



MASTERS CHAMPIONS - DINNER AND VIEWING

Join us at 3pm on **Sunday April 14** for a 3 course meal
and Big Screen viewing of the Masters Championship

-Dinner Starts at 5PM

\$38 per person

APPETIZERS

- **CHARL SCHWARTZEL (2012)** - CHILLED SEAFOOD SALAD. CALAMARI, SHRIMP, CLAMS AND CAPERS MARINATED IN LEMON, BALSAMIC VINEGAR AND OLIVE OIL ON A BED OF GREENS WITH SUNDRIED TOMATO & HERB VINAIGRETTE.
- **BUBBA WATSON (2015)** - CAESAR SALAD WITH CORNBREAD CROUTONS, BACON LARDONS AND PARMIGIANO REGGIANO
- **TIGER WOODS (2006)** - STUFFED JALAPENOS AND CHEESE QUESADILLA SERVED WITH SALSA AND GUACAMOLE

ENTREES

- **DANNY WILLET (2017)** - TRADITIONAL SUNDAY ROAST - PRIME RIB DINNER WITH YORKSHIRE PUDDING, MASHED POTATOES, GRAVY AND ROASTED VEGETABLES
- **PHIL MICKELSON (2007)** - SOUTHERN FRIED CHICKEN, COUNTRY GRAVY, WARM POTATO SALAD, GREEN BEANS AND CREAMED CORN
- **NICK FALDO (1997)** - ENGLISH STYLE BEER-BATTERED FISH AND CHIPS - LAKE ERIE PICKEREL, FRESH CUT FRIES, LEMON, TARTAR SAUCE, COLESLAW AND MALT VINEGAR

DESSERT

- **SERGIO GARCIA (2018)** - TRES LECHES CAKE WITH WHIPPED CREAM TOPPING
- **JORDAN SPIETH (2016)** - WARM CHOCOLATE CHIP COOKIE WITH VANILLA ICE CREAM
- **ADAM SCOTT (2014)** - PAVLOVA - CRISPY MERINGUE WITH FRESH FRUIT AND ASSORTED COULIS

Spots are Limited!

Call today to book your seat - 519-583-0706