

fox DEN

STARTERS

- Mediterranean Calamari** \$15
oven-dried tomato, salt-cured cucumber, olive, green onion, lemon & citrus yogurt
- v **Southwest Queso Nacho** \$16
house-fried tortilla chips, queso cheese, tex-mex veggies, fresh salsa & sour cream
- Add Guacamole* \$2⁵⁰
Add Chicken or Pulled Pork \$4⁰⁰
- Back Nine Wings** \$14
1lb of wings with your choice of plain, honey garlic, red hot or BBQ served with carrots, celery & cucumber dip
- Tamarind Glazed Pork Belly Sliders** \$14
Thai Slaw, ginger peanut mayo on sesame buns
- Middle Eastern Chicken Kebabs** \$15
pita, hummus & lebanese garlic sauce
- Sand Trap Shrimp Gyoza** \$13
citrus ponzu soya & scallion
- Sticky Apple Mesquite Dry Ribs** \$14
8 oz.
- Crunchy Chicken Strips** \$13
served with french fries & plum sauce
- Bogey Platter** \$27
2 crunchy chicken strips, 1/2 pound of signature wings, 1/2 order of tamarind ribs, fries & onion rings
- v **Spicy Ginger Edamame Beans** \$9
- Fairway Fries** \$6
Add Gravy \$2
- \$10
- Putters Poutine**
Fries topped with cheese curds & gravy
Add Pulled Pork \$4
- Caddie Sweet Potato Fries** \$7⁵⁰
served with honey chipotle dip
- Birdie Onion Rings** \$7
- Fox Den Chips** \$7
served with peppercorn ranch dip

SOUPS & SALADS

Add Chicken Breast or Shrimp Skewer to any Salad \$4

- The Wedge Soup & Sandwich** *tomato bisque side soup and a 1/2 sandwich choice of: chicken salad, ham & cheddar, roasted turkey, egg salad or smashed chickpea & avocado available from 11am - 2pm* \$12^{.50}
- v **Tomato Bisque** *served with a grilled baguette* \$8
- v **The Green Signature Salad** *hot house leaves, grapes, apple, pear, toasted pepitas & a shallot vinaigrette* \$13
- Italian Caesar** *romaine, basil leaves, croûtons, hickory smoked bacon, shaved parmesan & dressing* \$12
- v **Southern Taco Salad** *shaved lettuce, tex-mex veggies, black beans, sweet corn, avocado, jalapeños, pepper ranch dressing, shredded jack cheese, topped with sour cream & fresh salsa* \$14

SANDWICHES & BURGERS

all sandwiches & burgers are served with your choice of soup, caesar salad or straight cut fries

- Nathan's™ Famous Footlong** *sausage topped with cheddar, kahula pork & fresh jalapeños* \$12
- East Coast Lobster Roll** *lobster, celery, mayo, scallion & lemon served on a top cut bun* \$20
- The Club** *shaved turkey breast, ham, bacon, lettuce, tomato & mayo served on white texas cut bread* \$16
- The Slice Beef Dip** *slow-roasted Alberta beef served on a ciabatta bun accompanied by jus* \$16
- Crunchy Chicken Wrap** *crispy-battered chicken, shaved lettuce, cucumber, tomato, shredded jack cheese & honey mustard sauce served in a grilled tortilla* \$16
- All-in-One Burger** *8oz. grilled prime rib burger, cheddar, hickory smoked bacon, lettuce, tomato, , pickle, onion & red pepper relish served on a toasted brioche bun* \$16
- Cheese Burger On-the-Go** *5oz. grilled burger, topped with lettuce, tomato, onion & cheese* \$9
- Grilled Portabella Mushroom Naan-Wich** *marinated portabella, artichoke tapenade, arugula, pickled onion & lebanese garlic sauce served on a grilled naan bread* \$15
- Steak Sandwich** *8oz. grilled sirloin, topped with sautéed mushroom & onion on a rosemary bread* \$20

FLATBREADS

- Meat Lovers** *pepperoni, chicken, sausage, bacon, onion, mozzarella & a basil marinara* \$16
- v **Margherita** *mozzarella, fresh basil, pinch of chillies & a basil marinara drizzled with olive oil* \$14

ON *the* PLATE

- Chef's Capellini Carbonara** *pancetta, english peas, garlic, parmesan cheese & a hint of red chillies* \$16
- Beer-Battered Haddock & Chips** *fries, coleslaw, house-made tartar & grilled lemon* \$16
- The Iron Maple Whiskey Salmon** *pan-seared atlantic salmon, mashed potato & grilled vegetables* \$26
- Playing Through Tikka Masala** *slow-roasted chicken thighs, jeera rice & grilled naan* \$23
- Driving Range 8oz New York Striploin** *garlic mashed potato, grilled vegetables & peppercorn jus* \$29
- v **Mulligan Garden Cavatappi** *cavatappi pasta, roasted butternut squash, kale, caramelized onion, garlic, white wine, topped with fresh herbs & parmesan cheese* \$20

DESSERT

- Very Berry Cheesecake** \$9
- Sticky Toffee Pudding** *served with vanilla bean ice cream* \$9
- Melt Away Apple Crisp** *served with vanilla bean ice cream* \$10
- Chocolate Extravaganze Cake** *served with wild berry sauce* \$8

DRAUGHT BEER

Domestic <i>Coors Light, Rickards Red, Budweiser</i>	Pint	\$7
	Pitcher	\$20

BOTTLED BEER

Domestic <i>Kokanee, Canadian 67, Coors Light, Coors Banquet, Budweiser, Bud Light</i>	\$7
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Premium <i>Corona, Miller's Genuine Draught, Alexander Keith's</i>	\$8
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Coolers <i>Smirnoff Ice Original, Twisted Ice Teas</i>	\$7
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SIGNATURE COCKTAILS

Ultimate Caesar 2oz <i>vodka, tabasco, worcestershire, chef's in-house BBQ sauce, clamato, pickle juice & a spicy pepper rim.</i>	\$11
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Summer Sangria by the glass Rouge triple sec, house red, cranberry, gingerale, fresh lime juice & seasonal fruit	\$9
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Blanc raspberry vodka, peach schnapps, house white, 7-Up, fresh lime & seasonal fruit

John Daly 1oz <i>vodka, ice tea, lemonade & 7-Up</i>	\$6 ⁵⁰
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Mac Island Extreme Peach Tea 2oz <i>tequila, gin, rum, triple sec, vodka, peach schnapps, pepsi & lime slush</i>	\$11
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Broken Down Golf Cart 1.5oz <i>disaronno, melon liqueur, cranberry & lime slush</i>	\$8
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The Perfect Margarita 1.5oz <i>patron silver, grand marnier, fresh lime & salt rim</i>	\$10 ⁵⁰
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Blue Hawaiian 1.5oz <i>blue curacao, coconut rum, pineapple, 7up & lime</i>	\$8
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WHITE WINE

Founders Creek Sauvignon Blanc Okanagan, BC
6oz \$7 Half Litre \$18 Bottle \$28

Santa Margherita Pinot Grigio Alto Adige, Italy
6oz \$8 Half Litre \$20 Bottle \$35

Oyster Bay Sauvignon Blanc Marlborough, NZ
6oz \$8 Half Litre \$20 Bottle \$35

Greg Norman Chardonnay Santa Barbara, USA
6oz \$10 Half Litre \$25 Bottle \$40

RED WINE

Founders Creek Merlot Okanagan, BC
6oz \$7 Half Litre \$18 Bottle \$28

Alamos Ridge Malbec Mendoza, Argentina
6oz \$8 Half Litre \$20 Bottle \$35

Penfolds Thomas Hyland Shiraz Blanc Marlborough, NZ
6oz \$8 Half Litre \$25 Bottle \$40

Kendall Jackson Cabernet Sauvignon California, USA
6oz \$12 Half Litre \$30 Bottle \$45

SPARKLING WINE

Fioretti Prosecco Veneto, Italy
6oz \$7 Bottle \$35