



Muskoka Lounge



DAILY SPECIALS

MONDAY'S

Chef's Choice of
Burger Served with
Fries \$16.95

TUESDAY

Chef's Choice
Trio Taco's \$15
Sangria \$7

WEDNESDAY

ONE pound of wings \$12
16oz Draft \$6
18th Hole Nachos \$15

THURSDAY

Chef Choice of Pasta
served with garlic bread
and caesar salad \$20

FRIDAY

Two Piece Fish and Chips
In house battered haddock, fries,
coleslaw, rebel tarter sauce \$16.00

SATURDAY AND SUNDAY

AVAILABLE UNTIL 2PM

Bun on the Run \$8
fried egg, bacon or sausage, cheddar cheese on brioche bun

Rebel Breakfast \$12.95
bacon or sausage, homefries, two eggs, homestyle toast

APPETIZERS

18TH HOLE NACHOS \$22

In house made tortilla chips, monterey jack, fried jalapenos,
avocado sauce, guajillo, salsa, sour cream.
Add chicken, brisket or pulled pork \$5.25

REBEL WINGS

Flour dusted fried, crudite, blue cheese.
1lbs-\$16.50
2lbs-\$31.50
4lbs-\$60.00

*Sauce: Mild, Medium, Hot, Buffalo,
Honey Garlic, Cajun, Sweet Chilli Heat*

FOURSOME PLATTER \$38

Onion rings, wings, garlic
cheese bread, nachos, crudite
*Dips: Rebel aioli, guajillo BBQ
sauce, dill dip, salsa, sour
cream, your choice of wing
sauce*

BUSH-ETTA \$15

Roasted tomato, red
onion, basil, feta,
toasted garlic
crostini

CALAMARI \$19.50

Cornflour dusted
calamari rings,,
lemon aioli, guajillo
sauce, grilled lime

ANTOJITOS \$14

Flour tortilla,chipotle
cream cheese, roasted
peppers, monterey jack,
pico de gallo , sour
cream

FAIRWAY FRIES \$15

Waffle fries, quebec
cheese curds, gravy,
chipotle aioli
*Add Chicken, beef brisket
or pulled pork \$5.25*

CHIPIN DIP \$14

Seasonal crudite,
fresh in house
made chips,
caramelised onion
dip

MULLIGAN MAC BALLS \$15

Fried panko crusted
In house made
macaroni and cheese
balls, spicy tomato
red sauce.



SALADS

Add chicken to your Salad \$5.25

BACK NINE CAESAR \$14

Romaine, double smoked bacon, parmesan cheese, garlic croutons, in house made dressing

THE GREEN JACKET \$16

Romaine, green goddess dressing, pickled red onion, grilled chicken, double smoked bacon, cucumber, radish, hard boiled egg, avocado, goat cheese

COUNTRY CLUB \$14

Vine ripen tomatoes, red onion, cucumber, bell pepper, radish, cheddar cheese, lemon oregano vinaigrette

ENTREES

CHICKEN TENDERS \$17

Five Chicken tenders served with fresh cut fries and plum sauce.

Ask your server for tossed in your favorite wing sauce. (Mild, Medium, Hot, Buffalo, Honey Garlic, Cajun, Sweet chili heat)

BIG KAHUNA \$17

In house battered haddock, fresh cut fries, coleslaw, rebel tarter sauce

THE AUGUSTA \$18

Linguine, roasted mushroom, grilled peppers, sundried tomato pesto, black olives, feta cheese

Add Chicken \$5.50

HANDHELDS

All sandwedges include fries or small country club salad
Upgrade to a Caesar salad, Waffle fries or onion rings \$2.95

THE ALBATROSS \$19.50

Fried chicken thigh, leaf lettuce, tomato, sweet pickles, pickled onion, havarti, rebel aioli, brioche bun

1ST TEE CLUB WRAP \$19.50

Grilled chicken, double smoked bacon, cheddar cheese, boston bib, tomato, sundried tomato aioli, flour tortilla

CHICKEN CAESAR WRAP \$17

Grilled or crispy chicken, plain or tossed in buffalo sauce, romaine, double smoked bacon, parmesan cheese, in housemade dressing, flour tortilla

PULLED PIN \$17

BBQ pulled pork, coleslaw, crispy onions, swiss cheese, rebel aioli, brioche bun

REBEL BURGER \$18

In house made 6oz beef patty, leaf lettuce, tomato, pickle,, rebel aioli, brioche bun.
Add Cheddar \$2.50 or bacon \$2.50

DRIVER BRISKET \$19

Coffee braised brisket, in house made BBQ sauce, coleslaw, fried jalapenos, brioche bun

FRONT NINE \$17 (VEG)

Marinated grilled portobello mushroom, roasted red pepper, leaf lettuce, tomato, sweet pickles, pickled onion, lemon aioli, brioche bun

SWEET SWING

IN THE ROUGH \$9

Pie cracker crust, in house made whipped cheesecake, fresh berry coulis

TIRA - ME - UP \$9

Strawberry grand mariner macerated lady fingers, lemon mint cream, fresh strawberries

DRINKS

DRAFT BEER

Domestic

16oz-\$6.65- 20oz-\$8.25 60oz-\$24.05

*Labatt Blue
Bud Light
Michelob Ultra*

Premium

16oz-\$7.25- 20oz-\$8.50 60oz-\$26.05

*Alexander Keith's IPA Draft
Mill Street - Organic
Cottage Springs Raspberry Lemonade*

Import

16oz-\$8.50- 20oz-\$9.15 60oz-\$31.45

Stella Artois

COOLERS

Simply Spiked \$8.27

Casa Del Ray \$8.25

Jameson Lemonade \$8.60

Jameson Orange Spritz \$8.60

*Cottage Springs Vodka Soda \$7.75
Raspberry Lemonade, Ontario Peach,
Wild Cherry, Transfusions and Lemon
Lime*

*Cottage Springs Gin Soda \$8.25
Peach Clementine and Lime and Yuzu*

Hand-Made Caesars \$9

Nutrl Hard Seltzer \$8.25

Okanagan Cider \$9.75

Mixed Drink

1oz- \$7.95

2oz \$13.20

TALL CANS

Domestic

16oz-\$6.65- 20oz-\$8.25 60oz-\$24.05

*Budweiser
Bud Light
Bud Light Lime
Labatt Blue
Michelob Ultra
Busch Light*

Premium

16oz-\$7.25- 20oz-\$8.50 60oz-\$26.05

*Alexander Keith's IPA Draft
Mill Street - Organic
Rolling Rock
Mill Street Haze Phaze IPA*

Import

16oz-\$8.50- 20oz-\$9.15 60oz-\$31.45

*Stella Artois
Corona
Modelo Especial
Guinness*

WINE

House Wine

Peller Family Vineyards

6oz-\$6.75 8oz-\$10 Bottle-\$28

Red

Cabernet Merlot

White

*Pinot Grigio
Rose*

Secco Bubbles

Peller Family Vineyards

6oz-\$6.25 8oz-\$11 Bottle-\$30

Trius VQA

6oz \$7.25 8oz-\$11 Bottle-\$30

Red

Trius Cabernet Franc

White

Sauvignon Blanc

CastelGiocondo Brunello

di Montalcino

\$65 for bottle

