

ALL DAY BREAKFAST

HEARTY OATMEAL BOWL \$16³/₄

A warm and comforting bowl of slow cooked oats, lightly sweetened with brown sugar. Served with saskatoon berry compote, milk and honey maple syrup.

GOLD TEE WAFFLES \$19³/₄

Two fluffy waffles drizzled with saskatoon berry compote and a dollop of whipped cream. Served with two eggs any style, applewood bacon and maple sausage.

DENVER SANDWICH \$16³/₄

Two eggs, bacon, cheddar, bell pepper, green onion, and hash browns. Served with your choice of white, brown or bannock toast.

STEAK & EGGS \$22³/₄

6oz Canadian Top sirloin, grilled to your liking with two eggs any style. Served with hashbrowns and your choice of white, brown or bannock toast.

TEE OFF \$17³/₄

Two eggs any style, applewood bacon, fried bologna, and maple sausage. Served with hashbrowns and your choice of white, brown or bannock toast.

BREAKFAST ADDITIONS

One Egg \$3

Toast or Bannock \$3

Belgian Waffle \$4

Bagel \$4

Maple Sausage \$4

Applewood Bacon \$4

Bologna \$4

Hashbrowns \$4

BEVERAGES

Starbucks Coffee \$3¹/₂

Teavana Tea \$3¹/₂

Hot Chocolate \$3¹/₂

Bottled Water \$3¹/₂

Fountain Pop \$4

Celsius Energy Drink \$4¹/₂

Starbucks Energy Drink \$5

Bottled Soft Drinks \$4

Bottled Juice \$4

Vitamin Water \$4¹/₂

Gatorade \$4¹/₂

Rockstar Energy Drink \$4¹/₂

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen. All tables above 8 guests have an automatic service charge of 18%

POUTINE BAR

CLASSIC

Hand punched and double fried french fries, cheese curds and gravy.

\$15^¾

MAPLE BACON

Hand punched and double fried french fries, maple bacon, cheese curds and gravy.

\$17^¾

BUFFALO CHICKEN

Hand punched and double fried french fries, buffalo chicken, jalapeño, cheese curds, buffalo sauce and gravy.

\$18^¾

SMOKED MEAT POUTINE

Hand punched and double fried french fries, sliced smoked meat, cheese curds and gravy.

\$17^¾

APPETIZERS

HAND PUNCHED FRIES

Hand punched and double fried french fries. Served with gravy.

\$12^¾

DEEP FRIED PICKLES

Crispy tangy pickle spears deep fried to a golden crisp. Served with a chipotle aioli sauce.

\$16^¾

WAFFLE FRIES

Thick lattice potato fried to a crisp. Served with gravy.

\$14^¾

DRY GARLIC RIBS

Bone in garlic dry ribs tossed in greek seasoning. Includes veggies & ranch.

\$17^¾

SWEET POTATO FRIES

Oven baked sweet potato fries. Served with a chipotle aioli sauce.

\$14^¾

1LB CHICKEN WINGS

Crispy and tender chicken wings tossed in your sauce of choice: honey garlic, buffalo, honey dill, hot, lemon pepper, salt & pepper, greek, bbq. Includes veggies & ranch.

\$18^¾

SOUP & BANNOCK

Large bowl of soup of the day and toasted bannock.

\$15^¾

NACHOS Half \$19^¾ Full \$24^¾

Seasoned corn tortilla chips, taco beef, bell pepper, onion, tomato, jalapeño, green onion, cheddar cheese, sour cream & salsa.

DAKOTA CAESAR SALAD

Freshly chopped romaine lettuce, grilled chicken, bacon, boiled egg, parmesan, croutons and creamy caesar dressing.

\$18^¾

COBB SALAD

Freshly chopped romaine lettuce, grilled chicken, bacon, boiled egg, avocado, tomato, blue cheese and balsamic dressing.

\$19^¾

SHAREABLE PLATTER

(FOR FOUR)

Dry garlic ribs, fully loaded nachos, chicken wings, deep fried pickles, chicken fingers, veggies & ranch.

\$66^¾

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MAINS

All our mains include hand punched fries or soup.
Upgrade to waffle fries, sweet potato fries, poutine or caesar salad for \$2¾

CRISPY CHICKEN FINGERS \$18¾

Crispy and tender chicken strips served with a dipping sauce of choice. Honey garlic, plum, garlic aioli, honey dill, honey mustard, buffalo or bbq.

FISH & CHIPS \$19¾

Lightly battered haddock fried to a delicious crisp. Served with fresh tartar sauce and lemon.

SMASH BURGER \$20¾

6oz seasoned handmade beef patty smashed into the griddle for a crispy texture with a juicy bite. Served on a brioche bun, cheddar, applewood bacon, lettuce, tomato, pickle, onion, and house burger sauce.

BISON BURGER \$22¾

6oz seasoned handmade bison patty seared and grilled to retain juiciness for a highly leaner meat. Served on a brioche bun with sautéed mushrooms and onions, smoked cheddar, applewood bacon, lettuce, tomato, pickle, and rosemary sage mayo.

CHICKEN CLUB SANDWICH \$19¾

Grilled chicken served on a brioche bun, cheddar cheese, applewood bacon, lettuce, tomato, jalapenos and a chipotle aioli.

CLUBHOUSE SANDWICH \$19¾

Classic sandwich delight with toasted sourdough bread, sliced turkey, swiss cheese, applewood bacon, lettuce, tomato, and roasted garlic aioli.

MONTEAL SMOKED RUBEN \$19¾

Thinly sliced corned beef, tangy sauerkraut, swiss cheese, applewood bacon, thousand island spread, served between toasted rye bread.

CHICKEN CAESAR BURGER \$20¾

Crispy chicken breast topped with fresh romaine lettuce, parmesan cheese, applewood bacon, crouton crumble, creamy caesar dressing, all served on a toasted brioche bun.

STEAK SANDWICH \$24¾

6oz Canadian Top sirloin, grilled to your liking, served on top of grilled garlic bannock and topped with sautéed onions and mushrooms.

ON THE SIDE

Fries \$6

Sweet Potato Fries \$7

Caesar Salad \$8

Chicken Breast \$8

Fish \$8

Daily Soup \$6

Waffle Fries \$7

Poutine \$8

Smash Patty \$8

Bison Patty \$9

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PATIO COCKTAILS

LINKS CAESAR

\$9½

Motts RTD, Original, Pickle Bean. Served with signature spices, lime.

BOGEY BOURBON SOUR

\$9½

Founder's Original RTD, Orange Wheel.

DAKOTA MULE

\$9½

Founder's Original RTD, Lime Wheel.

DUNES PALOMA

\$9½

Founder's Original RTD, Orange Wheel.

BIRDIE GIN

\$9½

Founder's Original RTD, Lime Wheel.

BEER & COOLERS

Domestic Can \$7½

Coors Light
Coors Original
Molson Canadian
Pilsner
Sol Especial
Bud Light
Michelob Ultra
Original 16
Original 16 Copper

Premium Can \$7¾

Vizy Seltzer
Coors Seltzer
Simply Lemonade
Great West Radler
Great West Iced Tea
Sandbagger Seltzer

Non-Alcoholic Can \$7

Ole Mocktail - Original 16 Zero
Corona Sunbrew - Coors Edge

Craft Can \$8½

White IPA- Pile O' Bones
Ella Pale Ale- 9 Mile
Rivermen Red Ale- Churchill
Belgian White- Blue Moon
Trash Panda Hazy IPA- Parallel 49

Draft 16oz \$8 60oz \$30

Coors Light
Granville Island Raspberry Ale
Original 16 Pale Ale
Dakota Dunes House Lager

WINE

Red 6oz \$9½ 9oz \$12½

Peller Estates, Malbec, Canada

White 6oz \$9½ 9oz \$12½

Peller Estates, Pinot Grigio, Canada

SPIRITS (1oz)

Vodka

Smirnoff \$7½
Kettle One \$8½

Gin

Gordon's \$7½
Tanqueray \$8½

Tequila

Don Julio Blanco \$7½
Don Julio Reposado \$8½

Rum

Captain M Spiced \$7½
Captain M White \$7½
Captain M Dark \$7½
Captain M Gold \$8½

Rye/Whiskey

Crown Royal \$7½
Jameson \$8½

Bourbon

Bulleit Bourbon \$7½
Buffalo Trace \$8½

Scotch

J&B Rare \$7½
Johnny Walker Black \$8½

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