TO START

BAKED BRIE $21
Little Qualicum Brie, Fig Apricot Chutney, Grilled Bread

CLAM CHOWDER (GF) $16
Manhattan Smoked Tomato Clam Chowder, Bacon, Potatoes & Local Clams

CLUB SALAD $14
A weekly rotating starter salad

HANDHELDs

CLUB SMASH BURGER $23
Two 3oz Beef Patties, Club Burger Sauce, Smoked Cheddar, Dill Pickles, Roma Tomato, Maple Bacon Mushroom Jam & Fries

GRILLED MEATLOAF SANDWICH $23
Club Made Meatloaf, Caramelized Onion, Provolone, Cheddar, Mustard, Spicy Ketchup, Dip, Fries

CHORIZO QUESADILLA $22
Chorizo, Pear, Cambozola Cheese, Lime Crema & Gaucho Fries (Caramelized & Green Onions, Cilantro Lime Crema)

MAIN COURSES

CAULIFLOWER RISOTTO (GF) (Vegan) $24
Creamy Risotto, Onion, Garlic, Mushrooms, Peas, Nutritional Yeast

TEMPEH BUDDHA BOWL (Vegan & GF) $25
Marinated Tempeh, Brown Rice, Edamame, Carrot, Kale, Red Cabbage, Roasted Corn, Creamy Tamari Tahini Dressing

TUNA POKE BOWL (GF) (DF) $26
Seasoned Rice, Pickled Watermelon, Carrot, Cucumber, Onion, Tomato, Candied Walnuts, Pineapple & Sesame Seeds

SALMON & MASH (GF) $27
Pan Seared Salmon, Miso Mashed Potatoes, Asian Ginger Glaze & Edamame

CLUB GNOCCHI $26
Weekly Theme of Soft Pillow Like Gnocchi

FISH AND CHIPS 1pc - $20 / 2pc - $28
Crispy Cod, Fries, Tartar Sauce, Lemon, Fresh Coleslaw

LAMB SHANK $31
Tender Marsala Braised Lamb Shank, Coconut Saffron Rice, Curried Tomato Broth

BRAISED SHORT RIB $39
Red Wine Braised Short Rib, Mushroom Ragout, Mashed Potatoes, Marrow Butter & Seasonal Vegetables

DESSERT

CHOCOLATE MOUSSE (GF) $10
PARACHUTE ICE CREAM $10
DAILY FRESH DESSERT Ask Server
Ask Server for Flavours

(GF) – Gluten Free  (V) – Vegetarian  18% Gratuity applied on tables of 8 or more.