

ALL DAY BREAKFAST

DENVER SANDWICH

\$16½

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

GOLD TEE WAFLES

\$19½

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

TEE OFF

\$17½

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

STEAK & EGGS

\$22½

8oz AAA Canadian Top sirloin, grilled to your liking with two eggs any style. Served with hashbrowns and your choice of white, brown or bannock toast.

FRENCH TOAST

\$18½

Two slices of brioche french toast dusted in powdered sugar. Served with two eggs any style, applewood bacon, maple sausage.

BREAKFAST ADDITIONS

One Egg \$3

Toast or Bannock \$3

French Toast or Waffle \$4

Bagel \$4

Maple Sausage \$4

Applewood Bacon \$4

Bologna \$4

Hashbrowns \$4

BEVERAGES

Starbucks Coffee \$3½

Teavana Tea \$3½

Hot Chocolate \$3½

Fountain Pop \$3

Bottled Water \$3½

Starbucks Energy Drink \$4

Celsius Energy Drink \$4

Pure Leaf Iced Tea \$3½

Bottled Soft Drinks \$3½

Orange or Apple Juice \$3½

Gatorade \$4

Rockstar Energy Drink \$4

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.

\$13^¾

MAPLE BACON

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

\$16^¾

BUFFLAO CHICKEN

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

\$17^¾

PHILLY CHEESESTEAK

Hand punched and double fried french fries, sliced steak, sauté onions and peppers, cheese curds and gravy.

\$17^¾

APPETIZERS

HAND PUNCHED FRIES

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

\$10^¾

DEEP FRIED PICKLES

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

\$13^¾

CRISPY CHIPPERS

Thinly sliced potato fried to a crisp. Served with garlic aioli sauce.

\$12^¾

DRY GARLIC RIBS

Bone in garlic dry ribs served with your sauce of choice: honey garlic, buffalo, honey dill, hot, lemon pepper, salt & pepper, greek, bbq. Includes veggies & ranch.

\$16^¾

SWEET POTATO FRIES

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

\$13^¾

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, grilled Bannock.

\$14^¾

DAKOTA CAESAR SALAD

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

\$15^¾

NACHOS

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

Half \$18^¾ Full \$23^¾

CHICKEN SOUVLAKI SALAD

Freshly chopped romaine lettuce, chicken souvlaki, feta cheese, tomato, cucumber, red onion, tzatziki dressing.

\$16^¾

SHAREABLE PLATTER

(FOR FOUR)

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

\$65^¾

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MAINS

All our mains include hand punched fries or soup.
Upgrade to chippers, sweet potato fries, poutine or caesar salad for \$2½

CRISPY CHICKEN FINGERS \$18¼

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

FISH & CHIPS \$18¼

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

SMASH BURGER \$19¼

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.

ELK BURGER \$20¼

6oz seasoned handmade elk patty grilled to enhance the rich and slightly sweeter meat. Served on a brioche bun, smoked cheddar, applewood bacon, lettuce, tomato, pickle, red onion, and house bbq sauce.

CHICKEN SANDWICH \$18¼

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

CLUBHOUSE SANDWICH \$18¼

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

PHILLY CHEESESTEAK \$19¼

Thinly sliced beef steak cooked on the griddle and piled into a toasted roll. Topped with sauté peppers, onions, mushrooms and smothered in provolone cheese, garlic aioli. Served with a delicious pepper Au Jus.

BISON BURGER \$21¼

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

STEAK SANDWICH \$23¼

8oz AAA Canadian Top sirloin, grilled to your liking served on top of grilled garlic bannock and topped with sauté onions, mushrooms.

ON THE SIDE

Fries \$6

Sweet Potato Fries \$7

Caesar Salad \$7

Chicken Breast \$8

Elk Patty \$9

Daily Soup \$6

Poutine \$7

Chippers \$7

Smash Patty \$8

Bison Patty \$9

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PATIO COCKTAILS

WHITE TEES SANGRIA \$9½ Smirnoff RTD, Saskatoon Berries, Orange, Mint.	MULIGAN MARGARITA \$8½ Blackfly Margarita RTD, Lime, Sugar, Salt.
RED TEES SANGRIA \$9½ Smirnoff RTD, Saskatoon Berries, Orange, Mint.	DUNES MOJITO \$8½ Blackfly Mojito RTD, Lime, Mint.
LINKS CAESAR \$8½ Motts RTD, Original, Pickle Bean, Works. Served with signature spices, lime.	BIRDIE GIN \$8½ Blackfly Gin Greyhound RTD, Orange.
19th HOLE ICED TEA \$8½ Blackfly Long Island Iced Tea RTD, Lemon.	DAKOTA SUNRISE \$8½ Blackfly Tequila Sunrise RTD, Orange.

BEER & COOLERS

Domestic Can \$7 Coors Light Coors Original Molson Canadian Pilsner Sol Especial Bud Light Original 16 Michelob Ultra	Premium Can \$7½ Great West Radler Great West Lime Vizzy Seltzer Arizona Hard Non-Alcoholic Can \$6 Coors Edge Original 16 Zero Corona Sunbrew 0.0	Craft Can \$8 White IPA- Pile O' Bones Ella Pale Ale- 9 Mile Amber Ale- Rebellion Raspberry Ale- Grandville Island Trash Panda Hazy IPA- Parallel 49 Draft 16oz \$8 60oz \$30 Original 16 Pale Ale Original 16 Copper Ale Original 16 Prairie White Dakota Dunes House Lager
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WINE

Red 6oz \$8 9oz \$11 Bottle \$40 Wayne Gretzky, Cabernet Sauvignon, Canada	White 6oz \$8 9oz \$11 Bottle \$40 Wayne Gretzky, Pinot Grigio, Canada
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SPIRITS (1oz)

Vodka Smirnoff \$7½ Kettle One \$8½	Rum Captain M Spiced \$7½ Captain M White \$7½ Captain M Dark \$7½ Captain M Gold \$8½	Bourbon Bulleit Bourbon \$7½ Buffalo Trace \$8½
Gin Gordon's \$7½ Tanqueray \$8½	Rye/Whiskey Crown Royal \$7½ Jameson \$8½	Scotch J&B Rare \$7½ Johnny Walker Black \$8½
Tequila Don Julio Blanco \$7½ Don Julio Reposado \$8½		

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