

STARTERS

CHARCUTERIE **32**

Please ask your server upon availability.
Assorted Aged Cheese & Cured Meat,
Marinated Olives, Crackers & Preserves

CALAMARI **16**

Served with our housemade tzatziki

DEEP FRIED PICKLES

Served with Ranch Peppercorn Dip

5 for **8** 10 for **12** 12 for **14**

TRUFFLE FRIES **12**

Hand cut Fries, Fresh Parmesan Cheese,
Truffle Oil, Fresh Herbs served with
Roasted Garlic Aioli

1 LBS PEI MUSSELS **20**

Choose your flavour

Steamed with Fresh Tomatoes, Onions,
Peppers, Garlic, Cream & White Wine
served with a Garlic Baguette

OR

Steamed with Chorizo, Onions & Peppers in
a Smokey Chipotle Cream served with a
Garlic Baguette

WINGS **15**

1 lbs BBQ, Salt & Pepper, Teriyaki, Honey
Garlic, Thai Chili, Hot, Lemon Pepper &
Chipotle Mango

BREADED OYSTERS **18**

House (Panko) Breaded Oysters, Citrus
Slaw Served with a Lemon Caper Dill Aioli

COCONUT PRAWNS **14**

Citrus Slaw, Pina Colada & Thai Chili Dip

AHI TUNA TACOS **16**

Seared Rare Ahi Tuna, Mango, Avocado,
Cilantro Slaw, Pico de Gallo, Wasabi
Aioli, Flour Tortilla (3)

Corn available on request. **GF**

ITEMS BELOW

ONLY AVAILABLE UNTIL 4 PM

HANDHELDS

All handhelds are served with your choice
of fries, or house salad

GREEK CHICKEN WRAP **16**

Tzatziki, Lettuce, Tomato, Red Peppers,
Onions, Grilled Chicken & Feta Cheese

MANGO AVOCADO CHICKEN WRAP **16**

Fresh Spinach, Avocado, Mango, Onions,
Grilled Chicken & Feta finished with our
Citrus Dressing

CLUBHOUSE **16**

Lettuce, Tomato, Onion, Chicken, Bacon &
Cheddar served on a Toasted Sub bun with
Roasted Garlic Aioli

Yam Fries **2.50** Caesar Salad **2.50**

SALADS

SUMMER SALAD FEATURE **MP**

Ask your Server for Details

MANGO AVOCADO SALAD **GF** **18**

Wild quinoa & Artisan Greens finished in
our Citrus Dressing & Topped with Red
Onions, Fresh Mango, Avocado, Feta &
Toasted Pumpkin Seeds

CAESAR SALAD **18**

Crisp Romaine Lettuce Tossed in our
Housemade Caesar Dressing, Shaved
Parmesan Cheese, Herb Croutons, served
with Parm Chips & Garlic Baguette

Chicken **5** Salmon **10**
Tuna **5** Prawn **2 each**

TACO SALAD **16**

Mixed Greens, Fresh Tomatoes, Red Onions
& Peppers, Jalapeños, Olives, Cheddar
Cheese, Cilantro, Pico de Gallo & Sour
Cream served in a Crisp Flour Taco Bowl

Taco Beef **5** Taco Chicken **5** Guacamole **3**



SIGNATURE BURGERS

All burgers are served with your choice
of fries, or house salad

SIGNATURE BEEF BURGER **CAB 22**

Lettuce, Tomato, Apple Smoked Cheddar,
BBQ sauce, Candied Pepper Bacon, Pickles
& Crispy Onions & Roasted Garlic Aioli

SIGNATURE CHICKEN BURGER **20**

Lettuce, Tomato, Red Onion & Roasted
Garlic Aioli topped with Melted Brie &
Fresh Raspberries

SIGNATURE SALMON BURGER **22**

Wild Pacific Sockeye Filet, Lettuce,
Tomato, Red Onion & Lemon Caper Dill
Aioli Topped with Fresh Avocado

SIGNATURE SPROUT BURGER **20**

Micro Greens, Sprouts, Tomato, Red Onion,
Feta, Housemade Quinoa Patty topped with
Fresh Avocado & Tzatziki Sauce



SIGNATURE OYSTER BURGER **20**

Breaded Oysters, Citrus Slaw, Lettuce,
Tomato, Red Onion, Lemon Caper Dill Aioli

Yam Fries **2.50** Caesar Salad **2.50**

ENTREES

All entrees available after 5 pm

- CHICKEN CORDON BLEU** 30
Housemade, Stuffed with Brie & Bacon, Served with Wild Mushroom Demi-Glace, Starch of the day & Seasonal Vegetables
- BRAISED PORK SHANK** 28
Slow Roasted in a Rosemary-Thyme Red Wine Demi-Glace, Served with Starch of the day & Seasonal Vegetables
- VEAL CUTLETS** 28
Served with Wild Mushroom Demi-Glace, Starch of the day & Seasonal Vegetables
- BLACKENED SALMON** **GF** 30
Wild Pacific Sockeye Salmon Filet, topped with a Mango Salsa, Served with Wild Coconut Citrus Rice & Seasonal Vegetables
- CREOLE JAMBALAYA** 28
Mussels, Prawns, Chorizo Sausage in a Fire Roasted Tomato Cream Sauce with Chicken, Onions & Peppers over Linguine, served with Garlic Baguette
- CAB** 10 OZ STRIPLOIN **GF** 34
Served with starch of the day & seasonal vegetables
- | BLUE | RARE | MED RARE | MEDIUM |
|-------------|-------------|-----------------|---------------|
| Mushrooms | 3 | Prawn | 2 each |
- MEDITERRANEAN LINGUINE**  20
Red Onions, Red Peppers, Blistered Tomatoes & Spinach infused with an Olive Vinaigrette topped with Feta, Kalamata Olives & Served with Garlic Baguette
- Chicken 5 Salmon 10 Prawn 2 each
- AHI TUNA TATAKI BOWL**  26
Pan Seared Ahi Tuna, Watermelon Radish, Pea shoots, Mango, Avocado, Cucumber, Edamame, Pickled Ginger, Citrus Slaw, Carrot, Sesame Seeds, on a bed of Wild Coconut Citrus Rice, drizzled with a Spicy Aioli & Sweet Soy Reduction
- Sub Tuna for Crispy Tofu*

All Substitutions are Subject to Charge

 Vegetarian **CAB** Certified Angus Beef
GF Gluten Free

KIDS MENU

-
- GRILL CHEESE & FRIES** 10
- FRESH CRUDITE CUP** 6
Served with Ranch
- CHICKEN FINGER & FRIES** 10
Honey Mustard, Plum or Ranch Dipping Sauce
- CLUBHOUSE & FRIES** 10
Lettuce, Tomato, Onion, Chicken, Bacon & Cheddar served on a Toasted Sub bun with Roasted Garlic Aioli



DESSERT

Ask your server about our dessert features.