

# STARTERS

**SOUP OF THE DAY** 9 CUP | 11 BOWL

**EAGLE WINGS** 18

your choice of hot, teriyaki, thai chili or barbeque

**CHICKEN GYOZA** 14

pan fried, served with a honey ginger soya sauce

**YAM FRIES** 13

served with garlic pepper aioli

**ONION RINGS** 12

served with garlic pepper aioli

**CALAMARI** 18

buttermilk fried with jalapeño, red onions and tzatziki

**GARLIC SHRIMP** 20

wild shrimp sauteed in garlic, lemon, herbs and wine, served with garlic bread

**STEAMED ATLANTIC MUSSELS** 25

white wine, tomato, chorizo garlic broth, fries, garlic aioli

**NACHOS** 25

tortilla chips topped with cheese, tomatoes, jalapeños and black olives, served with salsa and sour cream **GF**

+ADD GUACAMOLE: SM +2 | LG +4

**CANTONESE SALT + PEPPER PORK BITES** 16 

crispy fried with sichuan pepper, five spice, bird's eye chili and garlic

**CRAB AND ARTICHOKE SPINACH DIP** 23

blend of crab meat, artichokes, cream cheese, parmesan, served with warm tortilla chips **GF**

**ROASTED VEGETABLE FLATBREAD** 16

grilled flatbread with basil pesto, roasted vegetables, goat cheese

**FRIED CHICKEN** 16

buttermilk marinated boneless chicken thighs

drizzled with sriracha aioli

+ADD FRENCH FRIES +4

# SANDWICHES | WRAPS | BURGERS

SERVED WITH YOUR CHOICE OF DAILY SOUP, FRENCH FRIES, SPRING GREENS OR CAESAR SALAD

**NY STEAK SANDWICH** 40

grilled 8oz AAA angus beef, on garlic toast with sautéed mushrooms and onion rings

**CHICKEN OR FALAFEL WRAP** 20

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

**CLUBHOUSE** 21

roasted chicken breast, bacon, lettuce, tomatoes, mayonnaise, served three tiered on whole wheat bread

**BLACKENED FISH TACOS** 26 

cajun ling cod filets, cabbage, carrots, jalapeños, fresh chopped salsa, cilantro, lime sour cream, served in warm flour tortillas

**LAKESIDE DIP** 25

thin-shaved roast beef, sautéed mushrooms, onions, jack cheese, horseradish mayo, toasted filone bun, with au jus

**LOADED BOGEY BURGER** 23 

house-made 6oz beef patty, lettuce, tomatoes, red onion, dill pickle, jack cheese, bacon, sautéed mushrooms, burger sauce and onion rings, served on a toasted brioche

**BLACKENED COHO BURGER** 31 

cajun pan roasted coho salmon, lettuce, tomato, red onion, with garlic pepper aioli on a toasted brioche

**THE BIRDIE BURGER** 25

blackened or grilled chicken, cheddar cheese, bacon, lettuce, tomatoes, red onion, onion rings, and garlic pepper aioli served on a toasted brioche

**CHICKEN QUESADILLA** 23

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

*Prices are subject to applicable tax & gratuity. 18% gratuity added for groups of 8 + larger. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies.*

# SALADS

## SPRING GREENS 12

artisan greens, red onion, tomatoes, cucumbers, tomato balsamic vinaigrette **GF**

## CAESAR 13

crisp romaine, herb croutons, parmesan cheese, creamy garlic anchovy dressing

## TUNA TATAKI SALAD 24

seared albacore tuna, ponzu dressing, fresh greens **GF**

## BEET AND GOAT CHEESE 20

pickled beets, candied pecans, goat cheese, orange, red onion, grape tomatoes, green goddess dressing **GF**

## COBB 24

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

### +ADD TO ANY SALAD

grilled 6oz AAA flat iron steak **+18**

grilled or blackened 6oz coho salmon **+16**

six garlic shrimp **+12**

grilled or blackened 6oz chicken breast **+10**

# ENTRÉES

## CHICKEN PARMESAN 25

linguini with sautéed spinach, garlic, parsley, grape tomatoes, topped with parmesan

## THE NEW YORK 52

grilled 12oz AAA angus beef, green peppercorn sauce

## PAN SEARED WILD COHO 40

with tiger prawns, sautéed in white wine, lemon, garlic **GF**

## ROASTED BLACK COD 40

miso glaze

## PORK SCHNITZEL 25

breaded pork cutlet in a creamy mushroom demi-glace, braised cabbage and roasted potatoes

## TERIYAKI BOWL 30 COHO | 32 STEAK | 24 CHICKEN

sautéed vegetables and shanghai noodles, with choice of protein

## MUSSELS PUTTANESCA 26

sautéed atlantic mussels, pancetta, capers, anchovies, chilies, garlic tomato sauce, served with linguini and garlic toast

## SEAFOOD BOUILLABAISSSE 35

scallops, cod, sockeye, shrimp, mussels in an aromatic tomato broth served with garlic toast **GF**

## PAD THAI 24

sautéed rice noodles with chicken, prawns, egg, peanuts, bean sprouts and green onions in a red thai curry sauce **GF**

## COD AND CHIPS 26

beer battered ling cod filets; fresh cut fries and tartar sauce

## GRILLED LAMB SIRLOIN 35

red wine demi-glace, chimichurri, crispy fried onions

## SHRIMP OR CHICKEN KUNG POW 25

sautéed chicken breast or shrimp, bell peppers, onions, water chestnuts, jalapeños, peanuts in a spicy garlic ginger oyster sauce over steamed jasmine rice

## LINGUINI PRIMAVERA 22

roasted squash, mushrooms, spinach, peppers, onion in a creamy rosé sauce topped with parmesan

# DESSERTS

ASK US ABOUT OUR SELECTION OF SPECIALTY COFFEES OR ESPRESSO DRINKS 

## BROWNIE 10

house-made brownie served warm with chocolate ganache; topped with vanilla ice cream

## FRUIT CRUMBLE À LA MODE 10

house-made and baked to perfection, topped with crispy crumble and vanilla ice cream

## NEW YORK CHEESECAKE 10

house-made, served with your choice of chocolate or strawberry sauce

## MAYFAIR MOCHA MUD PIE 10

garnished with toasted almonds, house-made caramel and chocolate sauce

## FRESH BAKED PIE 10

ask your server for our current selection; served with vanilla ice cream

## ICE CREAM 9

ask your server for our current selection; three scoops served with whipped cream