



Christina Lake
GOLF CLUB

Appetizers

QUESADILLA \$12

Flour Tortilla Filled With A Cheese Blend, Peppers, Tomatoes, Green Onion & Jalapeños. Served With Salsa & Sour Cream
Add Chicken \$5

YAM FRIES \$10 GF

Served With Chipotle Aoli

ONION RINGS \$10

Crispy Tempura Battered

FRENCH FRIES \$6 GF

Fried Until Crispy Golden Brown

POUTINE \$10 GF

Home Cut French Fries Drizzled With Gravy and Melted Cheese Curds

CHICKEN WINGS \$16 GF (Some Sauces Contain Gluten)

10 Crunchy Wings With Your Choice Of Hot, Salt & Pepper, Lemon Pepper, Honey Garlic, BBQ, Thai Chili Or Hot Honey Garlic. Served With Veggies & Ranch

DRY RIBS \$ 13 GF

Bone-In Pork Ribs. Served With Veggies & Ranch

CALAMARI \$15

Lightly Battered, Topped With Green Onion, A Lemon Wedge & A Side Of Tzatziki

MARGHERITA FLATBREAD \$12

Baked With Marinara Sauce, Topped With Tomatoes, Fior Di Latte, Fresh Basil, Kosher Salt, Drizzled With Balsamic Glaze & Olive Oil.

Soup & Salads

GARDEN SALAD

\$7 / \$14

Heritage Blend With Tomato, Red Peppers, Cucumber & Shredded Carrots.

CAESAR SALAD

\$8 / \$16

Fresh Romaine Tossed In Caesar Dressing With Parmesan Cheese & Croutons

CAPRESE SALAD

\$15

Slices Of Ripe Tomato, Fior di Latte, Mixed Greens Drizzled w/ Balsamic Reduction, Topped w/Fresh Basil. Chunky Sea Salt & Garlic Toast

COBB SALAD

\$16

Artisan Blend With Grilled Chicken, Bacon, Avocado, Tomato, Cucumber, Shredded Cheese & Hardboiled Egg & Garlic Toast.

Soup Of The Day

CUP OF SOUP \$4

BOWL OF SOUP \$6

Dressing: Balsamic, Ranch, Bleu Cheese, 1000 Island, Italian, Poppy Seed, Avocado Pablano

Clubhouse Favourites

All Favourites Are Served With French Fries, Garden Salad, Caesar Salad, Or Soup. Gravy \$2
Upgrade To Yam Fries, Onion Rings Or Poutine \$4.50 GF= GLUTEN FREE. GFA= GLUTEN FREE AVAILABLE \$3

B-L-TEE \$16 GFA

Bacon, Lettuce, Tomato, Mayo, On Your Choice Of Toast

CLUBHOUSE \$18 GFA

3 Slices Of Toast Filled With Turkey, Lettuce, Tomato, Bacon, Cheddar Cheese & Cranberry Mayo

CHICKEN CAESAR WRAP \$17

Grilled Chicken, Caesar Salad & Three Cheese Shredded Mix

NEW YORK STEAK SANDWICH \$21 GFA

8oz AAA Angus Beef Strip Loin Served On Sour Dough Garlic Toast & Topped With Sautéed Mushrooms. Add Prawns \$5

BARON OF BEEF \$18 GFA

Slow Cooked Roast Beef On A Hoagie Bun With Caramelized Onions, Swiss Cheese And Au Jus

REUBEN \$17 GFA

Thin Sliced Smoked Meat, Swiss Cheese, Wine Sauerkraut & Dijon Mustard, Grilled On Marble Rye

GRILLED HAM & CHEESE \$11 GFA

Ham & Cheddar Cheese Grilled On Your Choice Of Bread

DELUXE BURGER \$18 GFA

6oz Beef, Grilled Chicken Or Veggie Patty On A Brioche Bun Topped With Lettuce, Tomato, Pickle, Onion & Mayo
Add Cheddar, Swiss, Mushrooms, Bacon \$1.50 Each

FISH 'N' CHIPS

1 Piece \$15 / 2 Pieces \$19

Beer Battered Haddock. Served with Coleslaw, Tartar & A Lemon Wedge

EAGLE EYE \$9 GFA

Bacon, Sausage or Ham, Fried Egg With Tomato & Cheddar Cheese On A Brioche Bun.
Just Sandwich \$6

CAPRESE CHICKEN SANDWICH \$17 GFA

Grilled Chicken Breast On A Brioche Bun With Tomato, Mozzarella, Fresh Basil, & Balsamic Reduction. Substitute Chicken Breast For Veggie Patty.

CHICKEN STRIPS \$16

Boneless Breaded Chicken Strips With Your Choice Of Dipping Sauce

SAMBUCA PRAWNS \$17 GFA

6 Tiger Prawns Sautéed in Sambuca, Cream, Peppers & Onions. Served With Garlic Toast, Garden Salad & Choice Of Dressing.

FISH TACOS \$18

Beer Battered Haddock Fillet On 3 Small Soft Flour Tortillas Topped With Coleslaw, House Made Cilantro-Lime Sauce, Black Olives & Fresh Cilantro.