



**SHARED PLATES**

**PRAWN PASTRY POCKETS 13**

*Prawn, spinach, goat cheese and prosciutto wrapped in pastry with tomato relish (3)*

**SMOKED SALMON FLATBREAD 13**

*Dill, goat cheese, smoked wild salmon and spinach on herbed flatbread*

**SZECHUAN CHICKEN WINGS 14**

*Our Vancouver Foodster award winners! Our own Szechuan sauce with Thai mayo. Created by Wylie Spencer and Marile Lucaik*

**CALAMARI 11**

*Tossed in seasoned flour with banana peppers and served with spicy cocktail sauce and tzatziki*

**LAMB & BEEF SLIDERS 12**

*Two sliders with white cheddar, bacon and Roma tomato relish on a ciabatta bun with three onion rings*

**SEARED ALBACORE TUNA 12**

*Three pieces of tuna in a soy garlic glaze with avocado, tomato salsa and arugula*

**THREE CHEESE DIP 10**

*Rich three cheese dip with spinach, artichokes, tomatoes and nacho chips – extra chips +3*

**FAVOURITES**

**NACHO PLATTER 16**

*Served with salsa and sour cream ~ add guacamole for +3*

**CHICKEN STRIPS 13**

*House-made with honey mustard or plum dipping sauces*

**CHICKEN WINGS 12**

*Nine roaster wings ~ teriyaki, hot, BBQ, salt & pepper or honey garlic*

**BURGERS**

*Served on a brioche bun with your choice of French fries or green salad*

**CHEF RON'S BEEF BURGER 15**

*Chef Ron's 7 oz beef patty with lettuce, tomato and red onion*

**WILD SALMON BURGER 16**

*Wild salmon filet marinated in dill and lemon zest with red onion, cream cheese, plum-tomato relish and arugula*

**VEGETARIAN BURGER 15**

*BC wild mushrooms and onion patty with black olive tapenade, fried tofu, avocado, butter lettuce and tomato*

**CHICKEN BURGER 16**

*Fresh blackened chicken breast with pepperjack cheese, salsa, bacon and avocado*

**BURGER ADD ONS: 2**

*Bacon, back bacon, mushrooms, sautéed onion, cheddar, Swiss, pepperjack, aged cheddar, salsa, fried egg or avocado*

**SOUPS AND SIDES**

**HOUSE-MADE SOUP**

*cup 5 bowl 8*

*Served with a fresh roll and crackers*

**APPETIZER GREEN SALAD 6**

**APPETIZER CAESAR SALAD 8**

**SIDE OF FRENCH FRIES 4**

**SIDE OF YAM FRIES 6**

*Served with red pepper aioli*

**SANDWICHES**

*Served with French fries or green salad and choice of bread ~ multigrain, marble rye, sourdough or gluten free +1*

**STEAK SANDWICH 22**

*8 oz AAA Angus NY steak on a garlic baguette with sautéed mushrooms and three onion rings*

**DELUXE BEEF DIP 16**

*Toasted baguette with garlic butter, shaved roast beef, sautéed onions and Swiss cheese. Beef jus for dipping*

**SHRIMP CROISSANT 14**

*Baby shrimp in dill mayo with tomato and avocado*

**SHAVED SMOKED MEAT 16**

*Stacked high on marble rye with Swiss cheese and Pommery mustard spread*

**CLUBHOUSE SANDWICH 15**

*Roasted turkey breast, bacon, tomatoes, cheddar, lettuce and mayo*

**HALF SANDWICH AND CUP OF SOUP 10**

*Turkey breast, black forest ham, tuna, baby shrimp, roast beef or egg salad on a half sandwich with your choice of soup, salad or French fries ~ bowl of soup +2*

**UGC GRILLED CHEESE 13**

*Swiss, pepperjack, and aged cheddar with fig and walnut spread on a cheese ciabatta bun*

**SUB CAESAR SALAD +2**

**SUB YAM FRIES +2**

**SUB SOUP (FOR FRIES) +2**

**GLUTEN FREE BREAD +1**

**SALADS**

*All salads are served with a fresh roll*

**COBB SALAD 15**

*Mixed greens, diced chicken, bacon, tomato, avocado, blue cheese crumbles and sliced egg. Choice of ranch or blue cheese dressing*

**UGC CAESAR SALAD 13**

*Kale and romaine lettuce, parmesan, croutons, avocado and braised red cabbage compote with Caesar dressing*

**HOT HOUSE BUTTER LETTUCE SALAD 13**

*Butter lettuce with watercress, tomato, English cucumber, papaya and blueberries with a watermelon vinaigrette*

**RUSTIC MIXED GREENS 11**

*Sunflower seeds, candied pecans, corn and roasted garlic peppers in a basil olive oil vinaigrette*

**SALAD ADD ONS: 7**

*Chicken breast, grilled lemon dill wild salmon or garlic dill prawn skewer*

**PASTAS**

**GLUTEN FREE PENNE 18**

*Pesto cream sauce, garlic roasted prawns, pine nuts and green onions. Served with gluten free garlic toast*

**TORTOLLE PASTA 18**

*Vodka and organic tomato cream sauce, blackened chicken breast and house-dried tomatoes. Served with garlic bread*

**CHEESE RAVIOLI 16**

*Jumbo cheese ravioli in saffron cream sauce, nest of vegetable ratatouille and crispy potato sticks. Served with garlic bread*

**MAINS**

**GRILLED WILD SALMON 22**

*Served with a Yukon gold potato puree, organic dried tomatoes, crispy matchstick potatoes and green onions*

**DUO OF HALIBUT AND PRAWNS 26**

*Baked filet of halibut drenched in Cajun spice with three panko crusted prawns. Finished with a simple lemon dill cream sauce*

**LAMB LOIN PASTRY 25**

*Seared lamb loin coated with house-made pesto spread and wrapped in puff pastry. Served with a red wine demi*

**ROASTED CHICKEN BREAST 18**

*Slow roasted boneless chicken breast on a pool of organic red and yellow pepper sauce with braised red cabbage*

**ADD:**

**SIDE OF VEGETABLES 2.50**

*Selection changes seasonally ~ ask your server for the veg of the day*

**SIDE OF POTATOES 2.50**

*Roasted or mashed*

**ALL DAY BREAKFAST**

**BACON AND EGGS 9.50**

*Scrambled, over easy or sunny, potatoes and toast*

**OMELETTE 8.50**

*Three eggs with potatoes and toast*

**Add for 2 each:** cheese, mushrooms, onions, red pepper, ham, bacon or avocado