



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 with balsamic drizzle

SZECHUAN CHICKEN WINGS 14

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

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

Choose BBQ pork, beef chili or just cheese - served with salsa and sour cream~ add guacamole for +3

CHICKEN STRIPS 14

House-made with honey mustard or plum dipping sauces and French fries

CHICKEN WINGS 13

Nine roaster wings ~ teriyaki, hot, BBQ, salt & pepper or honey garlic. Served with French fries

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 KALE 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

VEGETABLE RAVIOLI 16

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

MAINS

All mains are served with one side – your choice of seasonal vegetables, roasted potatoes, mashed potatoes or rice. Add a second side for 2.50

GRILLED WILD SALMON 22

Served on a bed of spinach 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 on a bed of spinach 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

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 2.25 each: cheese, mushrooms, onions, red pepper, ham, bacon or avocado