

Starters

we are proud to serve the Island's freshest ingredients from our local farms

basket of hand cut kennebec fries	<i>chipotle mayonnaise</i>	\$5
'Poutine style' hand cut kennebec fries	<i>cheese curds, chicken gravy, add \$4 for duck confit</i>	\$8
basket of yam fries	<i>basil mayonnaise</i>	\$6
warm pita bread with tzatziki & hummus		\$5
flash fried calamari	<i>tender calamari, lemon wedge & tzatziki sauce</i>	\$11

nachos	el niño \$12 el grande \$16	-add guacamole	\$2
<i>cheddar, monterey jack & mozzarella cheeses, jalapeño</i>		-add pulled pork	\$5
<i>peppers, onion & olives, served with salsa & sour cream</i>		-add cajun spiced beef	\$5
appetizer platter <i>flash fried calamari, chicken wings, dry pork ribs, pita bread</i>			
<i>hummus & tzatziki sauce</i> \$18			

chicken wings	<i>one dozen - original buffalo, BBQ, honey garlic, teriyaki, dry pepper, sweet chili</i>	\$11
chicken strips	<i>breaded tender chicken fillets, honey mustard, BBQ, or plum sauce with fries</i>	\$11
dry pork ribs	<i>1lb dry pork ribs with lemon & sea salt</i>	\$12

Soups and Salads

today's soup	<i>your server will inform you of today's feature</i>	cup \$4 bowl \$6
seafood chowder	<i>fresh seafood, cream, bacon & aromatic vegetables</i>	cup \$5 bowl \$7
mixed field lettuce salad	<i>sundried cranberries, saltspring chevre, ginger peach dressing</i>	\$10
spinach salad	<i>double smoked bacon, egg, mushroom, red onion, candied walnut vinaigrette</i>	\$11
heart healthy caesar salad	<i>crisp romaine lettuce, yogurt dressing, herb croutons</i>	\$8
	<i>add grilled chicken breast, baby shrimp or grilled salmon</i>	\$4
seared wild sockeye salmon & goat's cheese salad	<i>organic greens, lemon olive oil vinaigrette</i>	\$14
grilled beef sirloin salad	<i>potato, tomato, green beans and hard cooked egg, mustard vinaigrette</i>	\$14

Clubhouse Classics

ham steak and eggs	<i>two eggs, grilled ham steak, pineapple, garden peas, hand cut fries</i>	\$10
Qualicum scallop & tiger prawn penne	<i>spinach, cherry tomato, EVO, pesto sauce, grilled flatbread</i>	\$16
lamb curry	<i>lamb shoulder, fragrant curry sauce, naan bread, mango chutney & jasmine rice</i>	\$15
rice noodle bowl	<i>choy, onion, carrot, sprouts, cilantro, tamarind broth, tofu, egg, cashews</i>	\$12
	<i>add chicken or black tiger prawns</i>	\$4

halibut and chips	1pc \$12 2pc \$16
<i>beer battered local halibut with hand cut fries, lemon wedge & tartar sauce</i>	

Grills and Sandwiches *served with your choice of today's soup, salad or hand cut fries*

the Reuben	<i>house made corned beef piled high on marble rye, swiss cheese, dijon mayo</i>	\$12
grilled chicken & brie stack	<i>basil mayo, lettuce, tomato & red onion, local brie cheese, grilled flatbread</i>	\$13
pulled pork wrap	<i>braised pork ragout, flour tortilla, lettuce, jack & cheddar, coleslaw</i>	\$11
grilled portabella mushroom sandwich	<i>chevre, basil mayonnaise, whole wheat kaiser bun</i>	\$12
beef shortrib hero	<i>slow cooked shortrib in roast onion jus, ciabatta roll, stilton cheese</i>	\$15

handmade Olympic View burger	\$14
<i>our handmade AAA Canadian beef burger with the works!</i>	
<i>cheddar & mozzarella cheese, bacon, mushrooms & caramelized onions</i>	

roast turkey clubhouse BLT	<i>avocado & basil mayonnaise, 7Grain or sourdough</i>	\$13
garden herb chicken wrap	<i>cheddar, lettuce, tomato, tzatziki & whole wheat naan bread</i>	\$12
roast beef dip	<i>fresh baked panini bun, jalapeno jack cheese, au jus</i>	\$13
grilled salmon or halibut burger	<i>local halibut or salmon, tartar sauce, sesame kaiser bun</i>	\$14
"AAA" New York steak sandwich	<i>garlic bread, sautéed mushrooms & crispy hot sauce onion rings</i>	\$16

