



Menu

SNACKS & SHAREABLES

CAULIFLOWER WINGS \$14

Buffalo sauce, feta, local NS Honey

POTATO SKINS \$14

Loaded with cheese, bacon, green onion and served with sour cream

PRETZEL BITES \$10

Warm, soft pretzel, tossed in butter and kosher salt

PAR 5 RIBS \$16

St Louis back ribs, Kentucky BBQ sauce, local NS honey, roasted almonds

CALAMARI \$15

Served with homemade citrus aioli

HOT SHRIMP \$15

Six shrimp in a spicy cream sauce served with fresh bread

CHICKEN WINGS \$19

Crispy wings with your choice of sauce on the side

Double the order for \$28

CGC NACHOS \$18

Loaded with mixed cheese, red onions, peppers and tomatoes. Served with salsa and sour cream.

Add chicken or beef for \$4

SIDES

Fries \$6

Sweet Potato Fries \$7

Onion Rings \$7

Poutine \$10

Kettle Chips \$6

SOUPS & SALADS

THE HOUSE \$13

Mixed greens, cucumber, peppers, tomatoes, crispy onions, parmesan served with our house dressing

SUMMER GREENS \$14

Feta cheese, mango, red onion, cucumber, preserved red pepper, sugar snap peas, roasted almonds, curry maple vinaigrette

Add chicken or shrimp for \$6

Scallops for \$12

Lobster for \$18

BEET & GOAT CHEESE \$14

Arugula, candied walnuts, goat cheese and citrus dressing

CGC CAESAR \$13

Bacon, fried chick peas, house made dressing and parmesan

DAILY SOUP

Freshly made soup – please ask your server for details

Cup \$6

Bowl \$8

SEAFOOD CHOWDER

Loaded with lobster, scallops, shrimp and haddock with cream

Cup \$14

Bowl \$19



Entrees

HANDHELDS

LOBSTER SANDWICH \$26

Lobster, mayo, lettuce served on a bun with a house salad and kettle chips

BEEF DIP \$18

Sliced beef, swiss, horseradish aioli served on a ciabatta bun with fries
Add mushrooms and onions for \$3

CRISPY CHICKEN SAND-O \$19

Crispy onion chilli sauce, Mayo, smoked cheddar, crispy onions, butter pickles and lettuce served with fries

TEE TIME TACOS \$15

Three corn tortillas, avocado, pickled onion, tomato, chipotle aioli served with fries

Choice of pulled pork, fish or crispy cauliflower

PRO BURGER \$19

5oz beef burger, cheddar cheese, bacon made the way Dan likes it and served with fries

VEGGIE WRAP \$15

Fresh veggies, pickled onion, cheese, chipotle aioli served with kettle chips and coleslaw

Add crispy chicken for \$4

CLUBHOUSE \$18

Turkey, lettuce, tomato, bacon and mayo served on a herbed bun with fries and coleslaw

Substitute your side for sweet potato fries for \$3, poutine for \$5 or a cup of soup \$5

Need some veggies? Switch to a house or caesar salad for \$4

THE MAIN COURSE

ATLANTIC HADDOCK \$18

Lightly breaded and pan-fried with seasonal veg and your choice of potato or rice

SCALLOPS & SHRIMP \$28

Sautéed in garlic butter and lime, served with seasonal veg and your choice of potato or rice

PATTIES FISH CAKES \$18

Served with green chow and your choice of caesar or house salad

SEARED SALMON \$26

Served with lemon dill sauce, seasonal veg and your choice of potato or rice

FISH & CHIPS

Beer battered or lightly dusted. Served with coleslaw, tarter sauce and fries

1pc - \$13

2pc - \$17

3pc - \$20

SEAFOOD CREPÉ \$32

A homemade crepe full of Lobster, scallops, shrimp and bechamel sauce served with your choice of caesar or house salad

POKE BOWL \$22

Yellowfin tuna or tofu in sesame oil, avocado, cucumber, scallions, carrots, peppers, sugar snap peas, crispy onion, basmati rice with a sweet and spicy mayo drizzle.

CHICKEN TENDERS \$16

Breaded chicken served with fries and your choice of dipping sauce

FETTUCCINE ALFREDO \$16

Mushrooms and peppers in a creamy sauce, served with shredded parm and garlic bread

Add chicken - \$6

Add seafood - \$16

GLUTEN FREE BUN \$3 OR PASTA AVAILABLE



Beer

ON TAP

16oz / 20oz / PITCHER

STELLA	7.50 / 9.50 / 26
BUDLIGHT	6.50 / 8.50 / 22
KEITHS	6.50 / 8.50 / 22
BRICKWORKS CIDER	6.50 / 8.50 / 22
GUINNESS	7 / 9 / --
CHESTER'S LONG DRIVE LAGER	6 / 8 / 20
BRETON BLACK ANGUS IPA	7 / 9 / 24
ROTATING TAP Ask your server for details	

DOMESTIC (355ML)

Keiths, Olands, Bud Light, Budweiser,
Michelob Ultra, Coors Light - \$5.20

IMPORTED

Stella (473ml) - \$8.45
Corona (330ml) - \$7.15

LOCAL BEER

SALTBOX Jeezus Murphy Irish Red (473ml) Bluenose (473ml)	\$8.45	NINE LOCKS Dirty Blonde (473ml) Watermelon Blonde (473ml)	\$8.45
TANNER IPA (473ml) Lemon Drop (473ml) Pale Ale (473ml)	\$8.45	SPINDRIFT Queen Bee Honey Brown Lager (473ml) Chester Long Drive Lager (355ml) - \$5.20	\$8.45
PROPELLER Extra Special Bitter (473ml) Tropic Haze Summer Ale (473ml)	\$8.45	PUMPHOUSE Crafty Radler (473ml)	\$8.45
BRETON BREWING Black Angus IPA (473ml) Island Time Lager (473ml)	\$8.45		

PLEASE DRINK RESPONSIBLY



Cocktails

CLUBHOUSE CAESAR

Vodka or Gin, Clamato, Worcestershire, Tabasco, Spicy Bean

1oz - \$8 2oz - \$12

CGC GIN AND TONIC

Compass Gin, Tonic, Lime

\$12

THE JOHN DALY

Vodka, Lemonade, Iced Tea

\$12

RASPBERRY MOJITO

White Rum, Mint, Lime, Soda, Raspberries

\$12

APEROL SPRITZ

Aperol, Prosecco, Soda

\$12

MOSCOW MULE

Vodka, Propeller Ginger Beer, Lime

\$12

HOLE IN ONE

Scotch, Dry Vermouth, Bitters, Lemon

\$12

THE TRANSFUSION

Vodka, Ginger Ale, Grape Juice, Lime

\$12

THE CLASSIC MARTINI

Bombay Gin or Grey Goose Vodka

\$12

SUMMER PARTINI

Vodka, Peach Schnapps, Lime, Cranberry

\$12

MARGARITA

Tequila, Lime, Triple Sec (Shaken)

\$12

SAND TRAP SANGRIA

White Wine, Fresh Fruit, Triple Sec, White Grape Juice, Soda

\$12

All cocktails are 2oz



Wine Menu

W H I T E

5OZ / 8OZ / BOTTLE

MONTE GIOVE - PINOT GRIGIO (ITALY)

\$7 / \$10 / \$35

Bright and crisp notes of fresh lemon, lime and floral aromas.

HOROLOGIST - SAUVIGNON BLANC (NZ)

\$9.50 / \$13 / \$48

Crisp and refreshing. Full flavours of gooseberry and citrus

TOASTED HEAD - CHARDONNAY (USA)

\$10 / \$14 / \$50

Big and rich. Butterscotch, peach and caramel notes

BENJAMIN BRIDGE - TIDAL BAY (NS)

\$10 / \$14 / \$50

Vibrant notes of of honeydew melon, lemon rind and acacia honey

DR. HEIDMAN'S - RIESLING (GERMANY)

\$10.50 / \$15 / \$52

Aromatic and light. Off-dry, with notes of apple and peach.

ST FRANCIS - CHARDONNAY (USA)

\$75

Bold and full. Bursting with notes of pear, apple, lemon and graham cracker.

R E D

MONTE GIOVE - SANGIOVESE/MERLOT (ITALY)

\$7 / \$10 / \$35

Smooth & Medium Body. Notes of cherry, plum and dark chocolate.

JOST - GREAT BIG FRIGGIN RED (NS)

\$8.50 / \$12 / \$40

Big, yet medium body. Notes of caramel, mocha and maple.

BEEFSTAKE CLUB - MALBEC (ARGENTINA)

\$10 / \$14 / \$50

Bold and Medium.. Rich notes of plum, blackberry and dark chocolate.

MCMANIS - PETITE SYRAH (USA)

\$10.50 / \$15 / \$52

Big and rich. Notes of caramel, toffee and oaked chocolate.

SLEDGEHAMMER -CABERNET SAUVIGNON (USA)

\$10.50 / \$15 / \$52

Bold and full. Flavours of black fruit, liquorice, and mild pepper.

CASONE - SUPER TUSCAN (ITALY)

\$75

Big and rich. Moderately tannic notes of strawberry, cranberry and oregano.

R O S E & S P A R K L I N G

CLAUDE VAL - ROSE (ITALY)

\$8.50 / \$12 / \$36

Light and fruity. Fresh floral notes of strawberry and raspberry.

BENJAMIN BRIDGE - NOVA 7 (NS)

\$55

Dry and effervescent. Bright flavours of lemon and green apple.

CINZANO - PROSECCO (ITALY)

\$45

Dry and effervescent. Bright flavours of lemon and green apple.

VEUVE CLIQUOT - CHAMPANGE (FRANCE)

\$120

Fine bubble. Medium to full body with notes of apple, pear, toast and brioche.

CIAO SECCO BIANCO (200ML) - \$9.50

Bright and effervescent. Flavours of lemon and crisp apple. (prosecco)

CIAO SANGRIA (200ML) - \$9.50

Bright and fruity. Punchy burst of red fruit.

Menu

READY TO DRINK \$7.15

Annapolis Cider – Crisp and Dry (355ml)
Bulwark cider – Blush (355ml)
Motts Caesar (355ml)
Propellor – Cucumber Ricky (Gin 355ml)
Propellor – Paloma (Tequila 355ml)
Coldstream – Peach Iced Tea (355ml)
Coldstream – Lemon Iced Tea (355ml)
Blue Lobster – Lemon and Lime (355ml)
Blue Lobster – Strawberry Rhubarb (355ml)
Blue Lobster – Pear Ginger (355ml)
Nine Locks – Raspberry Dragon Fruit (355ml)
Smirnoff Ice (355ml)
Corona Tropical (355ml)

NON ALCOHOLIC

Labatt 0.5% (330ml) - \$4
Corona Sunbrew 0.0% (330ml) \$4
Partake - IPA (355ml) - \$5
Partake - Red (355ml) - \$5
Bulwark Cider (355ml) - \$5
Benjamin Bridge Piquette Zero - \$6
Connected Craft Beverages Kombucha – Mango Ginger (500ml) - \$8.25
Connected Craft Beverages Kombucha – Blueberry Lavender (500ml) - \$8.25
Propeller Ginger Beer (341ml) - \$4

Virgin Caesar - \$5
Virgin Raspberry Mojito - \$5
Arnold Palmer - \$5
Montellier 355ml - \$3 1L - \$5.50
Bubly – Cherry or Lemon and Lime (473ml) - \$3.50
Soft drinks, milk and juice – ask your server for options
Tea and Coffee



Desserts

CARROT CAKE**\$7**

Our classic recipe topped with cream cheese icing

CHOCOLATE LAVA CAKE**\$7**

Warm, decadent molten chocolate cake served with vanilla ice cream

FROZEN PEANUT BUTTER PIE**\$7**

Rich and creamy topped with chocolate sauce and whipped cream
(Gluten free)

SHANKERS SUNDAE**\$7**

Vanilla ice cream, chocolate sauce, whipped cream topped with a cherry

PRETZEL BITES**\$7**

Warm pretzel with cinnamon and chocolate sauce

COFFEE CRISP**\$5**

Chilled coffee crisp square served with coffee.

Coffee crisp bite - \$3

ASK YOUR SERVER FOR THIS WEEKS SPECIAL

SPECIALTY COFFEE

1.5oz - \$7.50

CHESTER COFFEE

Dark rum, Kahlua and coffee topped with cream

IRISH COFFEE

Jamesons and coffee topped with cream

MONTE CHRISTO

Kahlua, Gran Marnier and coffee topped with cream

SPANISH COFFEE

Brandy, Kahlua and coffee topped with cream

BAILEYS COFFEE

Baileys and coffee topped with cream



