

Menu

Morningstar Golf Club was established in 1991 as a premier golf destination and has been welcoming locals and guests from all over the world since.

Over the course of its storied history, the restaurant at Morningstar has strived to provide memorable dining experiences for all whether it is a quick bite to eat after a round of golf or a leisurely meal with family and friends.

Early in 2023, Chef David Tisdale joined our team bringing with him a wealth of culinary knowledge reflecting both his love of French and Italian cuisines and his interest in exploring and including tastes from around the world.

We hope you are impressed with the many flavours and textures offered – from silky smooth to rich and bold – as you experience the culinary journey Chef David has prepared for you.



Thank you and enjoy!

Chef David

Nibbles

Wings^{GF} 17

Hot | Thai Chili | Honey Garlic | Teriyaki | Blue Moon
Salt & Pepper | Lemon Pepper | BBQ
Served with Petite Salad

Fries^{GF/VG} 9

Add Gravy 11

Poutine with Curds^{GF} 13 | Add Bacon 15

Sweet Potato Fries with Chipotle Dip^{GF/VG} 11

Nachos^{GF/VG} 13 / 18

Chips | Mixed Peppers and Onions | Tomato | Jalapeño
Mixed Cheese | Salsa | Sour Cream
Add Beef 4 Add Chicken 4

Pork Bites with Thai Sauce 17

Popcorn Shrimp with Cocktail Sauce 16

Daily Specials

Our Chef featured specials change frequently
Please ask your server for the Daily Specials

Special Dietary Requests

Many of our menu items have
Vegetarian (VG), Vegan (V) or Gluten Free (GF) Friendly Options
Please ask your Server for assistance

GF Gluten Free / VG Vegetarian / V Vegan

Starters

Soup – Daily Special

Fresh House Made Soups | Please Ask Your Server

House Salad ^{VG/V} 10 | 18

Tender Greens | Pea Shoots | Red Onion | Apple
Heirloom Cherry Tomato Confit | Garlic Toast*
Honey Balsamic | Ranch | Thousand Island | Blue Cheese | Italian

Caesar Salad ^{GF} 12 | 20

Baby Gem Lettuce | Grand Padano | Smoked Bacon | Garlic Toast*
Add Chicken or Candied Salmon 6 Add Prawns 9

The Vegan ^{V/GF} 11 | 18

Baby Gem Lettuce Wedges | Roasted Pepper Onion Mix | Dried Tomato
| Balsamic Reduction

Wraps

Smoked Salmon Wrap 21

Whiskey Pepper Smoked Salmon | Greens | Apple | Cucumber
Pea Shoots | House Dressing | Pickled Onion | Spinach Tortilla

Clubhouse Wrap 20

Chicken | Bacon | Tender Greens | Tomato | Cucumber
Shredded Cheese | Roasted Garlic Aioli | Sundried Tomato Tortilla

Popcorn Shrimp Wrap 19

Popcorn Shrimp | Roasted Pepper and Onion Mix | Pea Shoots
Tender Greens | Sour Chili Sauce | Spinach Tortilla

All Wraps served with choice of soup, salad, or fries

Plates

In House Chicken Tenders 17

Handmade Tenders | Light In-House Breeding | Fries

Fish and Chips^{GF} 16 | 19

One or Two Piece Locally Sourced Fresh Cod | Beer Batter^{GF}
Coleslaw | Fries

Shaved Beef Dip 22

Prime Rib | Smoked Gouda | Horseradish Mayo | Vienna Roll

Steak Sandwich 21

Sirloin | Crumbled Blue Cheese | Roasted Garlic Demi Glaze

Chicken and Brie Sandwich 19

Marinated Chicken | Brie Cheese | Cranberry Mayo | Onion Jam
Arugula | Granny Smith Apple | Balsamic Reduction

Englishman Burger 21

House Patty | Sharp Cheddar Cheese | Tender Greens | Tomato
Red Onion | Garlic Aioli | Brioche Bun*

Buffalo Chicken Burger 20

Breaded Chicken | Tender Greens | Pickled Onion
Blue Cheese | Hot Sauce | Brioche Bun*

Sweet Earth Burger^{VG/V} 17

Artisan Veggie Burger | Tender Greens | Pea Shoots | Avocado
Cherry Tomato Confit | Sour Chili Sauce | Brioche Bun*

All Plates are served with choice of soup, salad, or fries

***Gluten Free Bun add 2**

GF Gluten Free / VG Vegetarian / V Vegan

Bowls

West Indies Vegetable Bowl ^{GF/VG/V} **20**

Vegetable Medley | House Coconut Curry Sauce
Toasted Sesame Seeds | Basmati Rice | Naan*

Nouc Cham Bowl ^{GF/VG/V} **18**

Vietnamese Stir Fry | Soy Based Sauce | Basmati Rice | Naan*
Add Beef **6** | Add Chicken **6** | Add Prawns **9**

Pad Thai ^{GF/VG/V} **20**

Rice Noodles | Roasted Red Pepper | Scallions | Thai Sauce
Cashews | Cilantro | Naan*
Add Beef **6** | Add Chicken **6** | Add Prawns **9**

Mac 'n Cheese ^{GF} **18**

Cavatappi Pasta | Mixed Cheese Cream Sauce
Smoked Bacon | Garlic Toast*

Desserts

Flourless Brownie ^{GF/VG} **9**

Anglaise and Salted Caramel Sauce

Crepes (2) **12**

Raspberry Sauce | Bavarian Cream

Sorbet ^{GF/VG/V} **9**

Ask Server for Flavours

GF Gluten Free / VG Vegetarian / V Vegan

Sandwiches

Sandwiches 8

Half Sandwich and Daily Soup 11

Roast Beef and Smoked Gouda | Turkey and Swiss Cheese
Ham and Cheddar Cheese | Pastrami and Caciocavallo
Egg Salad ^{VG} | Tuna Salad

All Sandwiches available on White or Brown Bread or Brioche Bun*

All Day Breakfast Sandwich 9

Fried Egg | Cheddar | Bacon / Prosciutto / Ham
Tender Greens | Roma Tomato | Sweet Red Onion
Orange Chipotle Mayo | Grilled Brioche Bun*

Vegan / Vegetarian **7**

*Gluten Free Bun *add 2*

Hot Dogs 8

Harvest Beef Weiner with Brioche Bun and up to THREE Toppings
Shredded Cheese Blend | Jalapeños | Raw or Sautéed Onions
Banana Peppers | Sauerkraut

Extra Toppings \$1 each

Kids' Menu 9

Pepperoni Pizza | Chicken Strips and Fries | Mac 'n Cheese ^{VG}

GF Gluten Free / VG Vegetarian / V Vegan