

APPETIZERS & SHAREABLES

Classic French Onion Soup Cup 6 / Bowl 9

Homemade traditional rich broth with caramelized onions, topped with croutons, and parmesan cheese

Hearty Beef Barley Soup Cup 6 / Bowl 9

Alberta beef, Canadian barley, freshy thyme, mixed vegetables in a thick, flavorful broth

Wings 16

Lightly dusted, fried crisp with your choice of: Hot / Korean / BBQ / Salt & Pepper

Nachos 18

Tortilla corn chips, salsa, sour cream, green onions, olives, nacho cheese V/GF

Add guacamole 4

Add cumin scented ground beef 8

Add grilled chicken 8

Pork Ribs 17

Bone in pork ribs lightly breaded, fried, and tossed in a lemon parsley, garlic infused butter sauce. Served with honey mustard aioli.

Calamari 14

Buttermilk soaked, tossed in herb flour, and lightly fried. Served with marinara sauce and lemon wedge.

Brussel Sprouts 14

Red peppers, smoked bacon, parmesan, shallot, cilantro, lime crema GF

Steak Bites 18

Angus beef ends sautéed with white onion, mushrooms, and red wine demi glaze sauce. Served over a crispy crostini.

V - vegetarian / GF - gluten free

SALADS

Cobb Salad 16

Mixed greens with chicken, egg, cucumber, peppers, onion, and cherry tomatoes, choice of blue cheese or white balsamic vinaigrette dressing

House Mixed Green

California greens, pickled peppers, cherry tomatoes, with honey and white balsamic dressing

1/2 Portion 8 Full Order 15 V/GF

Classic Caesar

Romaine lettuce, house croutons, Caesar dressing, lemon wedge and shaved parmesan

1/2 Portion 8 Full Order 15 V/GF

Add Chicken 8

HANDHELDS

All handhelds will include your choice of side - House Mixed Green Salad or French Fries

Classic Bacon Cheese Burger 22

3-way custom grind, aged white cheddar, smoked bacon, lettuce, tomato, shaved onion, burger sauce

Beef Dip Sandwich 22

Slow cooked roast beef sliced thin and served on a panini with roasted peppers, caramelized onions, horseradish mayo and provolone cheese. Includes beef Au jus.

Reuben Sandwich 19

Sliced corned beef, tangy sauerkraut topped with a grainy Dijon mustard served on rye

Traditional Clubhouse 19

Triple decker sandwich filled with chicken, bacon, tomato, lettuce and mayo

Crispy Chicken Sandwich 19

6 oz. breast of chicken, tomato, lettuce, choice of spicy or regular sauce

Handheld Extras

Onion Rings 3

Romaine Caesar Salad 3

Mac and Cheese 8

PASTA

Tuscan Gnocchi 21

Ricotta dumpling pasta, garlic, sundried tomatoes, tomato sauce, Italian sausage and finished with fresh mozzarella

Spaghetti Carbonara 20

Spaghetti prepared with bacon, shallots, cream, egg yolk and Parmesan cheese

MAINS

Basa Bowl 21

Lightly breaded Basa, jasmine rice, sautéed carrot and peppers with sweet chili and lime

Fish & Chips 24

Two beer battered cod fillets, with house tartar and lemon wedge. Served with coleslaw.

Chicken Supreme 26

Pan seared chicken breast finished with a rosemary deglazed mushroom sauce. Served with buttermilk mashed potatoes and grilled vegetables. GF

Asian Chicken 17

Marinated chicken with peppers, onions finished with a sweet and sour sauce on a bed of jasmine rice

Ribeye Steak 42

10 oz. AAA Alberta beef grilled to your desire with buttermilk mashed potatoes, Au jus and mixed vegetables

Steak & Frites 35

8 oz. AAA Alberta New York Striploin, accompanied by golden crispy French fries and shallot butter

V - vegetarian / GF - gluten free

DESSERT

Dark Chocolate Almond Cake 11 GF

Tender, fluffy almond flour chocolate cake, served with vanilla ice cream

Sticky Toffee Pudding 11

Moist tender sponge topped with a warm toffee sauce, served with vanilla ice cream

Red Velvet Raspberry Parfait 11

Mouthwatering delicious red velvet cake, layered with raspberry coulee and whipped cream

V - vegetarian / GF - gluten free