

The Cup Cutter

Soy, lime marinated chicken skewers with a spicy peanut dipping sauce	\$10
Dipping trio - Hummus, Tapenade and Spinach dip with flat bread	\$10
Shrimp shots with basil aioli and cocktail sauce	\$12
Antipasto platter - roasted garlic, danish blue cheese with caramelized onion, lentils, capicollo and red pepper wrapped goat cheese	\$12
<hr/>	
House salad - mixed greens with grilled vegetables, slivered cheese served with our balsamic dressing and a garlic crostini	\$7
Curried French lentil salad served on a bed of greens with a citrus dressing	\$3.5
Creamy clubhouse coleslaw with dried cranberries and almonds	\$3.5
<hr/>	
Slow roasted beef panini with caramelized onions and blue cheese	\$12
Panini with Capicollo, roasted red peppers and provelone cheese	\$12
Grilled Vegetable and goat cheese panini	\$12
Egg Salad Sandwich	\$8
Tuna Sandwich	\$8
<i>Panini's and Sandwich served with your choice of green salad or slaw</i>	
The Clubhouse exclusive all beef or vegetarian burger on a brioche bun served with coleslaw <i>Add bacon, cheddar cheese, wild mushrooms or caramelized onions for \$1 each</i>	\$10
Grilled all beef Frankfurter with shaved, pickled onion and dijon mustard served with our creamy clubhouse coleslaw	\$5
<i>15% Gratuity will automatically be added to parties of 8 people or more</i>	
<hr/>	
Domestic Beer ~ Kokanee, Budweiser, Canadian	\$4.25
Imported Beer ~ Becks, Corona, Heineken	\$5.25
Highballs ~ Vodka, Rum, Rye, Gin, Scotch, Baileys, Kahula	
<i>Single</i>	\$4.5
<i>Double</i>	\$6.5
Wine	\$5.5
White ~ Naked Grape: Sauvignon Blanc, Pinot Grigio	
Red ~ Yellow Tail: Cabernet Sauvignon, Shiraz, Merlot	
<i>Bottle of Wine \$25</i>	
<hr/>	
Soft Drink	\$2.00
Coffee or Tea	\$2.00

HST not included in price.

Friday, 14 October, 2011