

## Breakfast *(served until 11am only)*

*GF bread available upon request \$3 upcharge*



**Legends**  
CLASSIC GRILL

### **9 Hole Breakfast Sandwich** \$14

English muffin, egg, bacon, cheddar - served with hash browns\*

### **Omelet of the Day** \$19

Chef's creation, toast & hash browns\*

### **Classic Breakfast** \$17

Two eggs, bacon or sausage, toast & hash browns\*

### **Mushroom Toast** \$17

Mushrooms, hummus, onions, poached eggs topped with greens on artisan bread  
Add smoked salmon (\$4) or bacon (\$3)

### **Avocado Toast** \$18

Avocado, red pepper, caramelized onions, poached eggs topped with greens on artisan bread  
Add smoked salmon (\$4) or bacon (\$3)

### **Eggs Benedict** \$18

Poached eggs, bacon, English muffin, hollandaise, hash browns\*

### **French Toast** \$16

Two slices of Texas toast topped with berries and whipped cream  
*(coconut whipped cream can be substituted for regular whipped cream upon request)*

*\*Hash browns contain caramelized onions and peppers*

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**Bacon or Sausage** \$4½

**Toast** (white, whole wheat, sourdough) \$4

**Two Eggs** (any style) \$4

**Hash browns\*** \$3¼



**Golf 9 holes in the morning most days and get a full hot breakfast for \$45 (tax included)**



Legends  
CLASSIC GRILL

GF Gluten Free V Vegetarian

## Appetizers

### Bacon & Onion Croquettes \$18 GF

Three crispy croquettes with bacon, caramelized onions, roasted garlic and Parmesan. Served with cauliflower cheese herb sauce.

### Tuna Poke \$19 GF

Ginger soy poke sauce, crispy tostada, corn succotash, avocado, red peppers, chili oil and toasted sesame seeds.

### Trio Dip \$17

Hummus with olive oil and roasted garlic, spicy feta, cauliflower and candied walnuts. Served with grilled toast points.

### Crispy Taco Bowl \$20 GF

Three crispy tacos with marinated tuna, roasted corn, pinto beans, cabbage, fresh cilantro, pickled red onions, salsa, lime crema and marinated feta.

### Putt Putt Shrimp \$20

Five prawns in a spicy chili tomato sauce, oven-roasted cherry tomatoes, pickled red onions, fresh herbs and olive oil. Served with grilled toast points.

### 9 Hole Can Nachos \$25 GF V

Corn tortilla chips topped with three-cheese blend, jalapeños, peppers, red onion and cherry tomatoes. Served with house made salsa, sour cream then finished with fresh herbs and green onions.

Add: Chicken \$7 | Beef \$5 | Pulled Pork \$6

### Wings \$20 GF

One pound of buttermilk-marinated chicken, lightly dusted in rice flour and served with vegetable garnish. Choice of sauce: House made, Honey Garlic, Hot Sauce, Ginger Soy Poke, Salt & Pepper, Lemon Pepper

### Sticky Ribs \$19 GF

Slow-cooked ribs glazed in poke sauce, topped with green onions and toasted sesame seeds. Served with crunchy pickle coleslaw.

## Salads Add a Chicken Breast (\$7), Prawns (\$8) or House made Mushroom Falafel (\$5)

### Caesar \$18 Half Order \$14

Crisp romaine tossed in house made caper Caesar dressing with garlic croutons, double-smoked bacon, and shaved Parmesan.

### Power Bowl \$20

Hearty blend of chickpeas, sun-dried tomatoes, couscous, cherry tomatoes, pickles, red onions, cabbage & kale slaw, and fresh avocado, finished with herb vinaigrette.

### Greens \$18 Half Order \$14 GF

Mixed greens and kale with cherry tomatoes, poached pears, candied walnuts, and lemon vinaigrette.

# Patties & Sand Wedges

**GF** Gluten Free **V** Vegetarian

*Served with your choice of House Cut Fries, House Salad, Caesar Salad or Soup*     **Half & Half \$2**     **Substitute Yam Fries \$4**  
*Gluten free bread and buns available on request (\$3)*

## **Crispy Chicken Sandwich** \$22

Buttermilk-marinated chicken thigh, coleslaw, hot poke sauce and black garlic aioli on a brioche bun.

## **Happy Smash Burger** \$21 (Double \$25)

House made chuck beef patty topped with cheddar, caramelized onions, green leaf lettuce, tomato, and burger sauce.

Add: Bacon \$1½ | Pulled Pork \$6 | Egg \$1½ | Cheese 1½ | Mushrooms 1½

## **Veggie Mushroom Burger** \$20 **V**

House made with mushroom, chickpea, flaxseed, chia seed, onion, and black beans topped with red peppers, slaw and black garlic aioli.

## **Clubhouse** \$19

Double-smoked bacon, marinated roasted chicken, leaf lettuce, tomato and garlic aioli on two slices of sourdough.

## **Steak Sandwich** \$28

6 oz striploin steak, caramelized onions, pan-seared mushrooms, chimichuri and cherry tomatoes on a grilled baguette.

# Plates & Pasta

## **Fish & Chips** \$19 (extra piece fish \$5)

One piece house battered link cod with fries, coleslaw and tartar sauce.

## **House made Pasta** \$23 **V**

Mushrooms, white wine cream sauce, toasted walnuts and caramelized onions. Served with grilled toast points.

Add: Prawns \$8 | Chicken \$7 | Substitute Bolognese \$7

## **Pad Thai** \$24 **GF**

Fried rice noodles, tamarind sauce, prawns, egg and tofu topped with peanuts.

## **Gnocchi** \$22 **GF** **V**

Potato gnocchi with ricotta and fresh chives in a vodka rosé sauce and topped with Parmesan. Served

with grilled toast points. Add: Prawns \$8 | Chicken \$7

# Dessert

## **Sticky Toffee Pudding** \$8

Homemade sticky toffee cake with caramel sauce and vanilla ice cream.

## **Pineapple Cheesecake** \$9 **GF**

House made cheesecake with mixed berries and graham cracker crumble.

## **Crème Brûlée of the Week** \$8 **GF**