



SHARED PLATES

TACOS 15

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

SMOKED SALMON FLATBREAD 14

Dill, goat cheese, smoked wild salmon & spinach on herbed flatbread with balsamic drizzle

SZECHUAN CHICKEN WINGS 15

Vancouver Foodster award winning Wings! Our very own Szechuan sauce with Thai mayo. Created by our Westward Ho! Staff

CALAMARI 12

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

BAKED BRIE CHEESE 15

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

VEGETABLE RAVIOLI 14

Three jumbo ravioli with braised red cabbage & carrot puree

PANKO ALBACORE TUNA 16

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

FAVOURITES

NACHO PLATTER 20

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

CHICKEN STRIPS 14

House-made chicken tenders with honey mustard or plum dipping sauce with French fries

CHICKEN WINGS 13

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

SALADS

COBB SALAD 17

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

UGC CAESAR SALAD 13

Romaine lettuce tossed in Caesar dressing with fresh parmesan cheese, avocado & garlic croutons

HOT HOUSE BUTTER LETTUCE SALAD 14

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

RUSTIC MIXED GREENS 14

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

SALAD ADD ONS: 7

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

PASTAS

GLUTEN FREE PENNE 19

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

TORTOLLE PASTA 19

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

BOW TIE PASTA 18

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

BURGERS

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

PRIME RIB BEEF BURGER 16

8 oz prime rib beef patty with lettuce, tomato & red onion

WILD SALMON BURGER 17

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

VEGETARIAN BURGER 16

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

CHICKEN BURGER 17

Fresh blackened chicken breast with pepperjack cheese, salsa, bacon & avocado

BURGER ADD ONS: 2.25

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

SOUPS AND SIDES

HOUSE-MADE SOUP

cup 5.5 bowl 8.5

Served with a fresh roll & crackers

APPETIZER GREEN SALAD 7

APPETIZER CAESAR SALAD 8

SIDE OF FRENCH FRIES 5

SIDE OF YAM FRIES 6

Served with red pepper aioli

SANDWICHES

Served with French fries or green salad & choice of bread ~ multigrain, marble rye or sourdough ~ gluten free +2.25

STEAK SANDWICH 23

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

DELUXE BEEF DIP 17

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

SHRIMP CROISSANT 15

Baby shrimp in dill mayo with tomato & avocado

SHAVED SMOKED MEAT 17

Smoked meat stacked high on marble rye with Swiss cheese & Pommery mustard spread

CLUBHOUSE SANDWICH 16

Roasted turkey breast, bacon, tomatoes, cheddar, lettuce & mayo

HALF SANDWICH AND CUP OF SOUP 10.5

Turkey breast, black forest ham, tuna, baby shrimp, roast beef or egg salad with your choice of soup, salad or French fries ~ bowl of soup +3

UGC GRILLED CHEESE 14

Swiss, pepper jack & aged cheddar with fig & walnut spread on a cheese ciabatta bun

SUB CAESAR SALAD +2.25

SUB YAM FRIES +2.25

SUB SOUP (FOR FRIES) +2.25

GLUTEN FREE BREAD +2.25

MAINS

All mains served with Chef's seasonal vegetables & starch
Additional vegetables 3

ROASTED RACK OF LAMB 29

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

GRILLED BEEF TENDERLOIN 29

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

GRILLED SALMON 26

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

PAN-SEARED ARCTIC CHAR 27

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

PACIFIC COD & CHIPS 19

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

ALL DAY BREAKFAST

BACON AND EGGS 10

Two Scrambled, over easy or sunny eggs, with potatoes & toast

OMELETTE 9

Three eggs with potatoes & toast

Add for 2.25 each: cheese, mushrooms, onions, red pepper, ham, bacon, tomato, salsa, spinach or avocado