

STARTERS

Bruschetta | 17

Marinated onions, tomatoes, and garlic on ciabatta toast, topped with Parmesan cheese and drizzled with balsamic reduction.

Add smoked salmon | 6

Wings | 21

Choose from honey garlic, BBQ, Korean, Thai chili, salt and pepper, lemon pepper, hot, or Memphis dry rub.

Served with carrots and celery sticks with blue cheese dip.

Calamari | 23

Crispy, flash-fried calamari served with tzatziki over a bed of greens and a lemon wedge.

Nachos | 24

House-cut corn tortillas, topped with jalapeños, tomatoes, black beans, corn, olives, and cheddar jack cheese, then baked to perfection. Served with salsa and sour cream.

Add beef or chorizo | 6 Add Cajun chicken | 7

Fries / Yam Fries | 9

A basket of crispy potato or yam fries, served with your choice of dipping sauce.

SOUPS & SALADS

Soup of the Moment | Cup 5 | Bowl 12

Ask your server about today's feature. Served with house-made focaccia.

Chowder | Cup 7 | Bowl 14

Creamy New England style with bay scallops, baby shrimp, rockfish, salmon, and house focaccia.

Caesar Salad | 16

Romaine lettuce, croutons, and Parmesan cheese

Fast Greens Salad | 16 VO

Heritage greens, tomatoes, red onions, shredded carrot, cucumbers, and feta cheese, tossed in a balsamic vinaigrette.

Greek Salad | 18

Cucumbers, tomatoes, red onions, bell peppers, black olives, and feta cheese tossed in a Greek dressing, served over a bed of mixed greens.

Chef Salad | 18

Heritage and romaine lettuce topped with smoked ham, cucumbers, tomatoes, red onions, blue cheese, and a hardboiled egg, tossed in a buttermilk ranch dressing.

Add to any salad: Chicken 7 | Prawns 9 | Chorizo 6

LUNCH & DINNER

Handhelds served with fries. Upgrade to soup, salad, or chowder | 3

Big Drive Burger | 22 VO

House-made beef patty with cheddar cheese, lettuce, tomatoes, onions, and pickles, topped with our house burger sauce on a bakery bun.

Chicken Sandwich | 22 VO

Crispy chicken breast with cheddar cheese, house-made slaw, tomatoes, onions, and pickles, topped with chipotle sauce on a bakery bun.

Beef Dip | 22

Slow-roasted beef on a ciabatta bun with horseradish aioli, Swiss cheese, and caramelized onions, served with au jus.

Upgrade to a Philly Cheese Steak | 2

Clubhouse Wrap | 21

Chicken breast, lettuce, bacon, cheddar cheese, tomato, and garlic aioli in a 12-inch tortilla.

Chicken Tenders | 22

Crispy, golden-fried chicken tenderloins, served with your choice of dipping sauce and a side of fries.

Reuben Sandwich | 22

Montréal smoked meat with Swiss cheese, Dijon mustard, and sauerkraut, grilled between slices of rye bread.

Chicken Brie Ciabatta | 21

Grilled chicken breast glazed with lemon thyme syrup and topped with melted Brie cheese, served on ciabatta with garlic aioli, pickled red onion, and lettuce.

Chicken or Seafood Linguine | 29

Chicken or Salmon and prawns sautéed with onions and garlic, tossed in a dill cream sauce over linguine, and topped with Parmesan cheese. Served with our house-made focaccia.

Fish & Chips | 19 / 26

From your choice of 1 or 2 piece locally prepared battered fish, served with house-made slaw, tartar sauce, lemon wedge and fries.

1 - Piece | 19 2 - Piece | 26

Classic Cheese Pizza | 19

Hand-crafted freshly made pizza with our signature marinara sauce and a blend of mozzarella and Edam cheeses. **Served after 3 pm daily.**

Add your choice of toppings | 2 each:

Ground Beef | Chicken | Bacon | Ham | Pepperoni | Mushrooms | Jalapeños | Pineapple | Black Bean and Corn | Red Onions | Tomato | Olives | Spinach | Garlic | Bell Peppers | Feta Cheese | Blue Cheese | Burger Sauce

Please let your server know of any food allergies or special dietary requirements.

 Gluten Friendly Option Available VO Vegan Option Available

 Vegetarian  Paleo Option Available



FAIRWINDS GOLF CLUB

WHITE WINE

	6OZ	9OZ	BTL
Heron Bay Chardonnay (BC)	7	10	-
Dirty Laundry Hush Rosé' (BC)	12	16	50
Ruffino Pinot Grigio (ARG)	12	16	50
Unsworth Allegro	12	16	50
Unsworth Pinot Gris (BC)	12	16	50
Kim Crawford Sauvignon Blanc (NZ)	12	16	50
Quails Gate Reisling (BC)	12	16	50
Roche Traditional Chardonnay (BC)	-	-	85

RED WINE

	6OZ	9OZ	BTL
Heron Bay Cabernet Sauvignon (BC)	7	10	-
Alamos Malbec (ARG)	12	16	50
Lock & Worth Merlot (BC)	12	16	50
Tom Gore Cabernet Sauvignon. (USA)	12	16	50
Meiomi Pinot Noir (USA)	12	16	50
Ravenswood Zinfandel (USA)	12	16	50
Roche Pinot Noir (BC)	-	-	85
Roche Chateau (BC)	-	-	85

BUBBLES & LATE HARVEST

	6OZ	BTL
Villa Teresa Prosecco (ITL)	10	42
Unsworth Charme De L'ile (BC)	-	60

ON THE TAPS

14oz Sleeve 6 | 20oz Pint 7¼ | Jug 2l

Mount Arrowsmith Jagged Face IPA

Mount Arrowsmith Blonde Ale

Mount Arrowsmith Boss Pilsner

VI Brewery Island Lager

VI Brewery Pipers Pale Ale

Hoyne Dark Matter

Small Gods Hazy Pale Ale

Angry Orchard Cider

Rotating Tap (Ask your server for details)

CUSTOM COCKTAILS

Raspberry Mule | 13½

Raspberry gin, raspberry syrup, lime, juice, and Fever Tree ginger beer

Rosé Sangria | 13½

Rosé, Peach Schnapps, lime and grapefruit juices

French Connection | 13½

Amaretto, Cognac

Old Fashioned | 13½

Whiskey, simple syrup, bitters, and orange twist

Signature Caesar | 13½

Vodka, Walters Craft clamato, tabasco, Worcestershire sauce, and a pickled bean

HIGH BALLS

	1OZ	2OZ
Well	7½	10½
Premium	9½	13½

DESSERTS

Seasonal Cheesecake | 9

Our creamy and indulgent cheesecake paired with the freshest flavours of the season. Ask your server for details.

Peanut Butter Blondie | 9

A chewy blondie base topped with a layer of milk chocolate ganache, smothered in peanut butter mousse filled with chocolate chunks. Finished with a dark chocolate glaze.