

Appetizers

WINGS \$17

Hot, BBQ, honey garlic, hot pickle, salt and pepper, lemon pepper. Served with veggies and ranch dipping sauce.

SAMBUCA PRAWNS \$18

6 Tiger prawns sautéed in Sambuca, cream, peppers and onions. Served with spring mix greens and garlic toast.

DRY RIBS \$12

Salt and pepper dry ribs served with ranch dip and a lemon wedge.

CALAMARI \$17

Served with house made roasted jalapeño lime crema and lemon

QUESADILLA \$12

Flour tortilla stuffed with assorted peppers, tomatoes, jalapenos, green onions and mixed cheese. Add oven roasted chicken for \$5. 2oz avocado \$4.

BEAR PAWS \$17

Seasoned waffle fries topped with melted mixed cheese and green onion. Served with house honey mustard.

PACIFIC RIM NACHOS \$18

Corn tortilla chips piled high with peppers, black olives, tomatoes, green onions, jalapenos and nacho cheese blend. Served with sour cream and salsa. Add oven roasted chicken for \$5. 2oz avocado for \$4.

BASKET OF FRIES \$7 BASKET OF ONION RINGS \$10

BASKET OF YAM FRIES with chipotle dip \$10

POUTINE \$12

Fries with cheese curds smothered in a rich brown gravy.

Clubhouse Favourites

All favourites are served with your choice of french fries, garden salad, caesar salad, daily soup or coleslaw. Upgrade to onion rings, yam fries or poutine \$4.50. Gravy \$2

B-L-TEE \$16

Bacon, lettuce, tomato and mayo. On sourdough toast.

REUBEN \$19

Thin sliced smoked meat, swiss cheese, sauerkraut and dijon mustard. Grilled on rye.

FISH`N`CHIPS 1 PIECE \$17 2 PIECE \$22

Beer battered haddock. Served with coleslaw, homemade tartar and a lemon wedge.

THE BACK 9 WRAP \$19

Oven roasted chicken and thick cut bacon wrapped with lettuce, tomato, mixed cheese and avocado pesto mayo.

NY STEAK SANDWICH \$25

8 oz AAA Angus Beef strip loin topped with sautéed mushrooms, served on garlic toast.

BAJA FISH TACOS \$20

3 flour tortillas with breaded haddock, coleslaw, black olives, cilantro and housemade roasted jalapeño lime crema.

TURKEY CLUB \$19

2 slices of sourdough toast filled with turkey, bacon, lettuce, tomato, cheese and cranberry mayo.

BARON OF BEEF \$19

Slow cooked roast beef with caramelized onions, swiss cheese and au jus.

CHICKEN STRIPS \$17

Boneless breaded chicken strips with your choice of dipping sauce.

DELUXE BURGER \$17

crispy chicken, homemade beef or veggie
Topped with lettuce, tomato, onion, pickle and burger sauce. Add bacon, cheddar or swiss cheese, mushrooms or fried onions for \$2 each.

EAGLE EYE \$6 *add hashbrowns for \$3*

A classic breakfast sandwich on a brioche bun with cheese, tomato and mayo. Choose thick cut bacon, smoked ham or sausage patty.

CHICKEN CAESAR WRAP \$19

Oven roasted chicken, mixed cheese and caesar salad

GLUTEN FREE OPTIONS AVAILABLE UPON
REQUEST

SALAD DRESSINGS AND DIPS

Blue cheese, 1000 Island, Italian, Ranch, Poppyseed, Raspberry Vinaigrette, House balsamic, Avocado pablano, House honey mustard, Plum, BBQ, Sweet chili, House roasted jalapeño lime crema and Chipotle mayo



Christina Lake

GOLF CLUB

BREAKFAST SELECTIONS 8am-11am

THE TRADITIONAL \$15

Two eggs prepared to your liking. Served with cubed hashbrowns and your choice of meat and toast:

Thick cut bacon, breakfast sausage or smoked ham. Sourdough, rye, whole wheat or white toast.

FRENCH TOAST \$9

2 pieces topped with berry coulis, powdered sugar and syrup. *Add egg \$2.5*

AVOCADO TOAST \$16

Creamy smashed avocado on toasted sourdough, topped with tomatoes, crumbled feta cheese and fresh alfalfa sprouts. Drizzled with a balsamic glaze. Served with 1 egg any style.

ALBATROSS BENNY \$18

Toasted english muffin, avocado and tomato. Topped with 2 poached eggs, hollandaise sauce and a balsamic glaze.

EAGLE EYE \$6 *add hashbrowns \$3*

A classic breakfast sandwich on a brioche bun with tomato, cheddar and mayo. Your choice of thick cut bacon, smoked ham or sausage.

THE FAIRWAY \$18

A vegetarian 3 egg omelette with mushrooms, bell peppers, green onions, tomatoes and feta. Served with cubed hashbrowns and your choice of sourdough, rye, whole wheat or white toast.

THE BIRDIE \$18

Creamy 3 egg omelette with ham, mushrooms and swiss cheese. Served with cubed hashbrowns and your choice of sourdough, rye, whole wheat or white toast.

THE SANDTRAP \$14

A breakfast wrap loaded with scrambled eggs, mixed cheese, peppers, onions, mushrooms, ham and hashbrowns.

CLASSIC BENNY \$18

Toasted english muffin and smoked ham topped with 2 poached eggs and creamy hollandaise sauce.

SIDES

1 egg any style \$2.5

Thick cut bacon \$2

Smoked ham \$2

Sausages \$2

Toast \$2 *Sourdough, whole wheat, rye or white*

PLEASE ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

LIGHTER SIDE

DAILY SOUP

Our delicious soup is always made in house.

CUP \$6

BOWL \$9 *served with garlic toast*

SALADS

Garden salad with fresh mixed greens, cucumber, tomato, peppers, and carrots.

Served with your choice of dressing.

SIDE \$8 FULL \$14

Caesar salad with crisp romaine lettuce, shaved parmesan caesar dressing and croutons.

SIDE \$8 FULL \$14

Add oven roasted chicken or 5 garlic prawns to any salad for \$6.

CHEF SALAD \$18

Spring mix greens, turkey, ham, tomatoes, cucumbers, mixed cheese, peppers, carrots and a hard boiled egg. Served with Garlic toast and your choice of dressing.

SUMMER SALAD \$18

Spring mix greens, peppers, cucumbers, tomatoes, carrots, dried cranberries, spicy pecans and feta. Served with garlic toast and your choice of dressing.

DINNER ENTREES

SERVED 5-730PM DAILY

SURF AND TURF \$32

8 oz Angus Beef strip loin topped with 5 Garlic prawns. Smothered in herbed butter and served with seasonal vegetables, chef's choice of potato and garlic toast.

PESTO CREAM SALMON \$24

6 oz Sockeye salmon topped with house made pesto cream sauce. Served with seasonal vegetables, rice pilaf and garlic toast.

FUSILLI ALFREDO \$18

Fusilli pasta with a house made Alfredo sauce, onions and mushrooms. Served with garlic toast. Add 5 prawns or oven roasted chicken for \$6. Bacon \$2

PORK SCHNITZEL *one piece* \$17 *two piece* \$21

Panko breaded Pork Schnitzel topped with our house made mushroom garlic cream sauce. Served with seasonal vegetables, chef's choice potato and garlic toast.