

FAMILY OWNED AND OPERATED SINCE 2022



MENU

NACHOS

FLAT NACHOS

19

Tri-colour tortillas, pico, pub cheese, pickled jalapeno, corn, black beans, spicy wonton crisps, salsa, sour cream (add pulled pork or smoked brisket \$6, guac or queso \$2)

Upgrade!



TATER TACHOS

22

Crispy tater tots with all of our nacho toppings, drizzled with sweet chipotle ranch!

SPUDS

TRADITIONAL POUTINE

11/15

Hand-cut fries, rich gravy, cheese curds (upgrade to tater tots \$2)

BUNKER FRIES

11/15

Hand-cut fries, aged cheddar, bacon, buttermilk ranch, green onion (upgrade to tater tots \$2)

HAND-CUT FRIES

8



CRISPY TATER TOTS

10

Served with garlic cajun aioli



SWEET POTATO FRIES

9

Served with citrus aioli



TEE OFFS

ELEVATED PUB
STAPLES, PERFECT
FOR SHARING WITH
FAMILY AND FRIENDS

C&C SIGNATURES

JUMBO FROG LEGS



20

Buttermilk breaded and deep fried, served with citrus aioli and lemon wedge

BRISKET, PRETZEL, WAFFLE

16

House smoked brisket, salt & butter roasted pretzel bites, maple bourbon waffles, sweet dijon & cheese dip

GIANT MOZZA STICK

18

1lb stick of mozzarella cheese, breaded and fried, served with parm-marinara dip



CLASSICS

GOAT CHEESE BRUSCHETTA

12

Garlic butter toasted ciabatta, sundried & cherry tomato, red onion, goat cheese, balsamic drizzle

DILL PICKLE SPEARS

12

Crispy breaded dill pickles, citrus aioli

GARLIC CHEESE TOAST

10

Roasted garlic-asiago bread, pub cheese blend, balsamic basil drizzle

CAULIFLOWER WINGS



16

Cornstarch dusted, deep fried, tossed in your choice of wing sauce, served with blue cheese dip and veg

COURSE DOGS

15

House battered corn dogs, stuffed with mozzarella cheese, ketchup & mustard drizzle

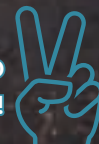
POTATO SKINS



13

Jumbo sized, topped with aged cheddar, bacon & chives, served with sweet chipotle ranch & sour cream (add brisket or pulled pork \$6)

HAVE THEM
TWICE BAKED
FOR 2 BUCKS!



BIRDIES

CHOOSE A FLAVOUR
OF CRISPY STUFFED
WONTONS

PEP N' CHEESE WONTONS 13

Cup N Char, mozzarella, tomato basil
sauce, parm dusted, marinara dip

SHAWARMA CHICKEN WONTONS 13

Shawarma marinated chicken,
pickled turnip, dill pickles, shawarma
rosé sauce

CHEESY LOBSTER WONTONS 13

Lobster, cream cheese, sweet
chilli sauce, Thermidor dip

SMOKED BRISKET WONTONS 13

House smoked brisket, goat
cheese, BBQ sauce, BBQ aioli
dip

Around The Turn

A PLATTER OF ALL 4 WONTONS
SERVED WITH THEIR SIGNATURE

DIPS

44

CHIPS N' DIPS

ALL SERVED SIZZLING HOT & ACCOMPANIED BY
GRILLED PITA, SPICY WONTON, TORTILLA CHIPS

SHAWARMA CHICKEN DIP 18

Signature shawarma spice, shredded chicken, cream
cheese, pickled veg, shawarma rosé sauce

SPINACH & ARTICHOKE DIP 16

Spinach, artichoke, cream cheese, goat cheese,
asiago, green onion & chives

SPICY DILL DIP 16

Creamy blend of cheeses, deep fried dill pickles,
signature spices, bacon

PAD THAI DIP 18

Tahini, red curry, crushed tomato, garlic, coconut
milk, cream cheese, toasted sesame seeds, chives

ROASTED CAULIFLOWER DIP 16

Cauliflower, garlic, cream cheese, caramelized
onion, buffalo sauce, goat cheese

Chip Shot Platter

CHOOSE 4 DIPS!
PERFECT FOR LARGER GROUPS!

54

MADE WITH
FRESH
LOCAL DOUGH

PIZZA
10" \$18

**GLUTEN
FREE**

AVAILABLE

THE SHAWARMA

Creamy shawarma base, grilled chicken, pickled turnip, dill pickles, shawarma rosé sauce drizzle

BRISKET N' BLUE

Creamy BBQ base, house-smoked brisket, mozzarella, blue cheese, caramelized onion, oyster mushroom, crispy jalapeno, arugula

BUILD YOUR OWN \$15

Start with your choice of sauce: classic Za, white garlic, buffalo wing, creamy BBQ, pesto. Topped with our provo-Mozza cheese blend and your choice of toppings!

ADDITIONAL TOPPINGS \$1.25

Cup N Char pepperoni, bacon, sausage, mushroom, red onion, green pepper, roasted red pepper, pineapple, tomato, hot pepper, jalapeno, kalamata olive

PREMIUM TOPPINGS \$2

Smoked brisket, pulled pork, chicken breast, shrimp, diced cauliflower, double cheese, blue cheese, goat cheese, bocconcini

BUFFALO CHICKEN

Buffalo wing sauce, provo-mozza-pub cheese blend, grilled chicken, green onions, BBQ ranch drizzle

THE CLUBHOUSE

Pesto, Za sauce, provo-mozza blend, turkey, bacon, pico, dill pickle, garlic cajun drizzle

ON THE FAIRWAY

Creamy pesto base, mozzarella, goat cheese, green pepper, caramelized onion, arugula

THE CAPRESE

Pesto, Za sauce, provo-mozza blend, bocconcini, fresh basil leaves, heirloom tomatoes, chili oil crust drizzle, balsamic glaze

WINGS



NON-BREADED. SERVED CRISPY W/ BLUE CHEESE & VEG

1 POUND



18

2 POUNDS



30

3 POUNDS



40

SAUCY

Mild, medium, hot, BBQ, honey garlic, hot-honey, buffalo, suicide, creamy parm

DRY

Salt & pep, lime s&p, cajun, shawarma, jerk, chipotle mango, Cajun-Tajin, plain

GRIPS

HANDHELDS SERVED WITH YOUR CHOICE OF SIDE
(SUB VEGAN/GLUTEN FREE BUN \$2)

THE CLUBHOUSE CLUBHOUSE 18

Slow roasted seasoned turkey, tomato, lettuce, pickle, mozzarella, crispy bacon, crunchy pita centre, garlic cajun aioli, ciabatta bun

CALIFORNIA CLUB WRAP 16

Guac, cabbage, cucumber, tomato, onion, bell pepper, pesto, arugula, carrot, citrus aioli, wrapped and toasted

LOBSTER ROLL 18

Served chilled, east coast style! Creamy lobster salad, lettuce, slaw, green onion, vienna roll

BRISKET SAMMY 18

House smoked brisket, lettuce, pickled red onion, smoked provolone, creamy BBQ sauce, brioche bun

MUFFULETTA SANDWICH 18

Salami, Capicola, sliced mozzarella, smoked provolone, Muffuletta relish, sweet dijon queso, toasted vienna roll

C&C SMASHED BURGER 19

Two 4oz patties, smashed and stacked! Lettuce, tomato, pickle, onion, garlic cajun aioli, toasted brioche

ADD ONS:

Cheddar, mozzarella, goat cheese, blue cheese, bacon, fried egg \$2
Fried jalapeno, sautéed mushroom, caramelized onion, hot peppers \$1

CHICKEN SAMMY 19

Choice of crispy or seared chicken breast, arugula, tomato, crispy onion, garlic cajun aioli

PULLED PORK SAMMY 18

House smoked pulled pork, lettuce, slaw, diced dill pickle, classic BBQ sauce

BOGEY HOAGIE 18

Sausage, sauerkraut, sautéed mushroom, bell pepper, onion, pub cheese blend, sweet dijon-queso sauce



TACOS

3 CORN
TORTILLAS
\$15

PULLED PORK

lettuce, slaw, pickle, cheese, sweet chipotle ranch

BRISKET

lettuce, slaw, pickled red onion, cheese, creamy BBQ sauce

SHRIMP

lettuce, tomato, slaw, goat cheese, citrus aioli

SIDES

INCLUDED WITH GRIPS OR ORDER THEM ON THEIR OWN

Fries \$8 (Poutine, Bunker Fries +3) - Sweet Potato Fries \$9 - Salad (Beet, Garden, Caesar, Pecan, Bocconcini Greek) \$9 - Bacon Mac N' Cheese \$9 - Soup \$8 - Coleslaw \$6 - Parm Truffle Wonton Crisps or Fries \$8 - Clubhouse Pit Beans (contains meat) \$8 - Garlic Mash \$8

MAIN COURSE

PANKO TOASTED MAC N' CHEESE 18

Add your choice of bacon (\$3) lobster, brisket, pulled pork, chicken, or shrimp (\$6)

WILD MUSHROOM RISOTTO 18

Cremini & oyster mushroom, asparagus, creamy truffle parm sauce (add brisket, turkey & bacon, or shrimp \$6)

MIXED VEGGIE RISOTTO 18

Roasted red pepper, onion, zucchini, green onion, goat cheese, pesto wine sauce, balsamic glaze (add brisket, turkey & bacon, or shrimp \$6)

CHICKEN & WAFFLE 22

Crispy buttermilk fried chicken breast, your choice of sauce, whiskey maple waffle, slaw, Clubhouse pit beans

WATER HAZARD MUSSELS 22

1lb of Newfoundland mussels, tomato broth, diced tomato, onion, garlic, herbs, toasted garlic bread

CHICKEN TENDIES 17

House-made buttermilk fried chicken tenders, served tossed in your choice of sauce or dry seasoning, on a bed of fries with a side of blue cheese dip

BBQ PLATTER

SERVES 2 FOR \$45

Smoked brisket, BBQ pulled pork, creamy Mac n' cheese, Clubhouse pit beans, slaw, garlic mash

GREENS

GARDEN SALAD 14

Mixed leaf lettuce, cherry tomato, cucumber, carrot, red onion, radish, house balsamic dressing

BEET N' GOAT 17

Pickled beet, goat cheese, roasted red peppers, romaine, mixed leaf lettuce, toasted pumpkin seed, raspberry dressing

PECAN BERRY 17

Candied pecan, blueberry, pickled red onion, goat cheese, mixed leaf lettuce, arugula, citrus dressing

CAESAR SALAD 15

House caesar dressing, crispy bacon, romaine, garlic asiago crouton

BOCCONCINI GREEK 15

Bocconcini, Kalamata olive, bell pepper, red onion, tomato, cucumber, arugula, greek dressing

NEW

FOR 2 \$29
FOR 4 \$49

CHARCUTERIE

AVAILABLE FRI-SAT 4PM-CLOSE
3 MEATS, 3 CHEESES, PICKELS,
SPREADS, CRACKERS, NUTS &
MORE!



DESSERT

BUCKET OF BALLS



15

House made doughnuts tossed in
cinnamon sugar w/ butterscotch dip

MARS BAR BIRDIES

9

Mars Bars wrapped in wonton, deep
fried w/ caramel dip

WAFFLE CHURROS

9

Tossed in cinnamon sugar,
w/ caramel dip

KIDS ICE CREAM



5

Vanilla ice cream, sprinkles, choice
of sauce (chocolate, caramel,
strawberry)

FREE W/
\$15 ADULT
MEAL

kids
MENU

AGES 12
& UNDER

BURGER W/ FRIES 9

Add cheese or bacon \$2

HOT DOG W/ FRIES 9



CHICKEN TENDIES W/ FRIES 9

PENNY PIZZA 9

Choose plain cheese, or pep n
cheese

PASTA 9

Choose butter w/ parm or red
sauce

GRILLED CHEESE W/ FRIES 9

MAC N' CHEESE 9

\$14
ONE PIECE

BIRDIE JUICE BATTERED

FISH
N'
CHIP

FRIDAYS

EVERY FRIDAY
11AM-11PM

Includes french
fries, cole slaw,
grilled lemon &
tartar sauce!

\$20
TWO PIECE

Dine-in
or
Take out!



OUR PARTNERS



ESTD
HAMILTON
2017

Fairweather
BREWING CO



BELLWOODS
BREWERY

Triple Bogey

BREWING CO.

PERONI
NASTRO
AZZURRO

ALLERGEN / DIETARY INFO

GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



An 18% gratuity will be applied to parties of 8 or more people

TAG US ON SOCIAL



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