

Great Food • Outdoor Patio • Spectacular Views

THE CLUBHOUSE GRILL

at Smuggler's Glen

A Little Bit of History

The turn of the century saw the 1000 Islands transform from farms and wilderness to a playground for the wealthy, with large estates - even castles - rising throughout the landscape.

Families such as the Seagrams, Wisers, Vanderbilt, Rubenstein, Benson and Pullman became regular summer visitors.

Prohibition attracted bootleggers, rum runners and high powered speed boats to run the river in the black of night delivering "the goods" to a dry American shore.

All of this enhanced the intrigue and mystique of the 1000 Islands - leading to the legends of the "Smugglers"

***We hope you enjoy your golf and dining experience
in the 1000 Islands***

~ From The Rough ~

Tossed Salad \$6
Fresh greens and seasonal vegetables with your choice of dressing

Moonshine Caesar Salad \$8
Crisp romaine and aged parmesan cheese and creamy dressing
add chicken \$3

Greek Salad \$8
Crisp romaine, tomatoes, black olives, and fresh feta cheese

Chefs Salad \$9
Fresh greens and seasonal vegetables, diced turkey, ham, and cheese
with your choice of dressing



Smuggler's Glen
GOLF COURSE

Prices do not include taxes or gratuity and are subject to change.

Continental Breakfast

Served Daily

\$6



~ Caddies' Picks ~

Sweet Potato Fries \$5 Small \$7 Large
Crisp sweet potato fries served with creamy chipotle dipping sauce

Regular Fries \$4 Small \$5 Large
Upgrade your Fries to Poutine for an additional \$2

Smugglers Platter for 2 \$12
nachos piled high, surrounded by fried calamari, 4 mozzarella sticks,
4 wings, 4 jalapeno poppers

Smugglers Platter for 4 \$22
Everything doubled!!!

Chicken Quesadilla \$9
Tortilla shell filled with seasoned chicken and our three cheese blend

Chicken Wings \$9
Choice of one pound of dusted or roasted wings, mild, medium,
hot, or honey garlic

Brushetta \$9
Fresh tomatoes and feta cheese on fresh crispy sourdough bread

Moonshine Nachos \$10
Nachos layered with 3 cheeses, diced onions, green peppers, tomato,
and banana peppers. Served with salsa, sour cream, and guacamole.
add chicken \$3



Wednesday Night is Pizza & Draught Night

Get your personal pizza and 20 oz. Draught Beer

\$12

~ Major Winners ~

Masters Burger.....\$9

Add caramelized onions, back bacon, mushrooms, havarti, swiss or feta cheese - \$1 each

U.S. Open Grilled Chicken Sandwich\$9

Served with pesto and mayo

British Open Beer Battered Fish and Chips.....\$10

PGA Mile High roast beef dip.....\$10

Shaved roast beef piled high with caramelized onions and havarti cheese served on toasted Cia batta and au jus for dipping

~ Hogan's Heros ~

19th Hole Club Sandwich.....\$9

Served on toasted bread and topped with lettuce, tomato, turkey, bacon, and creamy mayo

Hot Turkey Sandwich\$9

(Served with gravy, mashed potato, and carrots)

Egg Salad or Tuna Sandwich.....\$9

Make your Tuna Sandwich a Melt for an additional \$2

Chicken Fingers and Fries.....\$9

Selections from Major Winners and Hogan's Heros come with your choice of fries or salad. Upgrade to sweet potato French fries for \$1.

Upgrade your fries to a Poutine for \$2.

Add gravy for \$1.

Thursday Night is Wing Night

Two for One Wings with a Pitcher of Draught

\$20



~ Flat Bread Pizzas ~

South West Beef Philly\$11

South west sauce, caramelized onions, green peppers, banana peppers, havarti and mozzarella cheese, shaved beef

Greek Chicken\$11

Pesto, black olives, sun dried tomatoes, feta cheese, chicken

Meat Lovers\$11

Zesty tomato sauce, pepperoni, bacon, sausage

Create Your Own\$9

Please add .50 for each topping you choose . . .

extra cheese, feta, pepperoni, green onions, black olives, mushrooms, sundried tomatoes and caramelized onions



Smuggler's Glen

GOLF COURSE



Friday Fish Fry

Beer battered Haddock served with fries, cole slaw and tartar sauce

\$10

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~ Wine List ~

White Wines

Pinot Grigio – Fish Eye – California

Spirited and fresh infusion of ripe melon, apricot and white ginger with intense citrusy notes of juicy red grapefruit

Glass **\$5.00** bottle **\$23.00**

Sauvignon Blanc – Obikwa - Stellenbosch South Africa

Bright tropical fruit, cut grass, dried pineapple and gooseberry aromas with a hint of candied ginger.

glass **\$5.00** bottle **\$23.00**

Chardonnay – Wild Horse Canyon – British Columbia

This wine boasts aromas of mouth watering tropical fruits, apples, pears and pineapples

glass **\$6.00** bottle **\$26.00**

Red Wines

Shiraz – Fish Eye – California

Berry aromas with black cherry, cola, and spices.

Glass **\$5.00** bottle **\$23.00**

Penascal – Spain

Strong minerality with lots of ripe blackberry fruit, combined with spicy leather and pepper notes.

Glass **\$5.50** bottle **\$25.00**

Cabernet Sauvignon – Gray Fox – California

Medium to full bodied wine which displays rich berry flavors and has a soft, smooth finish.

Glass **\$6.00** bottle **\$26.00**

Merlot – Wild Horse Canyon – British Columbia

Sun ripened berry fruits with flavors of ripe strawberries and blackberries accompanied by classic earth notes and round tannin.

Glass **\$6.00** bottle **\$26.00**

Santa Alicia – Maipo Valley Chile

Dry fruit aroma, such as prunes, figs and subtle touch of peppers and menthol.

Glass **\$6.00** bottle **\$26.00**