

The Short Course

- Old School Haddock Chowder** **\$10**
Fresh, local haddock with carrots, celery, leek, fennel in a rich cream base, served with a house-made buttermilk biscuit.
- Roasted Butternut Squash Soup** **\$9**
Local, roasted squash with fresh valley apples and sweet potato, served with a house-made buttermilk biscuit.
- Soup Feature** **\$7**
A bowl of our house-made soup served with a buttermilk biscuit. Ask your server about the daily offering.
- Caesar Salad** **\$9**
Torn romaine lettuce tossed with our garlic dressing garnished with bacon morsels, parmesan, garlic croutons and fresh lemon.
- Spinach Salad** **\$9**
Topped with toasted slivered almonds, goat cheese crumble, roasted red beets, caramelized onion, and six-minute egg finished with a creamy balsamic dressing.
- Garden Salad** **\$8**
Petit leaf greens garnished with carrots, roasted red peppers, basil marinated tomatoes and roasted red beets, served with our house mustard and chive dressing.
Add grilled chicken or sautéed garlic shrimp to any salad for \$5.00.
- Ribbles** **\$11**
Boneless, braised pork-side ribbles, flash-fried in tempura batter with jalapenos and green onions, served with a smoked BBQ sauce.
- Potato Skins** **\$11**
Sliced potatoes fried to perfection and layered with green onions, two types of cheddar cheese, bacon morsels and sour cream.
- Deep Fried Pepperoni** **\$7**
Fried pepperoni served with honey mustard.

Salt & Pepper Wings

½ lb (6pc) \$8 1 lb (12pc) \$16

Choice of Sauce: Mild, Buffalo, Hot, Honey Garlic, Thai Chili, BBQ, Ranch



The Friendly Foursome

- A Pot of Nachos** **\$15**
Clay baked chips with cumin chili spice, roasted red pepper, caramelized onion, fresh jalapenos and house-grated cheese. Garnished with green onion and served with house-made salsa, and sour cream.
- Sharing Rang Platter** **\$28**
Hand-cut fries, deep fried pepperoni, onion rings, garlic bread, breaded wings and pork ribbles served with your choice of sauces.

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| Basket of Hand-Cut Fries | \$7 |
| Basket of Sweet Potato Fries | \$8 |
| Basket of Homemade Onion Rings | \$7 |

The Front Nine

Served with your choice of house salad or hand-cut fries.

- Classic Fish & Chips** **\$15**
Flash-fried local haddock dipped in our signature batter with homemade tartar.
- Triple Decker Club** **\$15**
Your choice of white or whole wheat toasted bread with layers of grilled chicken, bacon, lettuce and tomato.
- Monte Cristo** **\$14**
Homestyle baked ham, rosemary egg batter, Swiss Emmental, and Dijonaise toasted to perfection.
- The Reuben** **\$16**
Grilled rye bread with smoked meat, sauerkraut, Thousand Island dressing and smoked cheddar cheese.

- Quesadilla** **\$14**
Grilled tortilla filled with grilled chicken and cheddar served with fresh tomato salsa and sour cream.
- Oakfield Burger** **\$16**
Cast iron beef patty served with caramelized onions and old school cheddar on a milk bun, garnished with lettuce, tomato and garlic mayonnaise.
- Chicken and Corn Bread** **\$17**
In-house buttermilk fried chicken, atop fresh cornbread with bacon jam and smoked cheddar cheese, drizzled with local wildflower honey.
- That's A Wrap** **\$15**
Flour tortilla filled with your choice of Buffalo, BBQ, or Caesar grilled chicken with garlic aioli, jalapeno Havarti, greens and tomato.

The Back Nine

Choice between roasted garlic mashed potato, rice pilaf, hand-cut fries or house salad. All items served with garden vegetables.

- Smoked Pork Chop Dinner** **\$18**
In-house cured and smoked 9oz pork chop finished with warm, savoury apple sauce.
- Steak Dinner** **\$21**
8oz grilled striploin served with caramelized onions and roasted mushroom jus.
- WOK This Way** **\$15**
Ginger sautéed carrots, broccoli, mushrooms, celery, cabbage, zucchini, onions and red pepper, glazed with honey garlic sauce served over rice pilaf.
Add grilled chicken or sautéed garlic shrimp for \$5.00.

- Pan-Fried Haddock** ^{GF} **\$18**
8oz of local haddock, pan-fried and served with citrus compound butter and marinated tomatoes.

- Chicken Mushroom Alfredo** **\$16**
Fettuccine noodles, grilled chicken, parmesan, roasted red pepper, and local garlic-roasted mushrooms in a rich garlic cream sauce. Topped with green onions and served with garlic toast.

Acorn Menu

(12 years of age & younger)

*\$10 *served with juice, milk or soft drink*

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| Alfredo | Chicken Fingers & Fries |
| Cheese Flatbread | Cheeseburger & Fries |

Cocktails

Caesar	\$7.00
Stoli Vodka, Clamato, Matt & Steves Caesar Rimmer, Worcestershire, Tabasco, Celery	
Singapore Sling	\$7.00
Gin, Cherry Brandy, Club Soda, Orange Juice, Grenadine	
Mojito	\$7.00
Rum, Mint, Sugar, Club Soda, Lime	
Moscow Mule	\$ 7.50
Vodka, Ginger Beer, Lime	
Water Hazard	\$ 8.50
Vodka, Crème De Casis, Hypnotiq, Cranberry	
Blueberry Lemonade	\$8.50
Vodka, Blue Curcao, Sparkling Lemonade	

Draft Selection

	Small	Large
Rickards Red	5.00	6.75
Coors Light	5.00	6.75
Keith's	5.00	6.75
Molson Canadian	5.50	7.00
Coors Banquet	5.75	7.25
Belgian Moon	5.75	7.25
Granville Island IPA	5.75	7.25
Nine Locks Cream Ale	6.00	7.50
Nine Locks Dirty Blonde	6.00	7.50

Domestic Bottles 5.22

Premium Bottles

MGD 5.65

Heineken 6.50

Sol 6.95

White Grape

Bishops Cellar premium crafted list of wines

	Glass	5oz	9oz	Bottle
Il Padrino				
Pinot Grigio		8	12	40
Porter Mill Station				
Chenin Blanc		8	12	35
Gran Hacienda				
Sauvignon Blanc		9	13	40
BV Coastal Estate				
Chardonnay		9	13	40
Avondale Sky				
Tidal Bay		11	15	50

Red Grape

	Glass	5oz	9oz	Bottle
Siete Soles				
Cabernet Sauvignon		8	12	35
Trapiche Estacion				
Malbec		11	15	50
BV Coastal Estate				
Merlot		9	13	40
Ravens Wood				
Zinfandel		11	15	50
McGuigan Brothers				
Shiraz		10	14	45

Coolers & Ciders

Smirnoff Ice/Smirnoff Ice Light	7.25
Mikes Hard Lemonade	7.25
Okanagan Cider (Crisp Apple, Harvest Pear)	6.50

Tall Cans

Glutenberg	7.82
Guinness	7.82
Creemore	7.82

Nine Locks

Dirty Blonde, Watermelon Blonde
IPA, ESB, Cream Ale

Non-Alcoholic

Non-Alcoholic Beer	4.00
Can of Pop	1.75
Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Iced Tea, Ginger ale, Root beer	
White Milk	2.10
Chocolate Milk	2.60
Coffee	1.75
Tea	1.52
500ml Montellier Sparkling Water	3.48
1L Montellier Sparkling Water	5.75

Desserts

Cheesecake \$9

Ever-changing flavour!
Ask your server for today's
cheesecake.

Cast Iron Brownie \$7

Warm, gluten free brownie with
marshmallow, cocoa crumb, whipped
cream and raspberry sauce.

A Box of Donuts \$7

House-made fried donuts tossed in
sugar and served with caramel-
coffee drizzle.



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