

— THE —
PLAYERS
— LOUNGE —

STARTERS

THE CHEF'S KETTLE SOUP OF THE DAY

\$10

The Chef's soup of the day, served with a thick cut of garlic toast. Ask server for details.

THE BACK NINE CHICKEN WINGS

\$19

1 lb. of naked deep-fried chicken wings coated in your choice of sauce or dry rub and served with carrots and celery.

- Honey Garlic
- Hot
- Mild
- BBQ
- Hot Honey
- Medium
- Cajun Dry Rub
- S+P
- Chipotle Mango Dry Rub
- Lemon Pepper

SPINACH AND ARTICHOKE DIP

\$17

Spinach and artichokes mixed with a blend of cream cheese and melted mixed cheese, garnished with fresh julienned green onion. Served with warm garlic pita and house-made tortilla chips tossed in chipotle mango seasoning.

THE THIRSTY PRETZEL

\$13

A giant warm golf course pretzel, served with a Triple Bogey lager beer mustard and a Triple Bogey amber beer cheese sauce.

THE CLASSIC 3 WOOD POUTINE

SM \$8 LG \$16

Chips. Cheese. Brown Gravy.

THE HOLE IN ONE HOT DOG

\$14

Giant sized hotdog served on a toasted classic style hotdog bun and topped with your choice of jalapenos, sauerkraut, and onion.

THE 5TH HOLE CHICKEN STRIPS

\$16

Five breaded chicken strips served with celery and carrot sticks and your choice of fries or salad.

BEYOND CHICKEN FINGERS

\$17

Five breaded veggie chicken fingers served with celery and carrot sticks, dipping sauce of your choice, and fries or salad.

PLUS TAXES & GRATUITIES

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LOUNGE LEGENDS

ALL SERVED WITH CHOICE OF FRIES OR HOUSE SALAD

WHISKY BBQ PULLED PORK SANDWICH

\$19

Slow braised pulled pork with a S.F.R whisky BBQ sauce, adobe coleslaw, arugula and crispy onions served on a toasted ciabatta bun.

DOUBLE PAR SMASH BURGER

\$19

Two 3 oz. smashed beef patties with melted cheddar cheese, pickles and the Cedarhill burger sauce.

OVER THE HILL BURGER

\$20

House prepared beef burger grilled to perfection, served on a toasted potato scallion bun with melted cheddar, crispy bacon, lettuce, tomato, onion, pickles, and the Cedarhill burger sauce.

CAJUN CHICKEN FLAMETHROWER SANDWICH

\$20

A tender chicken breast, blackened and served on a ciabatta bun with swiss cheese, arugula, tomato, onion, and a creole aioli.

NOVA SCOTIAN COD TACOS

\$19

Two fish tacos dressed with a parsley oiled and seasoned cabbage, a fresh orange segment chimichurri, and drizzled with a pesto mayo.

THE CLUBHOUSE SANDWICH

\$19

Herb-seasoned chicken breast with crisp bacon, cheddar cheese, fresh lettuce, and sliced tomatoes. Served as a wrap or on white or whole wheat toast.

THE TURN AROUND VEGGIE BURGER

\$19

A chickpea, rice, and mushroom veggie patty served on a toasted ciabatta bun topped with olive oil-dressed arugula, tomato, onion, and tzatziki.

THE 4'SOME MAC & CHEESE

\$18

A baked macaroni noodle dish with four cheeses, served in a white wine and whisky cream sauce, garnished with julienne green onions, and served with garlic toast.

PLUS TAXES & GRATUITIES



ON THE GREEN

HOUSE SALAD

SM \$7 LG \$14

Heritage blend mix lettuce with diced tomatoes, red onion, cucumber, and sunflower seeds tossed in a burnt orange vinaigrette.

CAESAR SALAD

SM \$11 LG \$17

Crisp romaine lettuce, baked croutons, bacon bits, parmigiano-reggiano, creamy caesar dressing and a burnt lemon.

GREEK SALAD

SM \$12 LG \$20

Crispy romaine tossed in a house Greek dressing with cucumbers, tomatoes, Kalamata olives, feta, and fresh lemon.

WARM GOAT CHEESE SALAD

\$20

Warm herb-crusted goat cheese on a bed of arugula with diced tomatoes, candied walnuts, and crispy bacon, tossed in sun-dried tomato dressing and finished with balsamic glaze.



SHRIMP SKEWER	+ \$7
CHICKEN BREAST	+ \$7
BEYOND CHICKEN STRIPS (3)	+ \$7
GROUND BEEF	+ \$7

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MULLIGANS



THE BREAKFAST BALL

\$16

The all day breakfast sandwich!

One egg, melted cheddar cheese, choice of sausage, ham, or bacon on a toasted potato scallion bun, served with herbed breakfast potatoes.

THE PAR 3 NACHOS

\$21

Chipotle mango tossed tortilla chips topped with diced tomatoes, red onion, jalapenos, black olives, and melted mixed cheese. Served with salsa and sour cream.

Add Beef **\$5**

Add Pulled Pork **\$5**

Add Chicken **\$5**

Add Guacamole **\$3**

THE BOGEYS

FRIES	+ \$5	BACON	+ \$4
ONION RINGS	+ \$10	CHEESE	+ \$1.50
SWEET POTATO FRIES	+ \$10	GRAVY	+ \$3
GUACAMOLE	+ \$3	FRIED EGG	+ \$2
GARLIC TOAST	+ \$2.50	SIDE SAUCES	+ \$1
SALAD UPGRADE	+ \$4		

PLUS TAXES & GRATUITIES



THE FINAL PUTT

COMFORTING APPLE COBBLER

\$8

Cinnamon baked apples, toasted almonds, gluten free oats, and brown sugar.

OLD FASHIONED CHOCOLATE CAKE

\$9

Classic three layer chocolate cake topped with a decadent chocolate ganache.

KEY LIME DIVINE

\$10

Refreshing key lime cheesecake set in a deep graham crumb crust, topped with delicious whipped cream and toasted coconut.

EAST COAST CARROT CAKE

\$9

The perfect pairing of carrot, pineapple, signature spices and choice walnuts, topped with a rich cream cheese icing.

FINISH STRONG

FINISH SWEET



PLUS TAXES & GRATUITIES