



@CRAIGOWANGOLFCLUB



CRAIGOWAN

SNACKS + SHARABLES

CHICKEN WINGS One lb \$16 Two lbs \$30
House blend Buttermilk Chicken Wings or Boneless
Mild, Medium, Hot, Suicide, Sweet Chili Thai,
Honey Garlic, Cherry Cola BBQ, Honey Cajun,
Dill Pickle Ranch. Add blue cheese w crudite \$3

LOADED NACHO PLATTER \$18
Corn Chips, tex mex cheese blend, house salsa,
sour cream, and guacamole

GUNN'S HILL POUTINE \$15
House Fries, cheese curds, beef gravy

SWEET POTATO SUPREME \$15
Crispy crisscut sweet potato, pickled red onion,
tomatoes, chipotle ranch, and torched cheese

MUSHROOM BRUSCHETTA \$18
House focaccia, whipped goat cheese, garlic
mushroom medley, roasted tomatoes, and
caramelized onion aioli

CRISPY SESAME RICE \$18
Marinated seafood medley, whipped avocado,
togarashi aioli, nori

SUNDAY GRAVY MEATBALL SKILLET \$17
Grilled Bread with smoked cheese and parmesan
bread crumb

**FIRECRACKER CALAMARI WITH COCONUT SHRIMP
WITH RED PEPPER JELLY \$17**

LIGHT FARE

HOUSE SALAD \$16
Red onion, cucumber, tomatoes, peppers, shaved
carrots, with burnt orange champagne vinaigrette

CAESAR SALAD \$17
Romaine lettuce, crispy bacon, croutons,
Gunn's Hill Handeck, and roasted garlic dressing

GREEK BURRATA SALAD \$18
Orzo pasta, balsamic glaze, kalamata olives, feta
cheese, cucumber, and lemon herb vinaigrette

MEDITERRANEAN FALAFEL PLATTER \$18
House falafel, whipped lemon feta, everything
hummus, with garlic naan

SANTE FE SALAD \$18
Crispy tortilla strips, black bean pico, cilantro lime
cream, house salsa, guacamole, seasoned ground
beef, and thousand island dressing

CASUAL BOWLS

**HOUSE SMOKED
PULLED PORK TATER SMASH BOWL \$17**
Crispy and potato puree, charred corn, BBQ jus,
melted cheese curds

COOL SOBA NOODLE CRAB SALAD \$18
Spicy aioli, nori, with sesame soy vinaigrette

BEER CHEDDAR ALE SOUP \$14
Pretzel croutons, caramelized onions, and smoked
gouda

BEEF AND BROCCOLI CHOW MEIN \$21
Egg noodles, burnt ginger soy, sesame vegetables

TERIYAKI CHICKEN BOWL \$20
Crispy rice, julienne vegetables, and miso teriyaki

All prices exclude HST and Gratuity.

www.Craigowan.com



HANDHELDS

Comes with one of the following: fresh cut fries, soup, or salad. Upgrade to sweet potato fries, caesar salad, or tater tots for \$2.50. Poutine add on for \$3.50.

CALI TURKEY CLUB \$20

Crispy bacon, leaf lettuce, herbed tomatoes, cheese, smashed avocado aioli

REUBEN CRUNCH WRAP \$20

Sauerkraut and Russian dressing

HOUSE SMOKED BRISKET SANDWICH \$24

Cherry cola BBQ sauce, leaf lettuce, tomatoes, crispy onion aioli

THE NEST SMASH BURGER \$21

Crispy potato, bacon jam, sunny egg, and onion aioli

CLASSIC CHEESE SMASH BURGER \$17

Canadian cheese, burger garnish with mayo

OLD SCHOOL MEATBALL SUB \$19

Sunday gravy, melted gouda, pepperoni

SMOKED PULLED PORK SLIDERS \$16

Cherry cola BBQ sauce, apple fennel slaw

CHOP CHEESE STEAK \$22

Caramelized peppery mushroom blend, hoagie style bun, cheese sauce, beef jus, and crispy onion aioli

CRISPY CAJUN CHICKEN SAMMY \$21

Apple slaw, Gunn's Hill Brie, leaf lettuce, roasted tomato aioli

HOUSE SEAFOOD BURGER \$23

Miso tartar sauce, leaf lettuce, tomatoes, fennel slaw

ENTREES

UPPER THAMES IPA HADDOCK AND CHIPS \$21

House fries, caper dill sauce, apple fennel slaw

CARNIVORE PASTA BAKE \$24

Sunday meatballs, pepperoni, smoked sausage, vegetable ragu, with torched cheese

CHICKEN TENDERS \$18

House fries with plum sauce

SMOKED CHERRY BBQ GLAZED PORK CHOP \$25

House smoked pork chop, whipped potato puree, grilled vegetables, crispy onions

MISO GLAZED TERIYAKI SALMON \$28

Seared salmon, miso teriyaki seafood cake, and julienne vegetables

ADD-ONS

Available for any dish

BUFFALO RANCH BONELESS BITES \$6

SEASONED GROUND BEEF \$5

HADDOCK \$7

SALMON \$10

JULIENNE CHICKEN BREAST \$9

GRILLED STEAK \$12

DESSERTS

Check out our daily **Blackboard Dessert Menu** for today's Chef Selections