



## FIRST OFFERINGS

### HOUSE CUT YAM FRITES

Balsamic Aioli

**\$8**

### TANNADICE FARMS DOUBLE SMOKED BACON & CHICKEN CAKES

Blackberry Port Onion Marmalade

**\$13**

### QUEBEC GOAT CHEESE BRUSCHETTA

Roasted Red Pepper Coulis

**\$9**

### HOLLIE WOOD OYSTERS

Baked "Denman Island" Beaufort Oysters

"Natural Pastures" Brie & Alder Smoked Tomato Sauce

Fresh Pesto & Smoked Parmesan

**\$15**

*(Please allow for 15 minute preparation time)*

### RAW BAR

Fresh Shucked "Denman Island" Satori Oysters

Lemon Raspberry Mignonette

half dz oysters **\$14**

full dz oysters **\$26**

### COWICHAN BAY FARMS BUFFALO WINGS

Andrews Aldersmoked Bbq Sauce, Caramelized Garlic & "Big Dee" Honey Sauce,

Cilantro & Sweet Chilli Soy, Roasted Pepper Hot Sauce

**\$14**

### RISOTTO & SMOKED BACON TATER TOTS

Caramelized Onion, Chipotle Sour Cream

**\$11**



## SOUPS & GREENS

### ARCTIC SURF CLAM & SEAFOOD CHOWDER

Squash Chips

**\$9.50**

### MARKET SOUP

Chef inspired creations

**\$7.50**

### “TEE OFF” SALAD

Fresh Clipped Greens, “Grieve Road” Green Pea Shoots

Carrot Whips, Belgium Endive, Baby Tomatoes

**\$8.50**

### DUNGENESS CRAB & AVOCADO PRAWN SALAD

Alder Smoked Tomato Cocktail Sauce, Lemon Papaya Emulsion

**\$16**

### THE CROWN CAESAR

Crisp Romaine, Pancetta Chips, Boiled “Farmer Bens” Eggs,

Fresh Italian Parmesan, Aged Balsamic Reduction

**\$13**    Add Chicken **\$6**

### CANDY PECAN CRUSTED GOAT CHEESE SALAD

Baby Spinach Greens, “Grieve Road” Green Pea Shoots

Strawberry & White Balsamic Vinaigrette

**\$14**    Add Chicken **\$6**

## SHARING PLATTERS

### TIMBER ROOM ANTIPASTA

Air-Dried Prosciutto, Bison Pepperoni, “Misty Haven” Muscovy Duck Prosciutto

Tapenade, Vegetable Antipasta, Pesto Crostini & Onion Marmalade

**\$20**

### BLUE CORN CHIP & BOURBON CHILLI NACHOS

Fresh Tomato Concassé, Scallions, Bell Peppers,

“Natural Pastures” Aged Farmhouse Cheese

**\$22**



## **ARTISAN SANDWICHES**

All Sandwiches And Burgers Come With A Choice Of  
Chef's Soup, Crisp Potato Fries Or Baby Green Salad

### **WILD SOCKEYE SALMON KLUBHOUSE**

Crisp Pancetta, Crushed Avocado, Clipped Greens, Fresh Tomato  
Green Pea Shoots, Balsamic Aioli

**\$14**

### **TANNADICE TEXAS PULLED PORK MUFFALETTA**

Smoked Tomato Sauce  
Chipotle Sour Cream

**\$13**

## **PANINI**

### **SMOKED COWICHAN BAY FARMS CHICKEN BREAST**

"Natural Pastures" Brie, Pancetta,  
Grilled Gala Apple & Cranberry Jam, Grieve Road Sprouts,  
Grilled Walnut Sourdough

**\$14**

### **HAM & CHEESE**

Tuscan Ham, Aged Farmhouse Cheddar  
Fresh Pesto, Mustard Greens

**\$14**

### **THE REUBEN**

Smoked Brisket, Rosemary Bacon Sauerkraut,  
Andrew's Apple Cider Mustard, "Natural Pastures" Garlic Chive Verdelaït  
Caramelized Onion Rye

**\$13**

### **THE STRIPLON BEEF DIP**

Shaved "Sterling Silver Black Angus" Striploin  
Warm Wild Mushroom Salad, Aged Farmhouse Cheese

Au Jus

**\$16**



## KLUBHOUSE BURGERS & FAVOURITES

### **CHEFS BLACK ANGUS SIGNATURE BURGER**

Tannadice Farms Black Angus Beef, Aged Farmhouse Cheese  
Alder Smoked BBQ Sauce, Caramelized Onions

**\$14**

### **COWICHAN VALLEY CHICKEN & AVOCADO BURGER**

Crushed Avocado, Balsamic Aioli

**\$13.50**

## ENTRÉES

### **TUSCAN HAM & SMOKED PARMESAN CARBONARA**

Fresh Tomato Concassé And Basil

**\$15**

### **AIR DRIED ROSEMARY RUBBED 10 OZ STRIPLOIN STEAK SANDWICH**

Grilled Focaccia, Smoked Parmesan, Roasted Mushrooms

**\$28** (5oz version - \$19)

### **LEMON PEPPER BATTERED HALIBUT POPSICLES**

Potato Fries, Pickled Ginger Tartar Sauce

1 Stick **\$14**    2 Sticks **\$17**

### **CORTEZ ISLAND MUSSEL & CLAM HOT POT**

Braised Fennel & Leek Stew, Grilled Chorizo & Fresh Basil

**\$16**

### **VANCOUVER ISLAND FARMHOUSE CHICKEN & MUSHROOM POT PIE**

Local Free Run Chicken & Wild Mushrooms

Seared in an Aromatic Herb & Vegetable Cream Stew

**\$15**