

BREAKFAST

BREAKFAST IS SERVED UNTIL NOON

BREAKFAST IS SERVED FRIDAY, SATURDAY AND SUNDAY

THE TEE OFF **8**
 Seasoned Home fries, Choice of Bacon or Sausage, Two eggs any style, served with fruit and toast

EYE OPENER **7**
 Peameal bacon, 2 eggs any style, Home Fries served with Fresh Fruit

HEART HEALTHY **5.5**
 2 eggs any style, served with fresh fruit and toast

BUN ON THE RUN **5.5**
 Fried egg with cheese and bacon on an English Muffin served with fresh fruit

CLASSIC EGGS BENEDICT **14**
 2 Soft Poached Eggs served on an English Muffin with seared Ham and Homemade Hollandaise, Seasoned Home fries, served with fruit

OMELETTES
 3 Egg Omelette served with fresh fruit, toast and home fries

CHEESE **9.5**
MUSHROOM & CHEESE **10**
WESTERN **10**
GREEK **11**

| ADD ONS | |
|------------------------------|------------|
| BACON, HAM OR SAUSAGE | 3 |
| HOME FRIES | 2.5 |
| EXTRA EGG | 2 |
| EXTRA FRUIT | 1.5 |

GRAB & GO'S

SANDWICHES ON THE TURN (tax included) **7**

- SALMON**
- TUNA**
- EGG SALAD**
- HAM & SWISS**
- TURKEY & CHEDDAR**

THE SWEET SPOT

TRIPLE FUDGE CAKE **8**
APPLE BLOSSOM WITH CARAMEL SAUCE **7**
VANILLA BEAN ICE CREAM WITH BERRIES **6**

Tax and gratuity not included



FIRST TEE

DAILY SOUP

7

Made fresh every day.

MARKET SALAD

9

Fresh heritage greens, garden vegetables and MGCC White Balsamic Vinaigrette

TRADITIONAL CAESAR

12

Romaine, Applewood smoked bacon, fresh Parmesan and Caesar dressing

Add chicken

5

CLASSIC GREEK

13

A combination of fresh peppers, Bermuda onion, cucumber and Feat cheese tossed our in our own Lemon Greek dressing

CALIFORNIA SALAD

14

Fresh spinach with sweet onion, berries and goat's cheese tossed in our own Blueberry Vinaigrette

Add chicken

5

BEFORE THE ROUND ...

BUFFALO CHICKEN WRAP

8.5

CHICKEN CLUB OR CHICKEN CAESAR WRAP

8.5

GARLIC BRUSHED FLAT BREAD

7

FRESH BRUSHCHETTA

9

ADD FETA 2

FRESH LIME & CHILI COCONUT SHRIMP

13

SOUP AND SANDWICH COMBO

9

HOT DOG OR SAUSAGE

7

4 Pc. CHICKEN FINGERS & FRIES

11

FRESH CUT FRIES

6

ADD GRAVY 2

SWEET POTATO FRIES

7

Served with chipotle mayo

BEEFEATER ONION RINGS

7

GRILL CHEESE SANDWICH

7

The way your Mom made it!

Tax and gratuity not included



AFTER THE ROUND

MGCC PRIME RIB BURGER

10

8 oz. Ground Beef, Egg Bun, Lettuce, Tomato, Red Onion and Pickle

ADD BACON OR CHEESE

2

GEORGIAN BAY FISH & CHIPS

14

Hand battered cod tails with fresh cut fries, homemade tartar and lemon

TRADITIONAL CLUBHOUSE PLATTER

15

Classic triple decker club with bacon and chicken served with mayo

DOUBLE BLT

10

Grilled peameal, Smoked Bacon, Fresh Lettuce, Tomato and Mayo

CAJUN CHICKEN SANDWICH

15

New to 2019! Grilled Cajun Spiced Chicken with Spinach, Roasted Red Peppers served with Chipotle Mayo on a Ciabatta

NACHOS SUPREME

15

Layers of Fresh Peppers, Onions, Black Olives, Jalapenos, Shredded Cheese topped with Lettuce. Served with salsa and sour cream.

MGCC WINGS

15

Choose from BBQ, Medium, Hot, Honey Garlic, Sweet Chili & Lime. Served with fresh crudités.

5th HOLE PHILLY

13

Slow roasted beef, thinly sliced and piled high smothered with sautéed onions and melted mozzarella. Served on a garlic Panini bun.

PORTOBELLO MUSHROOM

15

Grilled Portobello Mushroom Cap with sautéed peppers and onions topped with herbed goat's cheese

All entrées are served your choice of soup, garden salad or fries.

Upgrade to a Caesar Salad, Onion Rings or Sweet Fries 3

Upgrade to Greek Salad 4

CHECK OUT OUR DAILY LUNCH SPECIALS

WATCH THE FLYERS FOR OUR MONTHLY DINNER FEATURES

Tax and gratuity not included



HISTORY OF MGCC

In 1871 the Midland and Port Hope Railway picked a site for its western terminus on Georgian Bay and Midland began. Grain elevators were constructed to receive western grain by boat and shipped by rail to eastern Canada. Lumber was being cut throughout north Simcoe and up the Georgian Bay river basin and milled at Midland. Water transportation led to ship building, dry docking and dredging. Coal, metals and general commercial products were shipped to Midland in addition to grain and lumber, making Midland a busy port. The Great War accelerated this prosperity. Local boys from Simcoe County were serving and dying in the Grey and Simcoe Foresters' Regiment of the Canadian contingent in France.

The year was 1879 and James Playfair, the founder of Midland Golf and Country Club, did two things right: he married Charlotte Ogilvie, the daughter of Senator Ogilvie of Montreal, and he moved to Sturgeon Bay as manager of a lumber mill. Within several years he bought the mill and James Playfair was on his way. The basis of his personal wealth was earned in the lumber trade in Midland between 1883 and 1900. By 1917, as the result of his business ability and tireless energy he had become an outstanding figure in the world of Canadian business. His principal business partners in Midland were David S. Pratt, Douglas L. White, Frederick W. Grant, James Wilkinson, the Preston Brothers, Edward F. Hurke, J. W. Benson, William F. Beck and George Beck. All subsequently became active charter members of the Golf Club.

In 1917 Midland was bursting at the seams and the principal seamstress was James Playfair. A land assembly was arranged and in July and August of 1917 James Playfair bought three parcels of land from three owners on part of Concession Lots 109 and 110 in the 1st concession of the Township of Tiny, in the County of Simcoe and the Midland Golf and Country Club had its beginning. A total of one hundred and twenty four acres were purchased at a cost of \$5,326.00.

On Saturday May 31, 1919 Mr. Playfair drove the first ball from number one tee to inaugurate the opening of the Club.



SPECIAL EVENTS

MIDLAND GOLF & COUNTRY CLUB OFFERS TWO BEAUTIFUL VENUES ABLE TO HOST YOUR EVENT

We take pride in offering our commitment to provide superior service and food quality. From an elegant outdoor wedding to a team building meeting, MGCC is ready to meet all your catering needs.

Email us at midlandgolfcountryclub@rogers.com or call us at 705-526-5822 to book.



FRIDAY NIGHT BUFFET & OTHER SPECIALS

Come for the best roast beef in the Georgian Bay area. Paired with wonderful sides and a wide variety of wines to choose from, MGCC Friday Night Prime Rib Dinners are sure to impress.

Check the calendar for all upcoming dinners and events @midlangcc.com



Call the 705-526-5822 or subscribe to mailing list.

CHECK US OUT ON INSTAGRAM, TWITTER AND FACEBOOK @MIDLANDGOLFCC

WATCH THE FLYERS FOR OUR MONTHLY DINNER FEATURES





MIDLAND GOLF
& COUNTRY CLUB

— 1919-2019 —

HOUSE WINES

White Wine

- Folonari Pinot Grigio, *Italy* 6 oz 8.55 9 oz 10.52
Light lemon straw colour; dry and light bodied with citrus apple and light spicy floral notes
- Chateau Des Charmes Chardonnay, *VQA* 6 oz 8.11 9 oz 10.08
Dry, medium-bodied, with well balanced acidity and a tangy lemon finish
- Gato Negro Sauv Blanc, *Chile* 6 oz 8.11 9 oz 10.08
Straw yellow colour; grassy, gooseberry and melon nose with citrus fruit flavours

Red Wine

- Tapiche Malbec, *Argentina* 6 oz 8.11 9 oz 10.08
Complex, earthy aromas with hints of mushroom, barnyard and red berries
- Big Bill Cab Sauv, *South Africa* 6 oz 8.11 9 oz 10.08
Medium-full bodied with ripe fruit flavour and light cedar spice on the finish
- Yellow Tail Shiraz, *Australia* 6 oz 8.11 9 oz 10.08
Black cherry red colour; aromas of jammy berry fruit aroma, touch of minerals.
- Les Jamelles Merlot, *France* 6 oz 8.55 9 oz 10.52
Aromas of dark berry, toasted vanilla and oak spices. It is medium-bodied, fruity and toasty.

white wines

- Trapiche Chardonnay, *Argentina* 31.00
Green apple, flowers, and herbs; dry, medium-bodied, zesty acidity, displaying flavours of pink grapefruit.
- Sandbanks Dunes, *VQA Prince Edward County* 33.00
Pale straw colour; floral and fruit aromas; medium body with golden apple, apricot and citrus flavours, clean finish
- Into the Light White, *Coffin Ridge VQA, Grey County* 44.00
Ripe and vibrant with impressive peach and lemon fruit and a long, delicious finish. A fine sipper before or during the meal, this will also work well with pork or fish dishes
- Santa Margarita Pinot Grigio, *Italy* 42.75
Pale straw; the nose offers notes of delicious apples, citrus, and mineral

red wines

- Chateau des Charmes Cabernet Merlot, *VQA, Niagara* 25.75
Aromas; blueberry, currant, toasty oak. Palate: medium weight, smooth, flavours of bright cherry, eucalyptus and hits of oak ending with a tart finish.
- Folonari Valpolicella, *Italy* 31.00
Clear ruby red colour: cherry, cloves leather & cedar on the nose; ripe cherry flavour balanced by tart acidity; slightly spicy, long finish
- Frescobaldi Chianti DOCG, *Italy* 31.75
Red cherry aromas with blackberry and floral notes; dry with perfumed raspberry character and a touch spice; medium finish with light tannins.
- Columbia Crest Grand Estates Cab Sauv, *Washington* 42.25
Aromas of chocolate, toast and dark berry fruit; dry, medium to full bodied, with a sweet fruit centre, refreshing tangy acidity and flavours of juicy black fruit, light smoke and cocoa.
- Erath Pinot Noir, *Oregon* 47.75
Notes of spice and toasted oak; dry, with light/medium body, youthful, slightly grippy tannins and lively acidity; flavours of tart cherry and redcurrant, with spicy oak lingering on a long finish
- Masi Campofiorin, *Italy* 48.00
Ruby red colour; dry with a complex nose of plums, prunes, leather, cinnamon spice and violets; dry, medium-to full-bodied with generous fruit on the palate
- Fontanafredda Barolo, *Italy* 79.00
Nebbiolo is the grape that gives us Barolo, and it's the finest variety in Italy's rolling Piedmont region. Savour aromas and flavours of plum, cherry, licorice and spice. It is dry with balanced acidity, firm tannic backbone, and lovely fruit flavours that linger on the finish.

sparkling wines

- Yellow Tail Bubbles, *Australia* 37.75
Pale lemon colour; soft apple, pear and apricot aromas and flavours; light-bodied and fruity with a soft finish.