

KINGSWOOD CREPES

17.99

Cinnamon Apple or Berry Compote, served drizzled with Hot Chocolate Sauce

SIGNATURE 19TH HOLE

16.99

Two farm fresh eggs any style, with bacon, ham, or sausage, house made shredded hashbrowns, served with your choice of toast or two hotcakes. Gubstitute with steak, 4.00

YOURKIE EGGS BENEDICT 18.99

Two Yorkshire puddings, poached eggs, smoked Canadian ham, Chef's special hollandaise sauce served with house made shredded hashbrowns and asparagus.

BAKED FLORENTINE 17.99

Spinach, mushroom, goat cheese, chorizo served with house made shredded hashbrowns and honey baked beans

HOTCAKES 14.99

House made buttermilk pancakes (three), served with bacon, Canadian ham, or sausage.

CREAMY MUSHROOM, BRIE, & PANCETTA CROISSANTS 18.99

Scrambled farm fresh eggs, brie, Canadian ham served in a baked French croissant with house made shredded hashbrowns and steamed asparagus.

CLASSIC FRENCH TOAST 14.99

Texas toast grilled in a creamy egg & cinnamon custard, and sprinkled with icing sugar .

GOATCHEESE OMERET 17.99

Farm fresh eggs, goat cheese, tomato, spinach, and green onion served with house made shredded hashbrowns and balsamic glaze, served with your choice of toast.

KINGGWOOD DENVER 18.99

Two farm fresh eggs, Canadian ham, red & green bell peppers, melted shredded cheddar cheese, green onions, French croissant served with house made shredded hashbrowns and honey baked beans.

STREPTSHES 3.75

Texas Toast, Rye Toast, French Croissant 1.39 Sliced Tomato .69

Honey Baked Beans 2.00

House made shredded hashbrowns 3.56

.56 Steamed Asparagus

1.25 Two Hotcakes 3.00

Sweet Honey Sauce Whiskey Nutella Sauce Canadian Maple Syrup Orange Marmalade 2.25

Laughter is brightest in the place where food is ~ Irish proverb

Breakfast Menu Friday's from 9:00 am — 2:00 pm Saturday's & Gunday's from 8:00 am — 2:00 pm

^{*}Please let us know about any dietary restrictions or food allergies

^{*}Pricing for adults over 55 and children under 12 = Lighter Fare (LF)



APPETIZERS

BRUSCHETTA 16.50

Toasted garlic baguette slices with marinated tomato antipasto & drizzled with balsamic vinegar. Prepared dressed with antipasto or served on the side, as to your preference.

WONTON TACOBITES 15.50

Crispy wontons baked with seasoned beef and cheddar cheese, topped with tomato, chives, & sour cream

KINGSHIRES 22.50

Tender cuts of prime rib stuffed inside mini-Yorkshire puddings, drizzled with creamy horseradish sauce, Dijon mustard, and demi glaze.

KINGSWOOD CHIPS 15.50

House made baked pita chips, served with fresh tomato salsa & guacamole or a spicy spinach & artichoke dip.

DRY RIBS 15.50

A full pound of ribs! Crispy on the outside and tender to the bone, tossed in our signature 'King Spice'.

SWEETPOTATO FRIES 12.50

Fried crispy and tossed in sea salt & cracked pepper. Served with spicy red pepper dip.

PULLED PORK POUTINE 21.50

Crispy house made Yukon Gold French fries, covered in tender pulled pork, mozzarella cheese and flavorful gravy.

KING NACHOS 16.50

Fresh tortilla chips, smothered in melted cheddar cheese, tomatoes, green onions, served with fresh tomato salsa and sour cream. Add seasoned ground beef, 5.00.

WINGS 17.50

Juicy boneless or traditional chicken wings, tossed in your favourite flavors. Hot, BBQ, Honey Garlic, Sweet Chili, Jamaican Jerk, Lemon Pepper, Cajun, Garlic Parmesan, or Salt & Pepper

CHICKEN DUMPLINGS 15.50

Seasoned ground chicken, Bok choy, sesame oil, garlic and ginger wrapped in tender wontons, served with your choice of one of the following house-made sauces; Ginger Soy, Szechuan Peanut, or fiery Thai dipping sauce.

STEAKBITES 19.50

Tender sirloin steak bites marinated in garlic butter, tossed in our signature 'King Spice' and served with creamy horseradish aioli.

CHICKEN TENDERS Panks crusted chicken tenders served with a house made honey mustard dip 14.50

EXTRA SAUCES, Add 2.50

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SOUPS & SALADS

mulligan soup 8.00

Chef's daily creation! Ask your server about today's selections.

FAIRWAYS GARDEN SALAD 12.00

French cut garden vegetables and tender leaf lettuce, served with your choice of dressing. (LF)

KINGSWOOD CLASSIC CEASAR 14.00

Crisp romaine lettuce, tossed with crunch garlic croutons, parmesan cheese, our house made candy bacon crumble and creamy Caesar dressing. (LF)

THE TIGER WOODS 19.50

Panko crusted chicken breast served on warm siracha rice noodles accompanied by a mixture of shredded cabbage, julienne vegetables, and sesame seeds, tossed in a soy/ginger dressing.

HANDHERDS

Each Handheld served with choice of one side dish

KING BURGER 15.50

House-made burgers made with our 'King Spice' and grilled to perfection. Gerved on a fresh sesame bun with lettuce, tomato, pickles, red onions, and our homemade garlic aioli. (LF) Add aged cheddar or candied bacon.

GRILLED CHICKEN BURGER 17.50

Grilled seasoned chicken breast served on a sesame bun with lettuce, tomato, and our homemade garlic aioli

THE 'CLUBHOUSE' 18.50

Classic double decker with a grilled seasoned chicken breast, candy bacon, lettuce, tomato, aged cheddar, and cracked pepper mayo on toasted sour dough. (LF)

CHICKEN CAESAR WRAP 17.00

Geasoned chicken breast, romaine lettuce, bacon, saved parmesan cheese with Caesar dressing, wrapped in a warm pita

KINGSWOOD PHILLY CHEESE STEAK 18.50

Thinly sliced sirloin steak, smothered in melted cheddar cheese, sautéed peppers and caramelized onions, and toasted in a garlic butter hoagie roll.

STREOTH TACO 18.50

Sliced sirloin steak served with spicy aioli, black bean & corn salsa, red pepper, cheddar cheese wrapped in a grilled tortilla shell and topped with an avocado crema. Option to substitute sirloin steak with shredded chicken breast. (LF)

SIDE DISHES 6.00

Classic Coleslaw Fresh Garden Salad House-made French Fries
Honey Baked Beans Mulligan Soup Steamed Green Asparagus & Garlic Butter

Caesar Salad Sweet Potato Fries



DINNER ENTREES

Each Entree served with choice of one side dish

CLASSIC FISH & CHIPS 28.00

Manitoba Pickerel hand dipped in our *Kingswood 35* Beer Batter and fried golden brown. Gerved with our signature French Fries, Classic coleslaw, and tangy tartar sauce. (LF)

BUTTER CHICKEN 26.00

A juicy supreme 7oz seasoned chicken breast (skin on & wing attached) simmered in a rich curry sauce, served with jasmine rice and warm naan bread

KINGSWOOD STIR FRY 18.00

Fresh cut vegetables with shredded cabbage and toasted cashews in a sweet chili soy glaze, served on Chow Mein noodles (LF)

THE BUTCHER'S BLOCK

Each Butcher Block served with choice of one side dish

KING CUT 802 SIRLOIN STEAK 30.00

Our signature 80z 2" thick certified angus top sirloin steak dusted with our own 'King Spice' seasoning and grilled to your liking!

FAIRWAYS FAMOUS PRIMERIB 36.00

A tender and impressive primal cut of beef rib, slowly marinated in its natural juices. Served with Au Jus, house-made horseradish, and Yorkshire Pudding

KINGS RACK 33.00

Full rack of baby back ribs slow cooked to perfection, grilled and glazed with our signature 'Sailor Jerry Spiced Rum' BBQ sauce (LF)

SIDE DISHES 6.00

Loaded Baked Potato Garlic Mashed Potato Jasmine Rice

Classic Coleslaw Fresh Garden Salad House-made French Fries

Honey Baked Beans Mulligan Soup Steamed Asparagus & Garlic Butter

Add: Caesar Salad Sweet Potato Fries

ITALIAN GOURMET PIZZA

9" OR 12" GOURMET PIZZA

Chorizo and Mozzarella 15.00/18.00

Aloha – Pineapple & Canadian Ham 15.00/18.00

Mediterranean – Gundried tomatoes, black olives, feta cheese, red onion 17.00/20.00

Kingswood Deluxe - CDN Ham, Chorizo, black olives, red onion, tomato, green pepper, mushroom 19.00/22.00

DESSERTS

CLASSIC NEW YORK CHEESECAKE WITH BERRY CAPOTE 8.00 CHOCOLATE FUDGE DECADENT BROWNIE 8.50 A LA MODE with vanilla bean ice cream 2.50



*Pricig for allules of 50 and the Interv2 Clenter Fre (LF)