

Small Plates or Share

Steamed Edamame \$11

Smoked sea salt
gluten & dairy free

Chips & Queso \$12

Crisp tortilla chips, warm house made queso dip

Tuna Poke \$17

Ahi tuna, avocado, cucumber, pickled onion, cashews, arugula, wonton crisps - Dine in only
dairy free, available gluten free

Chicken Wings \$17

1½ pounds of your favorite flavor - hot, teriyaki, honey garlic, salt & pepper, BBQ, or dry cajun, with ranch dressing
available gluten & dairy free

Chicken Lettuce Wraps \$16

Hoisin, cashews, crispy chow mein
dairy free, available gluten free

Lobster & Spinach Dip \$16

Served hot with your choice of baguette, tortilla chips, or grilled naan
available gluten free

Nachos \$18

Monterey Jack & cheddar cheese, fresh jalapeño, olives, tomatoes, green onion, crème fraiche
gluten free

add chicken, beef or guacamole \$3

Chicken Fingers & Fries \$16

Sriracha aioli
dairy free

On the side

Fries \$3

Gravy \$2

Garlic Baguette (2) \$4

Dipping Sauce \$2



Soups, Salads & Bowls

Silver Springs Mushroom Soup or
Soup of the Day Bowl \$9 Cup \$6

Wonton Soup \$15
Chicken broth, pork wontons, green onion

Golfer's Power Bowl \$18
Toasted quinoa, grilled chicken breast, avocado,
almost popped corn, roasted sweet potato,
tomato, sesame hoisin, leaky egg
gluten & dairy free

Tuna & Radish Salad \$20
Pepper crusted ahi tuna, daikon, radish,
pickled onion, cashew crumble, smoked salt
gluten & dairy free

Cobb Salad \$18
Butterleaf lettuce, four peppercorn asiago ranch,
grilled chicken breast, avocado, honey ham,
tomatoes, old white cheddar, leaky egg
gluten free, available dairy free

Arugula & Fig Salad \$14
Baby arugula, dried mission figs, shaved padano,
prosciutto crisps, maple onion vinaigrette
gluten free

Caesar Salad ½ \$9 full \$13
Crisp romaine, croutons & parmesan cheese,
Chef's caesar dressing
available gluten & dairy free

House Garden Salad ½ \$9 full \$13
Heritage blend lettuce, strawberry vinaigrette,
dried cranberry, candied pecans, pumpkin seeds,
goat cheese
gluten & dairy free

Beef & Broccoli Bowl \$19
Tender beef, roasted spicy broccoli, chestnuts,
cucumber, cashews, house made stir-fry sauce,
calrose rice
dairy free

Pork Noodles \$19
Grilled pork belly, sesame peanut & coconut
cream noodles, grilled cabbage, cucumber

Add:

Grilled chicken breast \$6
Crispy skin salmon \$8
Shrimp skewer (5 pieces) \$8

Handhelds & More

The Double \$18

Two 3 ounce chuck patties with American cheese, burger sauce, lettuce, tomato, onion, pickle

Add for \$3 each: Extra patty
Bacon

Add for \$1.50 each: Cheese
Fresh jalapeños
Fried egg

Steak Sandwich \$21

6 ounce sirloin cooked to order, garlic baguette
available gluten & dairy free

Your choice of: fries, caesar or garden salad, mashed potatoes & gravy, or cup of soup

Add: Garlic mushrooms \$4
Shrimp skewer (5) \$8

French Dip \$18

Thinly sliced prime rib, onions, pretzel baguette, served au jus

Chicken Souvlaki \$17

Marinated chicken, tzatziki, onion, lettuce, tomato, on grilled naan

Pork Belly Banh Mi \$18

Grilled pork belly, kimchi aioli, pickled carrots, cilantro, onion

Fish Fingers & Chips 2 pc \$12 4 pc \$17

Crisp fried sole fillet, coleslaw, tarter sauce, charred lemon - Dine in only

gluten & dairy free

The above come with your choice of:

Fries

Cup of Soup

Garden Salad or Caesar Salad

Yam Fries +\$2

gluten free buns / bread is available

Steak Fajitas \$26

Sizzling fajitas with tortilla, sour cream, enchilada sauce, salsa

Chicken Quesadilla \$16

Pulled roasted chicken, mixed cheese, corn, green onion, tomato, salsa, sour cream, tortilla chips

Short Rib Tacos \$16

Tender short rib, chipotle aioli, grilled cabbage, roasted tomato, jalapeño salsa, crème fraiche
available gluten & dairy free

From the Stone

We use house made pizza dough & sauce

	8"	12"
Doctor Zhivago	\$15	\$18
Roasted red peppers, roasted mushrooms, red pepper, goat cheese, fresh tomato		
Butter Chicken	\$16	\$19
Ranch base, tandoori chicken, mozzarella cheese, bacon, butter chicken sauce, green onion		
Hawaii 5-O	\$16	\$19
Spicy pizza sauce, ham, chorizo, pepperoni, bacon, jalapeno, pineapple		
Canadian eh?	\$16	\$19
Ham, pepperoni, green peppers, black olives		

Have It Your Way

available gluten free in 12 inch only \$12 \$14
All pizzas come with mozzarella cheese

Choose your base:

Pizza sauce, Bolognese, or Ranch

Toppings 8 inch \$1 each 12 inch \$2 each

mozzarella cheese
monterey jack cheese
goat cheese

bacon
pepperoni
ham
chorizo
taco beef
chicken
tandoori chicken

green peppers
red peppers
roasted red peppers
red onion
black olives
fresh jalapeños
fresh tomato
mushrooms
pineapple

After 5

available after 5 pm

Gnocchi & Sausage \$21
Hand rolled ricotta gnocchi, pomodoro,
spicy Italian sausage, padano, parsley

Rainbow Trout \$23
Pan seared trout, roasted carrot risotto,
braised fennel, beurre blanc
gluten free

Liver & Onions \$19
Mashed potatoes, seasonal vegetables,
bacon, gravy

Veal Marsala \$25
Milk fed veal scallopini, rich marsala sauce,
penne pomodoro, seasonal vegetables

Butter Chicken \$21
Coconut basmati rice, grilled naan
available gluten free

Grilled Tiger Prawns \$25
10 grilled prawns, seasonal vegetables, sticky rice
gluten & dairy free

Penne Pescatore \$23
Tiger prawns, mussels, baby clams, mushrooms,
onions, spicy pomodoro sauce, garlic baguette

Baby Backs ½ \$18 full \$27
Tender baby back ribs, house made bbq sauce,
coleslaw, fries
gluten & dairy free



Dessert

Chef's Cheesecake Pie \$9.50
Ask for this week's flavor

Sticky Toffee Pudding \$9.50
Vanilla ice cream

Champagne Sorbet \$9.50
Summer berries
gluten & dairy free

Flourless Chocolate Almond Torte \$9.50
With strawberries & whipped cream
gluten free

Kids 12 & under

Chicken Fingers & Fries \$12

Spaghetti \$12
Tomato sauce, garlic baguette

Chicken Caesar Wrap \$12
Choice of fries, caesar or garden salad

Tex Mex Tacos \$12
Taco beef, tomato, lettuce, crème fraiche

Poutine \$12
Canadian classic, cheese curds & gravy

Cheeseburger & Fries \$12

All kid's meals include a scoop of vanilla ice cream with either raspberry or chocolate sauce

After Dinner

Baileys & Coffee \$8

Blueberry Tea \$7

Hot Toddy \$7

Irish Coffee \$7

Ristretto short \$2

Espresso shot \$2

Lungo long \$2

Cappuccino cup \$3

Cappuccino bowl \$6

Latte cup \$3

Latte bowl \$6

Iced Coffee \$4

Reds by Glass & Bottle

	6oz	9oz	Bottle
Silver Springs Pitch Red 50 th Anniversary Wine			
Lisboa, Portugal	\$8.50	\$12	\$32
Alamos Malbec			
Mendoza, Argentina	\$9.50	\$13	\$34
Carmen Grand Reserva Cabernet Sauvignon			
Maipo, Chile	\$9.50	\$13	\$34
Fontella Chianti DOCG			
Tuscany, Italy	\$9.50	\$13	\$34
Cortes de Cima Courela blend			
Alentejo, Portugal	\$10.50	\$14	\$36
Donna Laura Bromosia Chianti Classico			
Tuscany, Italy	\$11.50	\$15	\$37
De Fournier Pinot Noir			
Loire, France	\$12.50	\$16	\$38

Whites by Glass & Bottle

	6oz	9oz	Bottle
Silver Springs Pitch White 50 th Anniversary Wine			
Lisboa, Portugal	\$8.50	\$12	\$32
Zenato Pinot Grigio			
Veneto, Italy	\$9.50	\$13	\$34
Chatelain Desjacques Sauvignon Blanc			
Loire, France	\$9.50	\$13	\$34
Manos Negras Chardonnay			
Mendoza, Argentina	\$9.50	\$13	\$34
Scaia Bianco Tenuta Garganega Chardonnay			
Veneto, Italy	\$10.50	\$14	\$36
CedarCreek Estates Gewürztraminer			
Okanagan, BC	\$11.50	\$15	\$37
Hugel Gentil Blend			
Alsace, France	\$11.50	\$15	\$37
Ambrosie Vouvray Chenin Blanc			
Loire, France	\$11.50	\$15	\$37

Rose by the Glass & Bottle

	6oz	9oz	Bottle
Joya Rose			
Lisboa, Portugal	\$9.50	\$13	\$34
CedarCreek Pinot Noir Rose			
Okanagan, BC	\$11.50	\$15	\$37

Bottle Reds

Columbia Valley Merlot Columbia Valley, Washington	\$40
Navardia Crianza Rioja, Organic Rioja, Spain	\$44
Three Fingered Jack Old Vine Zinfandel Lodi, California	\$44
Michael David Petite Petit Lodi, California	\$45
NK'Mip Qwam QWNT Merlot Osoyoos, BC	\$46
J.Lohr Seven Oaks Cab Sav Paso Robles, California	\$47
Red Rooster Rare Bird Meritage Okanagan, BC	\$48
Flechas de los Andres Gran Malbec Mendoza, Argentina	\$49
Oak Ridge Ancient Vines Zinfandel Lodi, California	\$50
Francis Coppola Diamond Claret (Bordeaux) Napa, California	\$52
La Crema Pinot Noir Sonoma, California	\$55
Clarendelle Saint Emilion Bordeaux Saint Emilion, France	\$65
Zenato Amarone Sant'Ambrogio, Italy	\$70
Altesino Brunello di Montalcino DOCG Montalcino, Italy	\$75
Freemark Abbey Merlot Napa, California	\$76
Rainwater Cabernet Napa, California	\$100
Orin Swift Palermo Cabernet Napa, California	\$110

Bottle Whites

Saint Cels Tinte Clochette Blanc Languedoc, France	\$39
Chateau-Fuisse Macon Villages Chardonnay Macon, France	\$46
Craggy Range Sauvignon Blanc Marlborough, New Zealand	\$46
Rimapere Sauve Blanc Marlborough Marlborough, New Zealand	\$55

Bottle Rosé

Joya Rosé Lisboa, Portugal	\$34
CedarCreek Pinot Noir Rosé Okanagan, BC	\$37

Sparkling

Masottina Treviso Prosecco Treviso, Italy	\$35
Canella Prosecco (200ml) Veneto, Italy	\$14
Drusian Rosé Mari Spumante Rosato Veneto, Italy	\$38
Veuve Clicquot Yellow Label France	\$95

Cocktails

Black Forest Martini 2oz	\$9.00
Chocolate vodka, galliano, cherry whiskey	
Blue Lagoon 2oz	\$8.50
Vodka, blue curacao, lemonade	
Caesar 1oz	\$9.00
Your choice of vodka or gin	
Cosmopolitan 3oz	\$11.50
Vodka, triple sec, cranberry juice, lemon juice	
Cuba Libre 1oz	\$7.50
Dark rum, cola, lime juice	
Dark 'n' Stormy 1oz	\$8.50
Kraken rum, ginger beer	
The Fairfield 1.5oz	\$8.50
Bourbon, peach schnapps, lemonade, peach juice	
French Martini 2oz	\$12.50
Vodka, chambord, pineapple juice	
Fuzzy Peach 2oz	\$9.50
Vodka, peach schnapps, orange juice	
John Daly 2.25oz	\$8.50
Vodka, triple Sec, lemon juice, iced tea	
Long Island Iced Tea 2oz	\$11.00
White liquors, cola, lime juice	
Manhattan 3oz	\$13.50
Gentleman Jack, vermouth, dash of bitters	
Martini 3oz	\$13.50
Your choice of vodka or gin	
Premium Martini	\$16.50
The Masters Azalea 1.5oz	\$9.50
Gin, pineapple juice, lemon juice, grenadine	
Moscow Mule 1.5oz	\$9.50
Vodka, ginger beer, lime & bitters, ginger ale	
Mojito 1oz	\$9.50
White rum, sugar, lime juice, soda water, mint	
Negroni 3oz	\$10.50
Gin, campari, red vermouth	
Old Fashioned 1.5oz	\$10.50
Gentleman Jack, brown sugar, dash of bitters	
Paralyzer 2oz	\$10.50
Vodka, kahlua, milk, peps	

Cocktails

Rob Roy 2.5oz	\$11.50
Scotch & sweet vermouth, ice, dash of bitters	
Rusty Nail 2oz	\$12.50
Scotch & drambuie over ice	
Sidecar 1.75oz	\$10.50
Maker's Mark, triple sec, lemon juice	
Shaken Margarita 2oz	\$11.50
Over ice in a salted rim glass	
Premium Margarita	\$13.50
Tom Collins 1.5oz	\$9.00
Gin, lemon juice, soda, sugar	
Whiskey Sour 2oz	\$11.50
Bourbon, lemon juice, simple syrup	
White Russian 2oz	\$10.50
Vodka, kahlua, milk	

Featured Cocktails

Aperol Spritz 2.25oz	\$6.50
Aperol, prosecco & soda	
Canada's Cup 2.5oz	\$12.00
Sweet vermouth, gin, Makers Mark bourbon, orange bitters, ginger beer	
Garibaldi 1oz	\$6.00
Campari, orange juice, soda & ginger ale	
The Ochoa 2oz	\$18.50
<i>Jim Reich Recommended!</i>	
1800 Anejo, grand marnier, lime juice, simple syrup	
Sangria ~ Red or White 6.5oz	\$11.50
6oz red or white wine, brandy, soda, cranberry juice, lime juice, seasonal fruit	

Mocktails

Arnold Palmer	\$2.50
½ & ½ lemonade & iced tea	
Roy Rogers	\$2.50
Pepsi & grenadine	
Shirley Temple	\$4.00
OJ, 7-Up, grenadine	

Domestic Bottles

Big Rock Traditional	\$7.75
Bud	\$6.50
Bud Light	\$6.50
Bud Light Lime	\$6.50
Canadian	\$6.50
Coors Light	\$6.50
Keith's	\$6.50
Kokanee	\$6.50
Molson Ultra	\$6.50
Sleeman Honey Brown	\$7.75
Village Blonde	\$7.75
Village Blacksmith	\$7.75
Village Wit	\$7.75
Wild Rose IPA	\$7.75
Wild Rose Velvet Fog	\$7.75
Wild Rose Wraspberry	\$7.75

Imported Beer

Corona	\$8.00
Guinness	\$8.00
Heineken	\$8.00
Kronenbourg Blanc	\$8.00
Kronenbourg Rouge	\$8.00
Stella	\$8.00

Gluten Free Beer

Corona	\$8.00
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Non-Alcoholic Beer

Heineken 0.0	\$5.50
Bud Zero	\$5.50

Cider

Strongbow Bottle	\$8.00
Steigl Radler Can	\$9.00
Okanagan Springs Can	\$7.50
<i>Pear or Apple</i>	

Draught Beer

Local

Coors Light - Light Ale

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

50th Anniversary Ale

14oz Sleeve	\$5.25
20oz Pint	\$6.75
Pitcher	\$19.00

Half Hitch Shotgun Wedding

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

Alexander Keith's

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

Rotating Keg

Please ask your server

14oz Sleeve	\$7.00
20oz Pint	\$10.00
Pitcher	\$25.00

Wild Rose Wred

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

Import

Stella Artois - Belgium Pilsner

14oz Sleeve	\$7.50
20oz Pint	\$10.50
Pitcher	\$25.26

Scotch

Islay

	1 oz	2 oz
Caol Ila 12yr Light to medium with a sweet smokiness	\$15.00	\$26.25
Lagavulin 16yr Thick & rich. Malty, sherry & fruity. Long peaty & spicy finish	\$22.00	\$38.50

Speyside

	1 oz	2 oz
Cragganmore 12yr Rich & spicy with a sherried backbone	\$15.50	\$27.00
Glenfiddich 12yr Light & easy drinking	\$9.50	\$16.50
Glenlivet 12yr Buttery with vanilla, oaky spice & malt	\$11.00	\$19.25
Glenrothes Select Reserve Malty, sweet with gingerbread & honey. Chocolate finish	\$11.50	\$20.00
Glenrothes Vintage Reserve Red berries, nutty, fruit cake apple skin	\$11.00	\$19.25

Highland

	1 oz	2 oz
Glenmorangie LaSanta 12yr Tart raspberry, marmalade, toasted nuts, brown sugar	\$14.50	\$25.25
Glenmorangie Nectar d'or 12yr Silky, syrupy, vanilla & toasted brown sugar oak finish	\$17.00	\$29.75
Glenmorangie Quinta Ruban 12yr Sweet & thick. Juicy berries, barley sugar & cereal	\$16.50	\$28.75
Highland Park Viking Honor 12yr Grilled orange, toast, green tea, peppery & wood finish	\$12.00	\$21.00

Scotch

Highland

	1 oz	2 oz
Oban 14yr Thick & full. Citrus, smoke, seaweed. Fruity, oak finish	\$21.00	\$36.75
Dalwhinnie 15yr Medium, fruity, gentle smoke	\$17.00	\$30.00
Tomatin 15yr Soft & creamy. Fruit, malt, caramel & citrus. Soft finish	\$17.50	\$30.50
Tullibardine 1993 Vintage Full and soft. Toasty cereal, toffee, cut grass. Vanilla finish.	\$10.50	\$18.25

Lowland

	1 oz	2 oz
Glenkinchie 12yr Medium, fruity & grassy with an oaky finish	\$15.00	\$26.25

Island

Talisker 10yr Peaty, black pepper brine. Long embers, malt finish	\$18.00	\$31.50
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