SPRINGSGRILL

BREAKFAST -

Two-Putt Breakfast

\$16

2 Eggs done your way! Choice of Toast. Applewood Smoked Bacon or Maple Sausage and a side of Tots

3 Egg Omelette

\$19

- 3 Eggs with a Choice of:
- Meat (Bacon or Ham) • Vegetables (Mushrooms, Spinach, Diced Tomato, Red

Onion, Bell Peppers)

• Cheese (Cheddar/Mozza Mix or Goat).Choice of Toast and a side of tots

Avocado Toast

\$11

One Slice of Sourdough with Blistered Cherry Tomatoes and Arugula, on top of our housemade Herbed Garlic Cream Cheese. A single poached Egg, with Fresh Herbs and a Balsamic Reduction

Bagel BELT

\$12

Sesame Bagel, Fried Egg and Applewood Smoked Bacon. With Lettuce, Cheddar Cheese, Sliced Tomato and Chipotle Aioli

SOUP & SALAD ——— SHAREABLES

Tomato Basil Soup \$12

Housemade Rich and Creamy Tomato Soup with Fried Basil and a Side of Garlic Toast

Tomato Basil & \$12 **Grilled Cheese**

Rich and Creamy cup of Tomato Soup, along side a Swiss and Cheddar Grilled Cheese on Sourdough

Cobb Salad

\$23

Romaine Lettice tossed in Savory Ranch Dressing. Topped with Diced Tomatoes, Bacon Bits, Sliced Chicken Breast, a Hard Boiled Egg, Avocado and Crumbled Gorgonzola Cheese

DESSERT

German Chocolate Cake

\$14

Rich Slice of Cake for all You Chocolate Lovers. Caramel Drizzle and Fruit Garnish

HANDHELDS

served with a Fries, Caesar Salad or Tomato Basil Soup

Classic Cheeseburger

\$20

Seasoned Burger Patty on a Brioche Bun with Cheddar, Leaf Lettuce, Sliced Tomatoes, Red Onion, House Pickles and housemade Burger Sauce

Applewood Smoked Bacon \$4 | Fried Egg \$5

Grilled Chicken Clubhouse

\$20

Grilled Marinated Chicken Breast on Toasted Sourdough. Applewood Smoked Bacon, Cheddar, Leaf Lettuce, Sliced Tomato and Roasted Garlic Aioli

Buffalo Chicken Caesar Wrap \$18

Chicken Tenders Tossed in Hot Sauce; Wrapped in a Flour Tortilla with Romaine Lettuce, Caesar Dressing, Diced Tomato, Bacon Bits, and Shaved Parmesan Cheese

Beef Dip

\$20

Shaved Marinated Beef Round on a Toasted Pretzel Baguette. Caramelized Onions, Swiss Cheese, and Horseradish Aoili. Side of Au Jus for Dipping

Ouesadilla

\$17

Diced Grilled Chicken on a Flour Tortilla. Cheddar/Mozza Mix, Pico de Gallo. Side of Salsa and Sour Cream

Shareable Nachos

\$24

Fresh made Corn Tortilla Chips, layered with a blend of Cheddar and Mozzarella. Topped with Diced Tomatoes, Red Onion, Bell Peppers, and Jalapenos. Side of Salsa and Sour Cream

Guacamole \$6 | Ground Beef \$5 | Herbed Grilled Chicken \$7

Crispy Chicken Wings

Crispy golden Chicken Wings, tossed in your choice of Flavour. Side of Savorv Ranch

Flavours: Salt & Pepper | Greek | Lemon Pepper | Cajun Spice| Honey Garlic | Whiskey BBQ | Hot | Medium | Teriyaki | Sweet Chili | Gochujang

Chicken Tenders

\$15

\$19

Crispy Golden Fried Chicken Tenders and seasoned Fries, with Sweet and Tangy Plum Sauce for Dipping

Mediterranean Veggie Flatbread

\$15

Housemade Dough topped with Roasted Cherry Tomatoes, Bell Peppers Sliced Kalamata Olives and Mozzarella; Goat Cheese, and a Balsamic Reduction with Arugula to Finish

MAINS

Steak Sandwich

\$26

6oz Grilled Sirloin with Sauteed Cremini and King Oyster Mushrooms, and Caramelized Onions. Garlic Toast and your Choice of Side

Tuscan Chicken

\$26

Marinated Chicken Breast on a bed of Lemon Jasmine Rice with Marinated and Grilled Zucchini, Roasted Beets, and a Sundried Tomato Cream Sauce

Mushroom Pesto Gnocchi

\$26

Potato Gnocchi in a Pesto Sauce with Sautéed Cremini and Oyster Mushrooms. Asiago and Parmesan Cheese with Fresh Herbs

Pepperoni Pizza

\$22

San Marzano Tomato Sauce on top of our housemade dough with Mozzarella Cheese and Sliced Pepperoni. Hot Honey and a Pepperoncini for Garnish