



SHARED PLATES

Tacos 14

Three tacos with baby shrimp, lobster, apple coleslaw, diced tomato & shredded English cucumber

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 Lucuik

CALAMARI 11

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

BAKED BRIE CHEESE 14

Baked brie cheese wrapped in filo pastry. Served with pesto apple compote & crostini's

VEGETABLE RAVIOLI 13

Three jumbo ravioli with braised red cabbage & carrot puree

PANKO ALBACORE TUNA 15

Medium rare panko breaded albacore tuna with three garlic prawns & sweet chilli sauce

FAVOURITES

NACHO PLATTER 16

Served with salsa and sour cream ~ add guacamole for 3

CHICKEN STRIPS 13

House-made with French fries and dipping sauces

CHICKEN WINGS 12

Nine roaster wings ~ teriyaki, hot, BBQ and 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 +2

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 +2

SALADS

All salads are served with a fresh roll

COBB SALAD 16

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

UGC CAESAR SALAD 13

Romaine lettuce, roasted garlic croutons & fresh avocado 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 14

Rustic greens tossed with roasted garlic & summer vegetables in an organic tomato 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

BOW TIE PASTA 17

Bow tie pasta with cream sauce, garden peas, pancetta, tomato & parmesan cheese. Served with garlic bread

MAINS

All entrees served with Chef's seasonal vegetables & potatoes
ADDITIONAL VEG OR STARCH 2.50

ROASTED RACK OF LAMB 26

Lamb rack coated with Dijon mustard, herbed breaded croutons in a BC wine demi

GRILLED BEEF TENDERLOIN 27

Beef tenderloin with shredded BBQ short rib & a wild mushroom sauce

GRILLED SALMON 25

Grilled salmon with buttered spinach, dill prawn-scallop skewer & beetroot cream

PAN-SEARED ARCTIC CHAR 26

Arctic Char fillet with roasted cauliflower puree. Topped with plantain crisps

LING COD FISH & CHIPS 18

Two filets of pacific ling cod in freshly made batter. Served with French fries, coleslaw & house made tartar sauce

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