

❖ Clubhouse Menu ❖

Soup

Daily Soup with Baked Butter Roll — \$8
House-made fresh daily.

Classic Baked French Onion Soup — \$12
Caramelized onion, veal broth and Swiss cheese crostini.
– GF upon request –

Seafood Chowder — \$17
Fresh salmon, cod, scallops and shrimp in a white wine chowder broth.
Served with Cajun corn bread.

Salad

GF V House Salad — \$13
Red and green baby leaf lettuce, quinoa, roasted corn and black beans,
marinated grape tomatoes, creamy avocado lime dressing and crispy tortillas.
– Add Falafel, Chicken or Salmon for \$7. –

Traditional Caesar — \$15
Romaine lettuce with a house-made Caesar dressing,
crispy Valbella bacon, tomato, olives, grilled focaccia and shaved reggiano.
– Add Falafel, Chicken or Salmon for \$7.
GF upon request –

V Chickpea & Falafel Salad — \$15
Chickpea salad, hummus and crispy falafel topped with tahini dressing.
– Add Chicken or Salmon for \$7 –

V Warm Vermicelli Salad — \$17
Vermicelli rice noodles, marinated cucumber,
house pickled carrots, bean sprouts, avocado and roasted peanuts.
Served with a warm Vietnamese dressing and a crispy spring roll.
– Add Falafel, Chicken or Salmon for \$7.
GF upon request. –

Ahi Tuna Poke Bowl — \$19
Fresh marinated ahi tuna, mango, pickle onion, edamame,
cucumber salad, basmati rice and wonton crisp.
– GF upon request –

Most menu items available for take out, to order please call 403 609 6099 Ext 5

{ GF "Gluten Free" menu options share cooking/preparation areas, including common fryer oil, }
{ and the possibility exists for food items to come in contact with other food products. }

For the Table



v Sweet Pea Arancini — \$15
Complimented with Italian cheese blend
and tomato ragout

Crispy Glazed Pork Ribs — \$16
With house pineapple
sweet & sour sauce

Fish Tacos — \$16
Three tacos topped with Ocean Wise
Icelandic cod, cilantro lime slaw,
avocado and crema.
Served on flour tortillas.
– *GF pan fried fish and GF corn tacos available
upon request [add \$1]* –

Stewart Creek Wings — \$17
1 pound of hand-tossed crispy chicken
wings. Served with escabeche style
veggies and house ranch.
– Spicy Sweet House Sauce, Hot, Honey Garlic, BBQ
or Salt & Pepper. –

Tempura Prawns — \$17
With edamame salad and
a ginger soy aioli

Nacho Supreme — \$23
Topped with house chili, tomato, jalapeño,
jack cheese, sour cream and corn & black
bean salsa.

Foursome Platter — \$56
Crispy wings, sweet & sour pork ribs, Korean BBQ beef,
mini spring rolls, pork gyoza, fries and onion rings.
– Served with plum sauce, house ranch and BBQ sauce. –

Pizza at the Course



Our pizza dough and sauce is handcrafted daily by our talented chefs.
Gluten free pizza crust is locally sourced from Care Bakery.

GF Smoke House

BBQ Sauce, beef brisket, grilled chicken, pulled pork, Valbella bacon, and mozzarella.
– 10" ... \$20 14" ... \$25 12" Gluten Free ... \$24 –

GF Tuscan Pizza

House pizza sauce, grilled chicken, spinach, goat cheese, roasted peppers, olives and
mozzarella.
– 10" ... \$17 14" ... \$22 12" Gluten Free ... \$21 –

GF Canadian Pizza

House pizza sauce, pepperoni, Valbella bacon, sautéed mushrooms and mozzarella.
– 10" ... \$16 14" ... \$21 12" Gluten Free ... \$20 –

GF Hawaiian Pizza

House pizza sauce, Valbella ham, grilled pineapple and mozzarella.
– 10" ... \$16 14" ... \$21 12" Gluten Free ... \$20 –

v GF Margherita

House pizza sauce with tomato, bocconcini and basil pesto.
– 10" ... \$15 14" ... \$20 12" Gluten Free ... \$19 –

❖ Clubhouse Favourites ❖

The following Clubhouse Favourites are served with your choice of:

Daily Soup, House Salad, Fries or Sweet Potato Fries.

Upgrade to: Caesar Salad (\$2), Onion Rings (\$2),
French Onion Soup (\$5), Seafood Chowder (\$9)

v Southwest Quinoa & Vegetable Burger — \$17

Made fresh in house topped with lettuce, tomato,
jack cheese, jalapeño salsa and chipotle aioli.

– GF available upon request [add \$1] –

Grilled Chicken Club Wrap — \$18

Grilled marinated chicken breast, Valbella bacon,
aged cheddar, lettuce, tomato, avocado and aioli.

– Add side: House salad, Fries , Sweet potato fries. –

House Smoked Black Angus Brisket — \$19

Shaved brisket on marble rye and topped with fresh slaw,
a kosher pickle and dijon mustard.

– Add Side; House salad, Fries, Sweet potato fries –

Certified Black Angus Double Cheese Burger — \$21

Grilled with aged cheddar and garnished with lettuce,
tomato, red onion and a dill pickle.

– Add Side: House salad, Fries, Sweet Potato fries

*Add Valbella bacon for \$2. –

English Style Fish & Chips — \$23

Beer battered Icelandic cod with traditional garnish
of tartar sauce and lemon.

– GF pan-fried fish available upon request.

"Chips" can be substituted for any side item listed above. –

8 ounce AAA New York Steak Sandwich — \$28

With braised shallot and red wine demi on grilled garlic French bread.

– GF available upon request [add \$1] –

Daily Feature — \$16

Available from 11am - 6pm daily.

Your server will be happy to inform you of today's creation.

Main Courses

Canmore Pasta Co. Gnocchi — \$25
Sweet peas, tomato, sage, brown butter

Chianti Braised Beef Pappardelle — \$28
Pulled short rib, Demi-Glace, foraged mushrooms & fresh Canmore pasta Co. pappardelle

Herb Stuffed Chicken Suprême — \$30
wild mushroom risotto, market vegetables

Seared Ahi Tuna — \$32
Warm quinoa salad, market vegetables

10oz Herb Garlic Crusted New York Striploin — \$36
Barolo demi, roasted garlic mash, market vegetables

— Main courses not available for take out —

Decadent Desserts

Pear & Ricotta Tart
— \$10 —

Pistachio Tartufo
— \$10 —

Lemon Meringue Pie
— \$8 —

Stewart Creek Butchers Block For 2 - \$62.00

For take out only, orders for the butcher block must be placed 24hours in advance

10oz House Cut AAA Striploin
Accompanied by Barolo Demi-Glace, Stewart Creek signature steak rub and olive oil.

Choice of House Salad or Caesar Salad

Fresh rolls with whipped butter, blanched asparagus and baby carrots, gratin dauphinoise potato.

Tiramisu

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