

Appetizers

Bruschetta	10
Smoked tomatoes, aged balsamic vinegar and parmesan cheese served with toasted Focaccia bread	
Calamari	10
Tossed with chives, red peppers and lemon zest, served with house made tzatziki	
Mini Beef Wellington	15
Tenderloin wrapped in a delicate puff pastry with fois gras and mushroom duxelles, served with a black currant Demi	
Warm Duck Confit Salad	13
Duck Confit served on fresh organic greens, with a white wine vinaigrette, red peppers and finished with a fried Quail egg	

Soups & Salads

Daily Soup	6
House made	
Grilled Halibut Salad	15
Grilled Halibut with chives, red peppers, avocado, green peas, pearl onions and champagne tarragon vinaigrette	

Organic Greens

Chef inspired, changes daily

Caesar Salad

Crisp romaine, croutons and roasted garlic Caesar dressing, topped with house smoked bacon bits and parmesan cheese

Spinach Salad

Baby spinach topped with red peppers, sun-dried cranberries, goat cheese and our house made Vanilla Vinaigrette

Starter Size 6 Meal Size 9

Add a grilled free range chicken breast, salmon or halibut filet to any salad \$7

Sandwiches

Served with your choice of fries, soup, spinach or caesar salad

Beef Dip	13
Shaved Prime Rib with Raclette cheese, served on french bread with our house made Au Jus	
Feature Sandwich	12
Changes Daily	
Turkey and Brie Clubhouse	14
Roasted turkey breast, honey-vanilla glazed ham, brie cheese, lettuce, tomato and raspberry mayo, served on fresh focaccia bread	
Steak Sandwich	16
A 8oz AAA Alberta Beef, New York Steak grilled to perfection, seasoned with our house made steak spice, served on garlic toast	
Smoked Chicken Sandwich	12
Smoked chicken, house smoked bacon, avocado and mayonnaise on a freshly baked croissant	
Pulled BBQ Beef Sandwich	12
Shaved prime rib, smothered in our house made ancho chile BBQ sauce served on fresh focaccia	

Entrees

Chicken Supreme	16
A marinated, grilled free range chicken breast, served with roasted red potatoes, a mushroom madeira reduction and seasonal vegetables	
Seabass & Halibut Duo	18
Pan seared Seabass and Halibut topped with a sundried tomato pesto, served with rice pilaf and seasonal vegetables	
Seafood Pasta	16
Salmon, Halibut and Seabass with leeks and fennel tossed in a light Rose sauce, served on house made fettuccini, topped with chive creme fraiche	
Roasted Innisfail Pork Loin Chop	18
A 10oz Pork Loin Chop with fresh succotash, rice and Pan Jus, served with seasonal vegetables	