

STARTERS

CHARCUTERIE **32**

Assorted Aged Cheese & Cured Meat,
Marinated Olives, Crackers & Preserves

DAILY SOUP **8**

Roasted Butternut Squash, Curried Coconut
Cream, Toasted Pumpkin Seeds

DEEP FRIED PICKLES **8**

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

PEI MUSSELS **20**

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

CLAMS **20**

1 lbs 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 Herb Remoulade

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**

HANDHELDS

All handhelds are served with your choice
of fries, soup 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

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

Half size **12** Full size **16**

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

SALADS

SUMMER BERRY BURRATA SALAD **GF22**

Arugula Drizzled with our Aromatic Citrus
Dressing, Seasonal Berries, Citrus,
Sliced Almonds & Burrata

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 & Toast Points

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, soup 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 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, Tomato, Red
Onion, Dill Tarter Sauce

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

ENTREES

All entree available after 4 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 **26**
*Mussels, Prawns, Chorizo Sausage in a
Fire Roasted Tomato Cream Sauce with
Chicken, Onions & Peppers over Linguine,
served with Toast Points.*

MEDITERRANEAN LINGUINE  **17**
*Red Onions, Red Peppers, Blistered
Tomatoes & Spinach infused with an Olive
Vinaigrette topped with Feta, Kalamata
Olives & Served with Toast Points*

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

AHI TUNA TATAKI BOWL **24**
*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 

DESSERT

TRIFLE **7**
*Chocolate Cake, Fresh Berries, Whipping
Cream, Coconut Vanilla Pudding & Sliced
Almonds*

STRAWBERRY MOUSSE **7**
*Chocolate Cup, Filled with Strawberry
Mousse & Topped with Fresh Berries*

All Substitutions are Subject to Charge

KIDS MENU

GRILL CHEESE & FRIES **8**

FRESH CRUDITE CUP **6**
Served with Ranch

CHICKEN FINGER & FRIES **8**
*Honey Mustard, Plum or Ranch Dipping
Sauce*

CLUBHOUSE & FRIES **8**
*Lettuce, Tomato, Onion, Chicken, Bacon &
Cheddar served on a Toasted Sub bun with
Roasted Garlic Aioli*



Vegetarian

CAB Certified Angus Beef

GF Gluten Free