



Clubhouse Menu

Soup

Daily Soup with Baked Roll \$9
House-made fresh daily

Classic Baked French Onion Soup \$13
Caramelized onion, veal broth and Swiss cheese crostini
– GF upon request –

Seafood Chowder \$18
Fresh salmon, cod, scallops and shrimp in a white wine chowder broth. Served with Cajun corn bread

Salad

Ⓥ Ⓜ House Salad \$14
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 Salad \$16
Romaine lettuce with house-made Caesar dressing, crispy Valbella bacon, tomato, olives, grilled focaccia
and shaved reggiano
– Add falafel, chicken or salmon for \$7 –

Ⓥ Mediterranean Falafel Bowl \$17
Falafel, hummus, marinated tomato, kalamata olives, crisp lettuce, grilled pita, red onion, tzatziki dressing
– Add chicken or salmon for \$7; GF upon request –

Warm Vermicelli Salad \$18
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 \$20
Fresh marinated ahi tuna, mango, pickle onion, edamame,
cucumber salad, basmati, wonton crisps and sirracha aioli
– GF upon request –

For the Table

Fried Chicken & Piccata Sliders \$16
Buttermilk fried chicken, lemon caper sauce, arugula
Served on three brioche slider buns

GF Crispy Glazed Pork Ribs \$17
With house pineapple
sweet & sour sauce

Fish Tacos \$17
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 \$1 –

Stewart Creek Wings \$18
One 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 –

GF Seared Jumbo Scallops \$17
Three scallops, sweet corn, chorizo & chilli ragout,
fresh lime & cilantro

GF Nachos Supreme \$25
Topped with house beef chili, tomato, jalapeño,
jack cheese, sour cream and corn & black bean
salsa. Side of sour cream & salsa
– Add guacamole \$6 –

Foursome Platter \$60
Crispy wings, sweet & sour pork ribs, teryaki grilled beef kebobs,
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 Margherita Pizza
House pizza sauce with tomato, bocconcini and basil pesto
– 10" - \$16 14" - \$21 12"GF - \$20 –

Hawaiian Pizza
House pizza sauce, Valbella ham, grilled pineapple and mozzarella
– 10" - \$17 14" - \$22 12"GF - \$21 –

Tuscan Pizza
House pizza sauce, grilled chicken, spinach, goat cheese, roasted peppers, olives and mozzarella
– 10" - \$18 14" - \$23 12"GF - \$22 –

Canadian Pizza
House pizza sauce, pepperoni, Valbella bacon, sautéed mushrooms and mozzarella
– 10" - \$18 14" - \$23 12"GF - \$20 –

Please note GF "Gluten Free" menu options share cooking/preparation areas,
including common fryer oil

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

⑤ Southwest Quinoa & Vegetable Burger \$18
Made fresh in house topped with lettuce, tomato,
jack cheese, jalapeño salsa and chipotle aioli
– GF available upon request \$1 –

Grilled Chicken Club Sandwich \$18
Grilled marinated chicken breast, served on two pieces of sourdough with Valbella bacon, aged cheddar,
lettuce, tomato, avocado and aioli
– GF available upon request \$1 –

House Smoked Black Angus Brisket \$20
Shaved brisket on a soft roll, topped with fresh slaw,
a kosher pickle and dijon mustard
– GF available upon request \$1 –

Certified Black Angus Cheese Burger \$21
7 ounce Certified Angus beef , American cheese, shredded iceberg lettuce, dill pickles, organic tomato , red
onion, house burger sauce
– Add Valbella bacon for \$2 - GF Available Upon Request \$1- –

English Style Fish & Chips \$24
Beer battered icelandic cod with traditional garnish
of tartar sauce and lemon
– GF pan-fried fish available upon request
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8 Ounce AAA New York Steak Sandwich \$30
Caramelized onion & mushroom, red wine demi glaze on grilled garlic french bread
– GF available upon request \$1 –

Daily Feature \$17

Available from 11am - 5pm daily

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

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After Five Menu

From The Grill

Alberta Wild Rose Certified Angus Steak

Our steaks have been aged 30 days for optimum flavour and tenderness. All are accompanied with bearnaise sauce and red wine demi glaze

8 Ounce New York Striploin \$32

6 Ounce Center Cut Tenderloin \$36

10 Ounce Ribeye \$42

Chicken Supreme \$28

Basil marinated, tomato chutney

Lamb Chops \$38

Mint Jus

6 Ounce Seared Pacific Halibut \$39

Lemon chive beurre blanc

Sides

Honey Glazed Baby Carrots \$3

Buttermilk Mashed Potatoes \$4

Wild Mushroom Risotto \$5

Gratin Dauphinoise \$6

Grilled Vegetables \$7

Truffle Mac & Cheese \$8

Pasta

⑤ Cavatappi Primavera \$25

Grilled vegetables , arribbiata sauce, grand panado

⑤ Canmore Pasta Co. Gluten Free Gnocchi \$25

Rose sauce, nut free basil pesto, arugula, grand padano

Chianti Braised Beef Pappardelle \$30

Pulled short rib, demi, wild mushrooms, fresh Canmore pasta co. pappardelle

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Desserts

Chocolate or Vanilla Ice Cream Bowl \$8

Lemon Meringue Pie \$9

New York Cherry Cheese Cake \$12

Chocolate Lava Cake \$12

Specialty Coffees

Coffee & Baileys \$6.26
Freshly brewed coffee and 1.oz baileys

Irish Coffee \$10
1oz Irish whisky, freshly brewed coffee and whipped cream

Monte Cristo \$10
1oz Kahlua, .5oz Grand Marnier , coffee, whipped cream

Peppermint Hot Chocolate \$10
1oz Peppermint schnapps, hot chocolate, whipped cream

B-52 \$12
Kahlua, Bailey's, Grand Marnier (1.5oz combined), freshly brewed coffee and whipped cream

Freshly Brewed Tea & Coffee \$2.52