

Lunch Selections

11:00 am to 11:00 pm

Salads

Field of Greens Salad

Mixed lettuce arranged with garden vegetables and toasted pine nuts.

Served with poppyseed dressing

Half 8 Full 10

Hearts of Romaine Salad

A twist on the classic Caesar salad with double smoked bacon

and grated parmigiano-reggiano

Half 9 Full 11

Add Cajun chicken breast 8

California Cobb Salad

Vegetable medley with Canadian back bacon, roast turkey, Roquefort cheese, avocado and a honey mustard balsamic dressing

15

Indonesian Chicken Gado Salad

Asian style vegetable slaw with grilled pineapple wedges, roasted peanuts and a soy ginger vinaigrette

15

Grilled Venetian Seafood Salad

Diver scallop, tiger shrimp, salmon fillet and roasted vegetables arranged over spinach with a lemon white balsamic reduction

18

Sandwiches

Saratoga Springs Clubhouse

Roast turkey and bacon triple decker with aged cheddar and pesto mayonnaise **15**

Chef's BBQ Angus Burger

House made Angus burger served in a Kaiser with lettuce, onion, tomato and a smoked barbecue sauce **13**
substitute teriyaki chicken breast **5**

Enhancements: cheddar, emmental, Roquefort, bacon, avocado, grilled pineapple, mushrooms **1**

Old Montreal Reuben

House pickled brisket, German sauerkraut, Swiss emmental cheese **14**

Striploin Steak Sandwich

28 day aged, grain fed beef cooked to your specification and served with focaccia points and sautéed onions **20**

BLT Ciabatta

Canadian back bacon, leaf lettuce, beefsteak tomatoes and pesto mayonnaise **13**

Wiener Schnitzel Sandwich

Breaded veal cutlet, toasted alpine muesli bread, Swiss emmental and lingonberry jam **16**

Cajun Chicken Caesar Wrap

Julienne of chicken breast, romaine hearts and classic Caesar dressing rolled in a flour tortilla **16**

Tuna Melt

Alberta dark rye bread, avocados, tomatoes and market style tuna salad. Gratineéd with Canadian cheddar **15**

Beef Dip, Bistro Style

Oven roasted, shaved prime rib, crusty torpedo loaf with red wine jus **16**

Italian Sausage Melt

Spolumbo sausage, rustic tomato sauce, caramelized onions, and bell peppers with provolone **15**

All sandwiches are served with a choice of daily soup, french fries, fresh fruit or garden salad (Add sweet potato fries or caesar salad 2)

Dinner Selections

11:00 am to 11:00 pm

Starters

Chinatown Dumplings

Traditional pork pot stickers served with a chili infused oil and Asian red vinegar for dipping **11**

Crab Spring Rolls

Dungeness crab hand rolled with chives and tarragon and accompanied by a sweet chili sauce **14**

Vegetable Samosas 🌶️

A blend of vegetables with a hint of Indian spices, served with mango peppercorn sauce **10**

Chicken Tenders

Buttermilk marinated chicken tenderloin rolled in Japanese panko breading. Served golden brown with a citrus plum sauce **11**

Hot & Sweet Wings

Crisp chicken wings with a honey and chili glaze. Sprinkled with roasted sesame seeds **13**

Salt & Pepper Ribs

Marinated pork ribs tossed with rock salt and cracked black pepper **12**

Bacon Wrapped Scallops

Ocean fresh diver scallops wrapped with double smoked bacon and garnished with maple crème **14**

Soups

French Onion Soup

Caramelized onions in a sherry infused beef bouillon with an emmental crouton 10

Lobster & Tomato Bisque

Garnished with lobster claw and finished with brandy 11

Roasted Butternut Squash Soup

Caramelized apples and butternut squash with a house blend of spices, drizzled with crème fraîche Cup 5 Bowl 8

Soup of the Moment

A daily creation featuring seasonal ingredients Cup 5 Bowl 8

Pizza

12" Pizza with tomato sauce, cheese and your choice of two toppings 16

TOPPINGS:

Extra Toppings 2 each

Pepperoni, Ham, Mushrooms, Peppers, Pineapple, Tomatoes, Onions, Ground Beef, Bacon, Black Olives, Anchovies, Italian Salami, Shrimp, Cheese

Margherita 12" Pizza

Fire roasted tomatoes, fresh basil with a blend of mozzarella and provolone, drizzled with basil oil 17

Canadian 12" Pizza

Gourmet back bacon, house smoked brisket, red onions and mushrooms topped with smoked gouda and cheddar 21

Tuscan 12" Pizza

Spicy sausage, roasted artichokes, bell peppers, air-dried Roma tomatoes and a balsamic glaze topped with mozzarella and provolone 20

Southern 12" Pizza

Cajun chicken, bell peppers, red onions, with hickory barbecue sauce and mango salsa topped with a blend of smoked gouda and cheddar 21

Entrées

Whiskey Plank Salmon

Cedar baked Atlantic Salmon with bourbon mango salsa and five grain rice **21**

Seafood Medley

Black tiger shrimp, diver scallop and halibut finished in a leek and porcini mushroom cream, served over five grain rice **21**

Chicken Parmesan

Breast of chicken, basil tomato sauce, and spaghetti al pomodoro **19**

Creole Jambalaya 🍴

Cajun spiced chicken breast and sausage with seared vegetables in a tomato sauce and five grain rice **18**

Roast Tom Turkey

Carved turkey breast with herb and apple stuffing, orange and cranberry compote, pan gravy **20**

Balsamic Pork Grill

Double cut pork chop, with brandy flambéed apricots and nutmeg buttered spaetzle **20**

Jägerschnitzel

Breaded veal cutlets, porcini mushroom gravy, braised red cabbage with apples and nutmeg buttered spaetzle **21**

Liver and Onions

Milk fed veal grilled to medium, balsamic glazed onions and nutmeg buttered spaetzle **19**

Teriyaki Beef Wok

Top sirloin of Alberta beef, lemon grass and ginger essence, sautéed and served over crisp noodles with roasted sesame seeds **17**

New York Striploin 10 oz

28 day aged Alberta strip loin, roasted tomatoes, twice baked potato and rosehip pan jus **26**

Blackened Rib Eye 12 oz

28 day aged Alberta rib eye rubbed with Cajun seasoning and served with char-grilled tomatoes, and twice baked potato **28**

Prime Rib 10 oz

Alberta Prime Rib cooked to your specification. Accompanied by Yorkshire pudding, rosehip pan jus, and twice baked potato **28**