

starters

calamari

with fried jalapeños, served with creamy tzatziki sauce \$14

mussels congolaise & pomme frites

a pound of steamed mussels in a tomato coconut cream, \$18
chipotle, lime, and cilantro served with garlic pepper aioli

eagle wings

tossed in your choice of hot, teriyaki, thai chili \$15
or barbeque

spicy gyoza

sautéed with chillies, ginger, honey and sweet soya \$13

yam fries

served with garlic pepper aioli \$11

onion rings

served with garlic pepper aioli \$11

steamed clams

in white wine with garlic, tomatoes and fresh herbs \$18
served with garlic bread

nachos

tortilla chips topped with cheese, tomatoes, jalapeños \$20
and black olives served with salsa and sour cream

add guacamole \$2 sm | \$4 lg

garlic dry ribs

served with sweet thai chili sauce \$15

crab & artichoke dip

a blend of crab meat, artichokes, cream cheese, and \$17
parmesan cheese served with warm tortilla chips

coconut prawns

served with a spicy thai chili sauce \$16

fried chicken

buttermilk marinated boneless chicken thighs \$15
drizzled with sriracha aioli

add french fries \$2

roasted vegetable flat bread

grilled flat bread topped with basil pesto, \$14
roasted vegetables and goat cheese

sandwiches | wraps | burgers

steak sandwich

grilled AAA 8oz new york steak on garlic toast \$23
with sautéed mushrooms and onion rings

chicken or falafel wrap

cucumbers, tomatoes, lettuce, dill pickle, pickled beets, \$16
and banana peppers topped with hummus, tzatziki sauce,
tabouli and hot sauce served in a warm flour tortilla

clubhouse

roasted chicken breast, bacon, lettuce, tomatoes and \$16
mayonnaise served three tiered on whole wheat bread

california clubhouse

smoked salmon, baby shrimp, lettuce, tomatoes, \$19
cocktail sauce and mayonnaise served three tiered
on multigrain toast

fish tacos

cajun icelandic cod filets, cabbage, carrots, jalapeños, \$20
fresh chopped salsa, cilantro and lime sour cream
served in warm flour tortillas

loaded bogey burger

house made 6oz beef patty, lettuce, tomatoes, red onion, \$18
dill pickle, jack cheese, bacon, sautéed mushrooms,
burger sauce and onion rings served on a kaiser bun

cajun sockeye burger

pan blackened wild sockeye with lettuce, tomatoes, \$22
red onion and garlic pepper aioli served on a kaiser bun

the birdie

blackened or grilled chicken, cheddar cheese, bacon, \$18
lettuce, tomatoes, red onion, onion rings,
and garlic pepper aioli served on a cheese kaiser bun

smoked brisket

smoked brisket with barbeque chipotle and coleslaw \$18
served on a warm ciabatta bun

chicken quesadilla

roasted chicken breast, chorizo sausage, black beans \$18
and cheddar, mozzarella, and edam cheese
served in a flour tortilla with salsa, and sour cream

*all sandwiches are served with your choice of
daily soup, french fries, spring greens or caesar salad*

salads | soup

tuna sashimi

fresh tuna and spring greens tossed in a spicy ginger, soya, sesame dressing garnished with cucumber, tomatoes, red onion and pickled ginger **\$20**

mediterranean **gf**

artichokes, sun-dried tomatoes, fresh basil, feta and bocconcini cheese, kalamata olives, and pine nuts on spring greens with a pimento lime vinaigrette **\$16**

pickled beet & goat cheese **gf**

roasted butternut squash, candied pecans, spinach and artisan greens with a balsamic vinaigrette **\$17**

spring greens **gf**

artisan greens topped with red onion, tomatoes and cucumbers with a tomato balsamic vinaigrette **\$10**

cobb **gf**

artisan greens, grilled chicken breast, crisp bacon, hard boiled egg, blue cheese, avocado, tomatoes, green onions and red wine vinaigrette **\$20**

caesar

crisp romaine and herb croutons and parmesan cheese with creamy garlic anchovy dressing **\$11**

soup of the day

\$5 cup
\$7 bowl


add to any salad:

grilled or blackened chicken breast **\$8**
6 garlic or blackened tiger prawns **\$11**
grilled 6oz flat iron steak **\$12**
grilled or blackened 6oz sockeye **\$13**


 ask us about a suggested wine pairing for our salads

entrées


prawn and halibut bowl

sautéed prawns, halibut, and roasted vegetables in a red thai curry sauce over steamed jasmine rice **\$30**
 Inniskillin Pinot Grigio


roasted rack of lamb

herb crusted, served with a red wine jus **\$35**
 Sunrock Shiraz

chicken parmesan

served with linguini with sautéed spinach, garlic, parsley, and grape tomatoes topped with parmesan **\$22**
 Inniskillin Cabernet Sauvignon


the new york

grilled 12oz angus beef New York strip loin served with green peppercorn brandy sauce **\$35**
 QwAM QwMT Merlot


pan seared wild sockeye

with tiger prawns sautéed in white wine, lemon and garlic **\$32**
 See Ya Later Ranch Pinot Noir

pork schnitzel

breaded pork cutlets in a creamy mushroom demi glace served with braised cabbage and roasted potatoes **\$20**
 Sumac Ridge Sauvignon Blanc


pad thai **gf**

sautéed rice noodles with chicken, prawns, egg, peanuts, bean sprouts and green onions in a red thai curry sauce **\$20**
 See Ya Later Ranch Riesling


roasted black cod

miso glazed **\$35**
 Nk'Mip Chardonnay


cod and chips

beer battered icelandic cod filets served with fresh cut fries and tartar sauce **\$20**
 Sumac Ridge Unoaked Chardonnay


seafood linguini

white wine tomato tarragon cream sauce with sockeye, scallops, prawns, clams and mussels **\$30**
 Avalon Zinfandel


seafood hot pot

sockeye, cod, prawns, scallops, mussels and clams simmered in a tomato garlic broth **\$30**
 Ruffino Reserva Chianti


shrimp or chicken kung pow

sautéed chicken breast or shrimp, bell peppers, onions, water chestnuts, jalapeños and peanuts in a spicy garlic ginger oyster sauce over steamed jasmine rice **\$20**
 Pascual Toso Malbec

teriyaki bowl

sautéed vegetables and shanghai noodles with your choice of protein **\$24** sockeye
\$24 steak
\$20 chicken
 Sumac Ridge Merlot or Sauvignon Blanc

penne primavera

roasted squash, mushrooms, spinach, peppers, and onion in a creamy rose sauce topped with parmesan **\$20**
 Culmina R&D Rose Blend



lakeside grill signature dish **gf - gluten free**



suggested wine pairing, see wine list for pricing