

APPETIZERS	JOLFCO	HANDHELDS	
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YAM FRIES V Chipotle Aioli	\$10	GRILLED VEGGIE BAGUETTE V Grilled vegetables, arugula, provolone, pesto aioli on a grilled baguette	\$19
SPRING ROLLS V Sweet Thai chili sauce	\$15	BUFFALO CHICKEN WRAP Crispy chicken, cheddar jack, lettuce,	\$20
POUTINE Cheese curds, beef gravy	\$15	tomatoes, red onion, hot sauce, ranch CUBANO	\$21
CALAMARI Tzatziki and naan bread	\$20	Pulled pork, back bacon, pickle, Swiss, mustard, garlic mayo, on grilled baguette	Ψ.
CRAB & SPINACH DIP Tortilla chips and naan bread	\$20	CLUBHOUSE Turkey breast, smoked bacon, lettuce, tomato, mayo	\$20
CHICKEN STRIPS Plum, BBQ or honey mustard Add fries or salad +3	\$16	PULLED PORK SANDWICH BBQ pulled pork, sauteed onion, chipotle mayo on a grilled baquette	\$21
WINGS Hot, BBQ, teriyaki, honey garlic,	\$20	PRIME RIB DIP	ĊOE
Cajun spice or salt and pepper SALMON CHOWDER	\$16	Shaved prime rib, garlic aioli on a grilled baguette, served with au jus	\$25
House made wild Sockeye salmon,	γio	Add cheddar, or sauteed mushroom +2	
bacon, garlic baguette LOADED QUESADILLA	\$18	THE CLASSIC House-made beef patty or grilled chicken,	\$20
Mushroom, bacon, green onion, tomato, cheddar jack, with Cajun chicken or sirloi	•	lettuce, tomato, onion, pickle, burger sauce Add bacon, cheddar, or sauteed mushroom	
steak, salsa and sour cream Add fries or salad +3		THE CALIFORNIAN	\$23
STREET NACHOS Olives, tomato, green onion, jalapenos,	\$26	House-made beef patty or grilled chicken, lettuce, tomato, onion, provolone, pickle, guacamole, ranch	
cheddar jack cheese, salsa, sour cream, queso, guacamole Add pulled pork or Cajun chicken +4		THE SOCKEYE Grilled wild sockeye salmon filet, lettuce, tomato, onion, pesto aioli	\$24
GREENS		THE GARDEN GF V	\$20
CAESAR SALAD V House-made dressing, garlic baguette Add garlic prawns or grilled chicken +6	\$16	Beyond Burger plant based patty, roasted red peppers, lettuce, tomato, pickle, onion, mayo	
STEAK AND FETA SALAD GF Pan seared Angus sirloin, tomato, red onion, feta, sundried tomato vinaigrette	\$24	All handhelds are served with choice of fries, soup of the day or garden salad Sub yam fries, Caesar salad or salmon cho	wder+3
BLACKENED CHICKEN SALAD GF	\$23	ENTREES	
Blackened chicken, spinach, strawberries, feta, balsamic vinaigrette		PRAWN THAI CURRY BOWL	\$25
CAJUN LIME CHICKEN SALADGI	\$24	Sauteed prawns, Asian inspired vegetables Thai green curry sauce, basmati rice	5,
Cajun chicken, feta, corn, roasted pecans, pickled cabbage, tortilla strips, chili lime dressing		CHORIZO & CHICKEN LINGUINE Chorizo sausage, grilled chicken, mushroor sundried tomato, marinara sauce,	\$24 n,
PIZZA		garlic baguette	
BBQ CHICKEN Grilled chicken breast, bell peppers, red onion, tomatoes, BBQ sauce	\$22	FISH & CHIPS Two pieces of beer battered Pacific cod, coleslaw and house-made tartar sauce	\$24
MUSHROOM & PANCETTA Roasted mushrooms, crispy pancetta, caramelized onion, arugula, tomato sauce, honey drizzle	\$22	WILD SOCKEYE SALMON GF Pan seared wild Sockeye salmon, seasonal vegetables, wild rice blend and beurre blanc sauce	\$28
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SPICY CHICKEN PEPPERONCINI \$23

Grilled chicken breast, pepperoncini

peppers, garlic cream sauce