

THE *P* CLUB

MENU

Classic Lounge Fare

Chips & Dip 8

House Chips, Roasted Onion Dip,
Choice of Seasoning
Lemon Pepper ▪ Salt & Pepper ▪
Maple Bacon ▪ Mango Habanero

Deep-Fried Pickles 13

(6) Breaded Dill Pickle Spears,
Dill Ranch

Bam Bam Prawns 14

Tempura Battered Prawns,
Sweet Chili Sauce, Cucumber,
Wonton Crisps, Sesame Seeds,
Green Onions

Dry Ribs 15

Pork Garlic Ribs, Salt & Pepper,
Garlic, Buttermilk Ranch

Prime Rib Yorkies 16

(3) House-Made Yorkshire Puddings,
Shaved Prime Rib, Au Jus,
Horseradish Aioli, Green Onions

Beef Sliders 17

(4) House-Made Beef Sliders,
House-Made Brioche Buns,
Caramelized Onions,
Smoked Cheddar, Chipotle Aioli,
House-Made Chips

Dynamite Rolls 17

Deep Fried Nobashi Shrimp,
Avocado, Mango, Cucumber,
Sriracha Aioli, Maple Unagi

Tacos 17

Avocado lime Coleslaw,
Pico di Gallo

Choice of (3)

Crispy Shrimp, Grilled Halibut,
Garlic or Cajun Chicken

Crispy Chicken Wings 16

Celery, Carrots &
Buttermilk Ranch

Choice of

Lemon Pepper

Salt & Pepper ▪ Hot

Sweet Chili ▪ Maple Bacon

Mango Habanero

Nachos (individual serving) 17

Cheese, Tomatoes, Green Onions,
Black Olives, Jalapeños,
served with Salsa and Sour Cream

Enhance your Nachos

Taco Beef 4 | Spicy Crispy Chicken 4
Extra Cheese 3 | Add Cheese Sauce 2

Charcuterie 28

Chorizo, Salchichón, Serrano Ham, Assorted
Domestic & Import Cheeses, Crackers, Fruit
Compote

House-Made Pizza

Margherita 16

House-Made Pizza Dough, Chef's Tomato
Sauce, Fior di Latte, Fresh Basil

Meat Lovers 19

House-Made Pizza Dough, Chef's Tomato
Sauce, Chorizo, Prosciutto, Shaved Prime Rib,
Pepperoni, Fior di Latte, Chipotle Aioli

Soup & Salad

Soup of the Day 6

served with Warm Bun

House Green Salad 8

Artisan Greens, Carrots, Cucumber,
Cherry Tomatoes, Pumpkin Seeds,
Feta Cheese

Caesar Salad 10

Charred Romaine Heart, Parmesan,
Fried Capers, Focaccia Crumbs, Olive Oil,
Caesar Dressing, Grilled Lemon

Super Salad 14

Artisan Greens, Grilled Peaches,
Hemp Hearts, Strawberries, Goat Cheese,
Peach Chardonnay Dressing

Enhance

Sautéed Garlic or Blackened Shrimp 7

Garlic or Blackened Chicken 6

5oz Grilled Salmon Fillet 9

Seared Ahi Tuna 9

Casual Favourites & Entrees

Fish & Chips

1pc 18 | 2pcs 24

House-Battered Atlantic Halibut,
French Fries, Coleslaw,
Tartar Sauce, Lemon Wedge

Citrus Hoisin Bowl 20

Bell Pepper, Broccoli,
Red Onion, Carrots,
Bok Choy, Snow Peas,
Spicy Citrus Hoisin Sauce

Choice of

Chicken ▪ Shrimp

& Choice of

Noodles or

Lime Scented Rice

Buddha Bowl 21

Artisan Greens, Seared Sesame
Seed Ahi Tuna, Spicy Chickpeas,
Edamame Beans, Cherry
Tomatoes, Carrots, Avocado,
Tri-Colour Quinoa, Miso Dressing

Pesto Chicken Fettuccine 23

Chicken Breast, Zucchini
Basil Pesto Cream, Tomatoes,
Parmesan, Fettuccine Noodles,
Focaccia Garlic Toast

Beef Stroganoff 24

Beef Tenderloin Strips,
Creamy Mushroom Sauce,
Sour Cream, Parmesan Cheese,
Egg Noodles, Deep Fried Pickles,
Focaccia Garlic Toast

Pistachio Crusted Salmon 25

Pistachio, Salmon, Quinoa Pilaf,
Lemon Cream Sauce,
Garden Vegetables

Full-Rack BBQ Ribs 26

Slow Braised Baby Back Pork
Ribs, Coleslaw, Mac & Cheese,
Maple Bourbon BBQ Sauce

Moroccan Lamb Shank 26

Slow Braised Lamb Shank,
Ras el Hanout Pan Jus,
Caramelized Apricot, Sesame
Seeds, Roasted Garlic Potatoes,
Grilled Asparagus

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Handhelds

All handhelds are served with your choice of side

Buffalo Chicken Wrap 15

Chicken Tenders, Hot Sauce, Tomato Basil Wrap, Cheese Blend, Lettuce, Tomato, Ranch

Classic Clubhouse 16

Turkey, Bacon, Lettuce, Tomato, Cheddar, Sundried Tomato Aioli, Dijon Mustard, Multi-Grain Bread

Chicken Burger 17

Cheddar, Chipotle Aioli, Lettuce, Tomato, Pickles, Brioche Bun

Choice of

Southern Fried Chicken
Garlic Chicken ▪ Cajun Chicken

Reuben 18

Montreal Smoked Meat, Marbled Rye, Swiss, Sauerkraut, Russian Aioli, Grainy Mustard, Pickles

Prime Rib Beef Dip 18

Shaved Prime Rib Beef, Au Jus, Horseradish Aioli, French Baguette

P-Club Burger 19

6oz House-Made Burger, Cheddar, Bacon, Lettuce, Tomato, Pickles, Red Onion, Roasted Garlic Aioli, Dijon Mustard, Gourmet Onion Bun

Steak Sandwich 26

7oz In-House 35 Days Dry-Aged Sterling Striploin, Sautéed Mushrooms, Garlic Toast, Onion Rings

Sides

Fries ▪ Soup ▪ Fruit
House Salad ▪ Caesar Salad

Substitute

Sweet Potato Fries 2
Onion Rings 2
Parm Fries w/ Truffle Aioli 4
Chef's Mac & Cheese 4

Handhelds cont.

Deli Sandwiches 14

Choice of Bread

White ▪ Brown ▪ Multi-Grain
Marbled Rye ▪ Wrap
Sourdough

Ham & Cheddar

Mayo, Lettuce, Tomato, Cheddar, Mustard

Roast Beef & Swiss

Mustard, Lettuce, Tomato, Swiss, Horseradish Aioli

Turkey Breast

Turkey, Swiss, Lettuce, Tomato, Sun Dried Tomato Aioli, Mustard

BLT

Bacon, Lettuce, Tomato, Mayo

Grilled Cheese

**Egg Salad ▪ Tuna Salad
Chicken Salad**

Smoothies

All Smoothies 7

Add 1oz Vanilla Protein Powder 1

Tropical Breeze

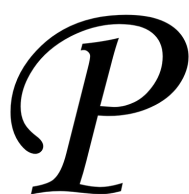
Pineapple, Peach, Mango, Banana, Greek Yogurt, Oat Milk

Berry Burst

Blueberries, Blackberries, Strawberries, Banana, Yogurt, Orange Juice

Green Goddess

Mango, Peach, Spinach, Kale, Avocado, Granny Smith Apple, Orange Juice, Almond Milk



All Day Breakfast

The Usual 14

2 Eggs any style, Toast
Choice of
Bacon ▪ Ham ▪ Sausage
& Choice of
Sliced Tomatoes
Hash Browns ▪ Fruit Cup

Avocado Toast 14

Marble Rye Toast, Two Poached Eggs, Smashed Avocado, Fresh Cherry Tomatoes, Crumbled Feta, Salad with Citrus Vinaigrette

More Breakfast

Available until 3pm

Eggs Benedict 14

2 Poached Eggs, Back Bacon, English Muffins, Hollandaise Sauce, Choice of Side

Western Skillet 15

Black Forest Ham, Green & Red Bell Peppers, Red Onions, Shredded Cheese, Green Onions, Hashbrowns, 2 Eggs any style, Hollandaise Sauce

Little Golfer's Menu

Available for children 12 and under

Chicken Tenders 9

(2) Chicken Tenders, Plum Sauce, Choice of Side

Grilled Cheese 9

Choice of Side

Beef Sliders 9

2 Beef Sliders, Choice of Side

Cheese Pizza 9

Chef's Mac & Cheese 9

Little Golfer's Sides

Fries ▪ Soup ▪ Fruit
House Salad ▪ Caesar Salad
Raw Vegetables
Sautéed Vegetables