



# MENU

*Silver Springs Golf & Country Club*



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## Appies:

### Chicken Wings \$21

1lb chicken wings served with vegetable sticks and ranch dressing.

Choose from Franks Hot, mild, salt & pepper, lemon pepper, BBQ, honey garlic, teriyaki, sweet chili, or ask about our weekly flavor!

\*GFF

### Nachos Half \$14

House fried tri-color corn Full \$22

tortilla chips, black olives, house pickled jalapenos, bell peppers, green onions, mixed cheese, avocado cilantro lime crema, house pico de gallo, sour cream

\*GFF

Add grilled chicken, spicy beef, extra cheese \$6

### Vegetable Empanadas (6) \$18

Spiced veggie filling in a cornmeal dough wrapper, avocado aioli

\*GFF \*Vegan

### Buffalo Chicken Dip \$18

Baked cheesy creamy dip with buffalo style chicken served with pita chips, tortillas & veggie sticks

\*GFF (no pita)

## Baskets:

### Dirty Fries \$10

Tossed in flavoured butter, roasted garlic aioli dip

\*GFF

### Canadian "Eh" Onion Rings \$12

Tossed in maple bacon seasoning, crispy bacon strip, spicy aioli dip

### Garlic Parmesan Crinkle \$12

#### Sweet Fries

Fresh garlic and grated Parmesan cheese with pesto aioli dip

\*GFF

### House Kettle Chips \$10

Fresh cooked, dill pickle ranch

\*GFF



## Soups & Bowls:

### Silver Springs Cup \$7

Soup of the Day Bowl \$10

### House Salad Half \$8

Mixed Artisan greens, Full \$14

arugula, house pickled golden beets, toasted walnuts, feta cheese, cucumber, cherry tomato, carrot, maple balsamic dressing

\*GF \*V

### Caesar Salad Half \$9

Romaine, croutons, fresh Full \$16

shaved Parmesan Reggiano,

house made dressing,

charred lemon

\*GF (no croutons)

### Ginger Beef Salad \$20

Bed of Artisan greens, sesame

chow mein noodles, shredded carrots,

green onion, lime, black and white

sesame, crispy noodles

### Add To Your Salad:

Shrimp \$8

Grilled or Crispy Chicken Breast \$8



## Handhelds:

**Signature Silver Bacon** \$22

### **Cheeseburger**

House patty, leaf lettuce & fresh tomato, red onion, mayo, mustard, dill pickle, boozy BBQ sauce, aged cheddar, double smoked bacon

\*\*GF

**Springs Burger** \$18

House patty, leaf lettuce & fresh tomato, red onion, mayo, mustard, dill pickle, boozy BBQ sauce

\*\*GF

**“Know” Meat Burger** \$22

Vegan patty, all the groceries, Sriracha aioli, vegan cheese

\*\*GF \*Vegan

**Sweet Chili Chicken Wrap** \$18

Crispy or grilled chicken tossed in sweet chili sauce, Artisan greens, chow mein noodles, juli carrot, cucumber, peanuts, cilantro, dynamite drizzle, toasted flour tortilla

**Steak Sandwich** \$26

Grilled 6oz Alberta AAA flatiron steak, sautéed wild mixed mushrooms, crisp onion ring, Texas garlic toast

\*\*GF

**Baked Pesto Chicken Ciabatta** \$20

Grilled chicken breast, mozzarella cheese, fresh arugula, lemon, red onion, basil pesto aioli

\*\*GF

**Chicken Fingers Basket (4)** \$16

Served with plum sauce or buffalo style tossed in Franks Hot with ranch dressing

*The above is served with your choice of fries, house chips, soup of the day, or garden salad*

*Caesar salad, onion rings, crinkle cut sweet fries—\$2.50*



## Mains:

**Steak Frites** \$32

Grilled to your liking 6oz flatiron steak, chipotle butter, double portion shoestring fries, choice of House or Caesar salad

\*GFF

\*\*or have it with mashed potatoes & chef's hot vegetables \*GF

**Thai Red Coconut Curry** \$20

Vegetable medley in a light coconut curry sauce, served with Basmati rice, fresh cilantro, lime

\*GF \*Vegan \*DF

Add shrimp or chicken \$8

**Lemon Thyme Prawn** \$24

### **Linguine**

Prawns, spring peas, asparagus, delicate lemon, fresh thyme garlic cream sauce, crispy prosciutto chip

**Mushroom Stroganoff** \$25

### **Meatballs & Mashed Potatoes**

House made pork meatballs in a mushroom red wine gravy over roasted garlic mashed potatoes finished with a dollop of sour cream and scallions

**Ginger Beef Platter** \$22

Fried beef in a sweet ginger glaze, Basmati rice, sesame stir fried vegetables



## Pizzas:

All pizza made with house made dough.  
Gluten free crust available \$2

8" - \$21    12" - \$27

### Double Pepperoni

Signature tomato marinara,  
one-layer pepperoni under the  
mozza cheese and one-layer on  
top, hot honey drizzle

### Tropical Chicken

Alfredo sauce, mixed cheese,  
teriyaki chicken breast, bacon,  
red onion, roasted pineapple

### The Garden

Signature tomato marinara, mozza cheese,  
wild mixed mushrooms,  
bell peppers, green onions,  
fresh tomato, lemon arugula salad  
\*V

## Kids 12 & Under:

Chicken Fingers (2) & Fries      \$10

Pasta & Garlic Toast      \$10  
Tomato, alfredo, or butter  
and Parmesan

Grilled Cheese & Fries      \$10

Vanilla Ice Cream      \$3 per scoop  
Plain or with chocolate sauce



## Dessert:

Warm Salted Caramel Pretzel    \$8  
Chocolate Brownie  
Vanilla ice cream

Bucket of Balls      \$8  
Cinnamon dusted donut holes, chocolate  
or caramel sauce for dipping

Carrot Cake      \$8  
Gluten free & Vegan but still delicious!  
\*GF \*Vegan

## After Dinner:

|                   |        |
|-------------------|--------|
| Baileys & Coffee  | \$8    |
| Blueberry Tea     | \$7    |
| Hot Toddy         | \$7    |
| Irish Coffee      | \$7    |
| Espresso shot     | \$2    |
| Cappuccino single | \$3.50 |
| Cappuccino double | \$6.50 |
| Latte single      | \$3.50 |
| Latte double      | \$6.50 |
| Iced coffee       | \$4.50 |

