Add extra patty \$4. Add bacon \$2.

Tobs Beef Dip 27

Slow cooked beef brisket, baguette, horseradish aioli, Swiss cheese, mushrooms, fried onion, pickled jalapeño, chipotle au jus. House fries, soup or salad.

Chicken Sandwich 26

Pibil chicken breast grilled, pickled onion, lettuce, habanero aioli, ranch, bacon, house fries.

Steak Sandwich 32

6 oz Sirloin, garlic sourdough baguette, truffle aioli, cheddar cheese, tomato, arugula, pickled cucumber, fried onion, house fries.

Hook & Slice 26/34

Beer battered halibut, house fries, coleslaw, tartar sauce.

Mulligan Strips 20

Chicken tenders, coleslaw, honey mustard dip, house fries.

Tuna Poke 25

Yellow fin tuna, sushi rice, cucumber, mango purée, chili oil, bulgogi sauce, sesame oil, scallions, cucumber.

SIDES & ENHANCEMENTS

5 oz Salmon Sockeye	13	Gravy	4	Fries	6/10
6 oz Axiote Chicken Breast	12	Truffle fries	12	Yam fries	8
Butter Garlic Prawns	12	Onion rings	10	Poutine	12

Gluten friendly & vegetarian options available.

Dinner

Available every day from 4pm

STARTERS

Bread & Butter (for 2) 7

Homemade rosemary focaccia, baguette, EVOO, balsamic glaze and a rotational compound butter.

Tuna Tartare 24

Yellowfin tuna, chipotle aioli, cucumber jalapeño ponzu, avocado purée, truffle pure, chili oil, scallions, fried sushi rice.

Beef Carpaccio 19

AAA beef eye of round, truffle purée, fried quinoa, balsamic glaze, EVOO, parmesan, horse radish aioli, radish, focaccia.

Gochujang Mussels 26

Mussels, gochujang cream sauce, mushrooms, salami genoa, sesame seed, scallions, served with bread.

Jess' Pasta

Ask your server for todays special.

Gluten friendly & vegetarian options available.

M A I N S

Lingcod 34

6 oz Lingcod, Calabrian chili butter, baby corn, broccolini, asparagus, garlic mashed potato, truffle purée, radish.

Sirloin Steak 34

6 oz Sirloin, nugget potato, chimichurri, broccolini, baby carrot, asparagus, horseradish aioli, jalapeño salsa.
Upgrade to NY 10oz \$20.

Chicken Schnitzel 32

6 oz Chicken breast, Swiss cheese, truffled-parmesan butter stuffed, mashed potato, green bean, pickled cucumber, pea shoots and gravy.

Ajillo Prawns 32

Sautéed prawns, garlic and chili sauce, broccolini, baby carrot, sushi rice, garlic aioli, garlic bread.

West Coast Surf and Turf (for 2) 140

20 oz Porterhouse steak, butter garlic prawns, mussels, roasted nugget potato, broccolini, baby carrot, asparagus, arugula and parm salad, truffle oil, chimichurri, and jalapeño salsa.

D E S S E R T S

Available all day

Jess's Cheesecake 13

NY style cheesecake, pistachio crumble, mango purée, whipped cream, berries.

Tiramisu 13

Tiramisu cake, cacao powder, whipped cream, chocolate sauce, berries.

Chocolate Torte 13

Chocolate torte warm, berry compote, chocolate sauce.

Ice Cream Scoop 3

Whipped Cream 2

Extra Sauce 2

Gluten friendly & vegetarian options available.