



# SEYMOUR

GOLF & COUNTRY CLUB

## Shares

<b>GRILLED LAMB POPS</b> <span style="color: green;">GF</span>	24
<i>marinated rack of lamb, charred lemon, tzatziki</i>	
<b>PRAWN GYOZA</b>	19
<i>ponzu sauce, siricaha aioli, scallion, toasted sesame</i>	
<b>NONA'S MEATBALLS</b>	18
<i>marinara, basil, grana padano, grilled focaccia</i>	
<b>BBQ PORK WONTON SOUP</b>	15
<i>bbq pork, broccoli, carrot, scallion, aromatic vegetable broth</i>	
<b>PANCETTA BRUSSELS SPROUTS</b> <span style="color: green;">GF</span>	16
<i>crispy pancetta, sherry dijon &amp; honey vinaigrette</i>	
<b>DRUNKEN FIRECRACKER GREEN BEANS</b> <span style="color: green;">V</span>	14
<i>sautéed garlic &amp; thai chilis, hoisin, toasted sesame</i>	
<b>CHICKEN WINGS</b> <span style="color: green;">GF</span>	21¼
<i>hot, salt &amp; pepper, bbq, sweet chili</i>	
<b>DIM SUM</b>	19
<i>sui mai (pork dumplings) &amp; har gow (shrimp dumplings), ginger soy sauce</i>	
<b>SWEET CHILI CHICKEN BITES</b>	21¼
<i>wonton crisps, toasted sesame seeds, scallions</i>	
<b>FEATURE FLATBREAD</b>	M/P

## Vegetarian

<b>PARMESAN BRUSSELS SPROUTS</b> <span style="color: green;">V</span> <span style="color: green;">GF</span>	14
<i>sherry dijon &amp; honey vinaigrette, grana padano</i>	
<b>DRUNKEN FIRECRACKER GREEN BEANS</b> <span style="color: green;">V</span>	14
<i>sautéed garlic &amp; thai chilis, hoisin, toasted sesame</i>	
<b>HARVEST GARDEN BURGER</b> <span style="color: green;">V</span>	23
<i>herb goat cheese, arugula, tomato, red onion, pickles</i>	
<b>TERIYAKI TOFU BOWL</b> <span style="color: green;">V</span>	25½
<i>broccoli, cabbage, carrot, water chestnuts, snap peas, scallions, bean sprouts, spicy yoghurt, jasmine rice</i>	
<b>DRUNKEN THAI TOFU BOWL</b> <span style="color: green;">V</span>	25½
<i>rice noodles, onions, sautéed garlic &amp; thai chilis, hoisin, thai basil, scallions, crispy fried tofu</i>	

## Greens

<b>HOUSE SALAD</b> <span style="color: green;">V</span> <span style="color: green;">GF</span>	starter 12 full 17
<i>artisan greens, tomato, cucumber, shallot, sundried cranberry, roasted walnuts, fig &amp; balsamic vinaigrette</i>	
<b>CAESAR SALAD</b>	starter 12 full 17
<i>romaine, brown butter croutons, grana padano</i>	
<b>COBB SALAD</b>	25¼
<i>grilled chicken, hard boiled egg, bacon, avocado, heirloom tomato, cambozola, romaine lettuce, red wine vinagrette</i>	
<b>add to any salad:</b> grilled or cajun chicken +9    prawns +9    arctic char +9	

## Small Plates & Entrées After 5

<b>WHITE WINE GARLIC PRAWNS</b>	16
<i>wild black tiger prawns, white wine garlic butter sauce, grilled focaccia</i>	
<b>FILET MIGNON</b>	46
<i>8 oz pepper crusted beef tenderloin, caramelized onion asparagus, crispy smashed potato, cambozola cheese, demi glace</i>	
<b>HUNTERS CHICKEN</b>	33
<i>house-brined chicken supreme, garlic mashed potato, asparagus, mushroom cream pan sauce</i>	
<b>VEAL OSSOBUCO</b>	43
<i>yam purée, roasted heirloom tomato &amp; carrots, chimichurri</i>	

<b>AUTUMN BRUSCHETTA</b> <span style="color: green;">V</span>	9
<i>d'anjou pear, butternut squash, whipped ricotta, fig balsamic, fried sage</i>	
<b>SAKURA FARMS PORK CHOP</b> <span style="color: green;">GF</span>	36½
<i>brown sugar-cayenne rub, mashed potato, heirloom carrots, pancetta honey dijon glaze</i>	
<b>ARCTIC CHAR</b> <span style="color: green;">GF</span>	33
<i>crispy smashed potato, heirloom tomato &amp; arugula, lemon caper brown butter</i>	
<b>EGGPLANT PARMESAN</b> <span style="color: green;">V</span>	28
<i>breaded layers of eggplant, marinara sauce, grana padano, mozzarella, basil</i>	

## Handhelds

<b>CLASSIC CHEESEBURGER</b>	23½
<i>seymour burger sauce, aged cheddar, lettuce, tomato, onion, pickle, toasted brioche</i>	
<b>SMOKED GOUDA BACON BURGER</b>	25
<i>seymour burger sauce, caramelized onion, smoked gouda tomato, lettuce, pickle, toasted brioche</i>	
<b>GRILLED CHICKEN CLUBHOUSE</b>	23¾
<i>bacon, avocado, lettuce, tomato, toasted sourdough</i>	
<b>HARVEST GARDEN BURGER</b> <span style="color: green;">V</span>	23½
<i>herb goat cheese, roasted tomato, red onion, arugula, pickles, toasted brioche</i>	
<b>SMOKED GOUDA BEEF DIP</b>	25
<i>caramelized onions, toasted &amp; buttered ciabatta, au jus</i>	
<b>THE SHRIMP CLUBHOUSE</b>	23¾
<i>bacon, avocado, lettuce, tomato, toasted sourdough</i>	
<b>BEER BATTERED COD BURGER</b>	23½
<i>tartar sauce, creamy coleslaw, toasted brioche</i>	
<b>CAJUN CHICKEN SANDWICH</b>	23½
<i>roasted garlic aioli, cheddar, lettuce, tomato, onion, toasted brioche</i>	
<b>CAMBOZOLA &amp; PEAR CHICKEN SANDWICH</b>	24
<i>roasted walnuts, red onion, arugula tossed in balsamic, toasted ciabatta</i>	
<b>CAJUN CHICKEN CLUBHOUSE</b>	23¾
<i>bacon, avocado, lettuce, tomato, toasted sourdough</i>	
<b>sub:</b> gluten free bun or lettuce wrap +3	
<b>add:</b> avocado +4    bacon +4    cheddar +3    smoked gouda +3	
<b>add to your fries:</b> gravy +4    roasted garlic aioli dip +2    sriracha aioli dip +2	

## Bowls

<b>DRUNKEN CHICKEN THAI NOODLE BOWL</b>	25½
<i>rice noodles, onions, sautéed garlic &amp; thai chilis, hoisin, thai basil, scallions</i>	
<b>TERIYAKI CHICKEN RICE BOWL</b>	25½
<i>broccoli, cabbage, carrots, water chestnuts, snap peas, scallion, bean sprouts, spicy yoghurt, jasmine rice</i>	
<b>SWEET CHILI CHICKEN BOWL</b>	25½
<i>broccoli, cabbage, carrots, water chesnuds, snap peas sweet chili sauce, jasmine rice, wonton crisps, scallions, toasted sesame seeds</i>	
<b>FISH AND CHIPS</b>	1pc 22 2pc 28
<i>beer battered, creamy sweet slaw, tartar sauce</i>	
<b>DRUNKEN PRAWN THAI NOODLE BOWL</b>	25¼
<i>rice noodles, onions, sautéed garlic &amp; thai chilis, hoisin, thai basil, scallions</i>	
<b>COCONUT BUTTER CHICKEN</b>	25½
<i>jasmine rice, spinach, naan, sweet drop peppers</i>	
<b>KUSHIMOTO RICE BOWL</b>	25½
<i>prawns, teriyaki sauce, broccoli, cabbage, carrots, water chestnuts, snap peas, scallion, bean sprouts, spicy yoghurt, jasmine rice</i>	

## Pasta

<b>SPAGHETTI BOLOGNESE</b>	27
<i>fennel sausage &amp; ground brisket, fresh basil, grana padano, garlic bread</i>	
<b>PRAWN &amp; SCALLOP GNOCCHI</b>	28
<i>heirloom tomato, green peas, lobster cream sauce</i>	
<b>CHICKEN &amp; FENNEL PORK SAUSAGE PENNE</b>	27
<i>red pepper &amp; parmesan cream sauce, arugula</i>	
<b>sub</b> gluten free penne +3	

## Desserts

<b>STICKY TOFFEE PUDDING</b>	12
<i>vanilla gelato, roasted walnuts</i>	
<b>PUMPKIN TIRAMISU</b>	12

<b>OLD FASHIONED BEIGNES</b>	12
<i>wild berry coulis, caramel sauce</i>	

GF gluten free V vegetarian



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## White Wine By The Glass

	6oz	9oz
<b>Raymi Sauvignon Blanc 2021</b> <i>valle central, chile</i>	9	+ 4
<b>Pentage Pinot Gris 2022</b> <i>okanagan, bc</i>	13	+ 5
<b>Meyer Chardonnay 2022</b> <i>okanagan, bc</i>	13	+ 5
<b>Babich Black Label Sauvignon Blanc 2022</b> <i>marborough, new zealand</i>	14	+ 5
<b>Spier 21 Gables Chenin Blanc 2020</b> <i>coastal region, south africa</i>	15	+ 6

## Red Wine By The Glass

	6oz	9oz
<b>Raymi Cabernet Sauvignon 2022</b> <i>valle central, chile</i>	9	+ 4
<b>Andaluna 1300 Malbec 2021</b> <i>mendoza, argentina</i>	12	+ 4
<b>Poplar Grove Merlot 2021</b> <i>okanagan, bc</i>	14	+ 5
<b>Kettle Valley Old Main Red 2018</b> <i>okanagan, bc</i>	14	+ 5
<b>Meyer McLean Creek Pinot Noir 2022</b> <i>okanagan, bc</i>	14	+ 5
<b>Beringer Knight's Valley Cabernet Sauvignon 2020</b> <i>knight's valley, california</i>	18	+ 7
<b>St. Innocent Freedom Pinot Noir 2019</b> <i>willamette valley, oregon</i>	19	+ 8
<b>Tommasi Amarone 2018</b> <i>veneto, italy</i>	22	+ 9

## Rosé Wine By the Glass

	6oz	9oz
<b>Sables Rose 2021</b> <i>provence, france</i>	13	+ 5

## Martinis

<b>The Frozen Mermaid (2oz)</b> <i>mermaid gin, bruised mint</i>	16¼	<b>Gunna Mór (Cannon) Martini (2oz)</b> <i>black powder gin, cucumber, fresh cracked pepper</i>	14½
<b>Raspberry Lemon Drop Martini (2oz)</b> <i>smirnoff vodka, fresh lemon juice, cane syrup</i>	12	<b>Espresso Martini (2oz)</b> <i>smirnoff vodka, kahlua, espresso, cane syrup</i>	12½
<b>Vesper Martini (2oz)</b> <i>tanqueray, smirnoff vodka, lillet blanc</i>	12½	<b>Cosmopolitan (2oz)</b> <i>smirnoff vodka, cointreau, fresh lime juice, cranberry juice</i>	12¼

## Cocktails

<b>Old Fashioned (2oz)</b> <i>woodford reserve, demerara syrup, dashfire old fashioned bitters, luxardo maraschino cherry</i>	14¼	<b>Bourbon Blackberry Sour (2oz)</b> <i>bulleit bourbon, fresh lemon juice, giffard blackberry syrup, egg white, dashfire lemon bitters</i>	13¾
<b>Classic Margarita (2oz)</b> <i>hornitos cristalino, cointreau, fresh lime juice, cane syrup</i>	13¾	<b>Raspberry Mojito (2oz)</b> <i>flor de cana anejo, fresh mint, fresh raspberries, fresh lime juice, cane syrup</i>	12
<b>Blood Orange Margarita (2oz)</b> <i>cazadores reposado, cointreau, blood orange puree, fresh lime juice, cane syrup</i>	13½	<b>Berry Smash (1oz)</b> <i>smirnoff vodka, fresh berry smash, simple syrup, splash of soda</i>	8½
<b>Mezcal Margarita (2oz)</b> <i>los siete misterios doba-yej, cointreau, fresh lime juice, cane syrup</i>	15	<b>Cool Hand Cuke (2oz)</b> <i>smirnoff vodka, honey syrup, fresh lime juice, cucumber</i>	11½
<b>Blackberry Bramble (2oz)</b> <i>bombay sapphire gin, chambord, fresh lemon juice, black berries</i>	12	<b>Transfusion (2oz)</b> <i>smirnoff vodka, concord grape juice, fresh lime juice, ginger ale</i>	11½

## Sangria & Spritzers

<b>Aperol Spritz (3oz)</b> <i>sparkling wine, aperol, club soda</i>	13½	<b>White Sangria (3oz)</b> <i>cointreau, orange juice, grapefruit juice, pineapple juice, wine</i>	13½
<b>Hugo Spritz (3oz)</b> <i>sparkling wine, st-germain, splash of soda</i>	14½	<b>Red Sangria (3oz)</b> <i>cointreau, orange juice, grapefruit juice, pineapple juice, wine</i>	13½

## Bottles & Cans

<b>Domestic Bottles</b> <i>Kokanee, Bud Light</i>	6¾
<b>Import Bottles</b> <i>Stella, Corona, Heineken</i>	7¾
<b>Premium Selection</b> <i>Seymour Lager, Academy Juicy Lager, Guinness, Kilkeny</i>	9.65
<b>Cider</b> <i>Strongbow, No Boats on Sunday (apple)</i>	9.65

## Draft Beer

<b>Domestic Draft</b> <i>Rocky Point Lager</i>	Glass 14oz	7
	Pint 20oz	8
	Pitcher 60oz	21¾
<b>Premium Draft</b> <i>Bridge, Fat Tug, Wildeye</i>	Glass 14oz	7¾
	Pint 20oz	9.35
	Pitcher 60oz	23
<b>Import Draft</b> <i>Stella</i>	Glass 14oz	8¾
	Pint 20oz	9.95
	Pitcher 60oz	27¾

## Non-Alcohol Cocktails & Cans

<b>Summer Spritz</b> <i>lemon juice, honey ginger, plum bitters, non alcoholic prosecco</i>	10	<b>Mango Mule</b> <i>cucumber, honey syrup, mango puree, fresh lime juice, ginger beer</i>	10
<b>Mango Mint Iced tea</b> <i>iced tea, mango puree, mint leaves</i>	7½	<b>Strawberry Lemonade</b> <i>lemonade fresh, strawberries</i>	6¾
<b>Non-Alc Beer</b> <i>Heineken, Partake Pale Ale, Partake Blond Ale</i>	6½		
<i>Guinness Zero</i>	8		