

ALL DAY MENU

SHARES

PARMESAN TRUFFLE FRIES 	8
<i>chives & roasted garlic aioli</i>	
STICKY RIBS	22
<i>one pound baby back ribs, maple bbq glaze</i>	
RIBEYE SLIDERS	21
<i>shaved ribeye on yorkshire puddings, au jus, horseradish crème fraiche</i>	
CHICKEN WINGS	21
<i>hot, salt & pepper, maple bbq, sweet chilli, crispy greek, veggies served with blue cheese or ranch dip</i>	
SWEET CHILI CHICKEN BITES	20
<i>wonton crisps, toasted sesame seeds, scallions</i>	
DIM SUM	18
<i>sui mai (pork dumplings) & har gow (shrimp dumplings), ginger soy sauce</i>	
PRAWN GYOZA	19
<i>ponzu sauce, sriracha aioli, toasted sesame seeds, scallions</i>	
TRADITIONAL CALAMARI	21
<i>jalapeno, red onion, cilantro, tzatziki, lemon</i>	
CHICKEN TENDERS	19
<i>french fries, honey mustard dip</i>	
FEATURE FLATBREAD	19
<i>chef's choice flatbread with seasonal toppings</i>	
SZECHUAN LETTUCE WRAPS 	25
<i>wonton crisps, toasted pecans, scallions, cilantro, red pepper, bean sprouts, spicy yoghurt</i>	
• add to your wrap: chicken or beef or prawns or tofu •	
HANDHELDS	
CLASSIC CHEESEBURGER	22
<i>seymour burger sauce, cheddar, lettuce, tomato, onion, pickle, toasted brioche</i>	
BACON MUSHROOM PEPPERJACK BURGER	24
<i>seymour burger sauce, pepper jack, sautéed mushrooms, bacon, tomato, lettuce, onion, pickle, toasted brioche</i>	
CRISPY CHICKEN SANDWICH	23
<i>spicy ranch, shredded lettuce, tomato, toasted brioche</i>	
CAJUN CHICKEN BURGER	23
<i>roasted garlic aioli, cheddar, lettuce, tomato, onion, toasted brioche</i>	
WILD SOCKEYE BURGER	24
<i>tartar sauce, arugula, toasted brioche</i>	
'IMPOSSIBLE' MUSHROOM BURGER 	23
<i>roasted garlic aioli, pepper jack, lettuce, tomato, red onion, toasted brioche</i>	
THE CLUBHOUSE	23
<i>bacon, avocado, lettuce, tomato, toasted sourdough, choice of chicken, cajun chicken, or shrimp</i>	
RIBEYE BEEF DIP	25
<i>shaved ribeye, horseradish crème fraiche, pepper jack, au jus, lightly toasted hoagie</i>	

 *vegan*

 *vegetarian*

gratuity and taxes are additional

GREENS

COBB SALAD

romaine, bacon, heirloom tomatoes, avocado, egg, cucumber, blue cheese, grilled chicken, balsamic dressing 26

ROASTED BEET & GOAT CHEESE SALAD [✓]

artisan greens, red onion, salt spring island goat cheese, candied walnuts, balsamic reduction 19

THAI SALMON SALAD

baby spinach and kale, wild sockeye, cucumber, red pepper, cabbage, carrot, edamame, crispy noodles, cashews, cilantro, lime, creamy peanut dressing 24

HOUSE SALAD [✓]

tomato, edamame, cucumber, radish, sunflower seeds, lemon herb vinaigrette starter 12 full 16

CAESAR SALAD

baby kale, romaine, brown butter croutons, grana padano starter 12 full 16

• add to any salad: grilled or cajun chicken +9 prawns +9 wild sockeye +9 •

BOWLS

SWEET CHILLI BOWL [✓]

broccoli, cabbage, carrots, red onion, sweet chilli sauce, jasmine rice, wonton crisps, scallions, toasted sesame seeds 25

CHOW MEIN BOWL [✓]

broccoli, cabbage, carrots, red onion, bean sprouts, black bean sauce, farkay noodles 25

TERIYAKI RICE BOWL [✓]

broccoli, carrots, red onion, scallion, bean sprouts, cabbage, spicy yoghurt, jasmine rice 25

• included with any bowl: chicken, beef, sockeye salmon, prawns or tofu •

SPAGHETTI BOLOGNESE

fennel sausage & ground brisket, fresh basil, pecorino, garlic bread 26

CHICKEN PARMESAN

tomato sauce, provolone & mozzarella, spaghetti, pesto cream, arugula, red onion 28

FISH AND CHIPS

creamy sweet slaw, tartar sauce, fries 1pc 22 2pc 28

ADDITIONAL ITEMS AFTER 5

MAINS

10oz AAA GRILLED NEW YORK STRIPLOIN

double stuffed potato, asparagus, wild mushroom demi glace 45

BRAISED LAMB SHOULDER

roasted romanesco, citrus & thyme potato confit, cranberry-port demi glace, fresh mint 34

ORANGE GLAZED DUCK BREAST

creamy leek puree, heirloom carrots, citrus & thyme potato confit 32

BLACKENED CREOLE CHICKEN

creole butter, mashed potato, asparagus 32

ARCTIC CHAR

leek & spinach risotto, roasted beets, lemon tarragon crème 34

'IMPOSSIBLE' MEAT LOAF [✓]

cauliflower puree, vegan mushroom gravy, roasted heirloom carrots 28

[✓] vegan

[✓] vegetarian