



UCLUB MENU

RESTAURANT

Appetizers

TRUFFLE FRIES **\$12**

grana padano, parsley

HALLOUMI FRIES **\$17**

panko crusted, cranberry jalapeno jam
& hot honey

CRISPY CALAMARI **\$19**

tzatziki, lemon

BAKED BRIE * **\$21**

Little Qualicum brie, sour cherry
rhubarb & rosemary preserve, grilled
bread

Soup & Salad

DAILY SOUP **CUP/BOWL
\$7/\$9**
inquire for daily rotation

SEAFOOD CHOWDER  **\$18**

creamy, rich chowder, seasonal shellfish,
salmon, cod, white wine & cream,
potato, carrots

ADD GARLIC BREAD **\$6**

CLUB SALAD   **\$15**

spring mix, red cabbage, tomato,
cucumber, carrot, balsamic dressing

KALE CAESAR * **\$15**

kale, romaine, bacon bits, herbed
garlic croutons, grana padano, cheese
ADD CHICKEN OR PRAWNS **\$9**

Bowls

AL PASTOR BURRITO BOWL  **\$27**

Al Pastor marinated chicken breast,
cilantro lime rice, shredded lettuce,
refried beans, pico de gallo, avocado,
pickled onion, corn, sour cream,
pineapple jalapeno sauce

TOFU BURRITO BOWL   **\$25**

taco spiced tofu, cilantro lime rice,
shredded lettuce, refried beans, pico
de gallo, avocado, pickled onion, corn,
pineapple jalapeno sauce

TUNA POKE BOWL * **\$27**

gochujang Ahi tuna, kaisou salad,
avocado, pineapple, edamame, sushi
rice, miso garlic dressing, tempura
crunch, pickled daikon, green onion,
sesame seeds

KATSU SALMON BOWL **\$28**

crispy salmon filet, katsu sauce, sushi
rice, daikon radish, pineapple,
peppers, carrots, edamame, avocado,
onion and sesame

Thank you

HOW WAS YOUR
EXPERIENCE?
PLEASE SHARE
YOUR THOUGHTS



18% auto gratuity added to groups of 8 or more

VO - vegan option



- gluten free

* - can be made GF



- dairy free



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Handhelds

ALL HANDHELDS INCLUDE FRIES, SALAD OR SOUP

UPGRADE TO TRUFFLE FRIES OR CAESAR SALAD **\$3**

UPGRADE TO CUP OF SEAFOOD CHOWDER **\$5**

SABLEFISH TACOS (2) **\$25**

seared local sablefish, avocado
mango salsa, pico de gallo, cilantro-
lime slaw, lime crema, flour tortillas

CLUBHOUSE SANDWICH **\$24**

slow roasted turkey, in-house smoked
bacon, lettuce, tomato, mayo, whole
wheat bread

TUSCAN GRILLED CHICKEN BURGER **\$26**

basil marinated grilled chicken,
sundried tomato roasted garlic,
parmesan aioli, arugula, brioche bun

SUBSTITUTE LETTUCE BUN **\$2**

OKLAHOMA SMASH BURGER **\$26**

two 3oz beef patties, caramelized
onion, house smoked bacon, cheddar,
dill pickles, secret sauce, brioche bun

SUBSTITUTE LETTUCE BUN **\$2**

FILET O' HALIBUT BURGER **\$26**

crispy fried halibut filet, tartar sauce,
cheddar cheese, brioche bun

Mains

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

WE WILL MAKE OUR BEST EFFORTS TO
ACCOMMODATE DIETARY CONCERNS OF GUESTS

FISH AND CHIPS **\$20**

crispy cod, fries, coleslaw, tarter sauce,
lemon

ADD SECOND PIECE **\$9**

SAFFRON RISOTTO (VO) **\$24**

arborio rice, white wine, saffron, sauteed
asparagus, parmesan, ouzo beurre blanc

ADD 4.5OZ HALIBUT FILET **\$10**

PERUVIAN CHICKEN **\$28**

marinated and grilled skin-on chicken
thigh, corn salsa salad, feta cheese,
crispy smashed potatoes and aji verde

SHELLFISH RAVIOLI **\$29**

lobster, crab and prawn ravioli,
topped with seared prawns, rose
vodka sauce, parmesan and chives

RED THAI CURRY SALMON* **\$30**

seared coho salmon, toasted barley
with snap peas, mushrooms, water
chestnuts, bamboo shoots, red thai
curry broth, cilantro lime coconut cream

STEAK FRITES AU POIVRE * **\$32**

6oz New York AAA Striploin, classic
peppercorn au poivre sauce, crispy
fries and caesar salad

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