



# Clubhouse Menu

## Soup

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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

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Ⓥ Ⓜ 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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## 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