



BREAKFAST MENU

9 AM TO 12 PM

REDWOOD CLUB

Two fresh grain-fed eggs and your choice of maple smoked bacon or sausage. Served with savoury hashbrowns and toast. **\$15½**

EAGLE

Two fresh grain-fed eggs with maple bacon or sausage and two buttermilk pancakes. Served with butter and warm syrup. **\$22¼**

TEE TIME EXPRESS

A toasted Brioche bun with two medium fried eggs, Canadian back bacon, American cheddar cheese, mayo, ripe tomatoes, and crisp lettuce. Served with savoury hashbrowns. **\$17¾**

BENEDICTS

Two poached grain-fed eggs and real Canadian back bacon, set on a crispy sourdough English muffin and topped with Hollandaise sauce. Served with savoury hashbrowns. **\$21¾**

SHOT GUN BOWL

Two grain-fed eggs, any style, on a bed of sautéed vegetables, bacon, sausage, and savoury hashbrowns. Finished with Hollandaise sauce. **23½**

CLASSIC OMELETTE

A three-egg omelette with back bacon, green onions, mushrooms, tomatoes and marble cheddar. Served with savoury hashbrowns. **\$20¾**

BELGIAN WAFFLE

A 7" Belgian waffle accompanied by fresh mixed berries, powdered sugar and Chantilly cream. Served with warm syrup. **\$15¾**

BUTTERMILK HOT CAKES

Three hot buttermilk pancakes dusted with powdered sugar. Served with butter and warm syrup. **\$14½**

SIDES

Pancake **\$3**

Pork sausage (4) **\$4½**

Applewood smoked bacon (4) **\$4½**

Egg **\$1½**

Extra cheese **\$2**

Side berries **\$3½**

Side hashbrown **\$4¾**

Side back bacon (3) **\$4**

Side toast **\$3**

Sliced tomato **\$2½**

Side Hollandaise **\$3½**

Extra English muffin **\$2½**

Side GF toast **\$4**

Whipped cream **\$2½**

Side Italian sausage **\$4¾**

BEVERAGES

Soft drinks **\$3½**

Coffee **\$3½**

Tea **\$3½**

Hot chocolate **\$4**

Sparkling water **\$4**

Orange juice **\$4**



CHIPS & SALSA


House Salted Tortilla Chips with Salsa or Pico de Gallo. \$8¾
 Add Guacamole for \$4¾

CHICKEN GYOZA

Chicken Dumplings, Scallions, Ponzu Dipping Sauce. \$13¾

CLASSIC NACHOS  

Perfect for sharing! Hand Cut Corn Tortillas, Black Olives, Green Onions, Fresh Jalapeños, Nacho Cheese, Sour Cream, Fire Roasted Salsa, Pico De Gallo. \$25¾

Add Guacamole for \$4¾  

Add Nacho Beef or Chicken for \$7¾ 

CHICKEN WINGS 

1 Pound Fried Chicken Wings, Choice of Sauce, Celery Sticks, Ranch Dressing. \$19¾
 (Barbeque , Hot  , Lemon Pepper , Honey Garlic, S&P )

CALAMARI 

Fried Breaded Calamari, Jalapeños, Fresh Herbs, Tzatziki Sauce. \$19¾

TRUFFLE PARMESAN FRIES  

Crispy Fries, Truffle Oil, Freshly Grated Parmesan Cheese, Parsley, Garlic Aioli. \$13½

SWEET POTATO FRIES  

Sweet Potato Fries, Chipotle Mayo. \$13½

TRADITIONAL POUTINE 

French Fries, Cheese Curds, Gravy. \$13½

Add a choice of side: French Fries, Coleslaw, Soup or Salad \$5¾

Add side Sweet Potato Fries \$8¾

Add side Poutine or Truffle Parmesan Fries \$9¾

FRY BREAD TACO 

Fry Bread, Taco Beef or Chicken, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo. \$15¾

CHICKEN TACO 

Baby Flour Tortillas, Taco Chicken, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo, Shoestring Tortilla Chips. \$15¾

Substitute Gluten Free Corn Tortilla at No Additional Cost

BEEF TACO 

Baby Flour Tortillas, Taco Beef, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo, Shoestring Tortilla Chips. \$15¾

Substitute Gluten Free Corn Tortilla at No Additional Cost

FISH TACO 

Baby Flour Tortillas, Tempura Battered Haddock, Coleslaw, Siracha Aioli, Fresh Jalapeños. \$15¾

VEGGIE TACO 

Baby Flour Tortillas, Fresh Avocado, Coleslaw, Siracha Aioli, Fresh Jalapeños, Fried Tofu. \$15¾

Substitute Gluten Free Corn Tortilla at No Additional Cost

 **SPICY**  **GLUTEN FRIENDLY**  **VEGETARIAN**
 Parties of 8 people or more, subject to 18% service charge.

DOUBLE PEPPERONI & HOT HONEY 🌶️

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Pepperoni, Cupping Pepperoni, Hot Honey, Dry Chili Flakes. \$19¾

TRIPLE CHEESE

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Aged Medium Cheddar, Grana Padano. \$18¾

SWEET & SAVORY 🌶️

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Smoked Bacon, Ham, Pineapple, Chili Honey. \$19¾

MARGHERITA

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Cherry Tomato Blend, Olive Oil, Fresh Basil. \$19¾

PESTO CHICKEN 🌶️

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Pesto, Herb Chicken, Pineapple, Black Olives, Chili Honey. \$19¾

PEPPERONI

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Pepperoni. \$18¾

CHICKEN BBQ

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Herb Chicken, Red Pepper, Green Onion, BBQ Sauce, Fresh Parsley. \$19¾

Substitute Gluten Free Shell \$2 🍷

TUNA SUSHI BOWL 🌶️🌿

Sushi-Grade Tuna, Sushi Rice, Teriyaki Sauce, Edamame, Fresh Mango, Radish, Cucumber, Shredded Lettuce, Green Onion, Sesame Seeds, Kizami Nori, Siracha Aioli Dressing. \$25½

Substitute Chicken Breast or Black Tiger Shrimp at No Additional Cost

VEGETARIAN BOWL 🌶️🌿

Fresh Avocado, Sushi Rice, Teriyaki Sauce, Edamame, Fresh Mango, Radish, Cucumber, Fried Tofu, Shredded Lettuce, Green Onion, Sesame Seeds, Kizami Nori, Siracha Aioli Dressing. \$22½

CLASSIC CAESAR SALAD

Romaine, Herb Croutons, Smoked Bacon, Garlic Caesar Dressing, Parmigiano Reggiano, Garlic Toast, Fresh Lemon. \$13¾

Add Chicken Breast or Black Tiger Shrimp \$7¾

CALIFORNIA COBB SALAD 🍷

Spring Mix, Grilled Herb Chicken, Smoked Bacon, Green Onions, Egg, Cherry Tomatoes, Avocado, Blue Cheese Crumbles, House Vinaigrette. \$22¾

Substitute Black Tiger Shrimp at No Additional Cost. 🍷

MEDITERRANEAN GREEK SALAD 🍷

Romaine Lettuce, Cucumber, Red Onion, Feta Cheese, Red Pepper, Kalamata Olives, Tomato, Herb Dressing, and Garlic Flat Bread. \$14¾

Add Chicken Breast or Black Tiger Shrimp \$7¾ 🍷

TACO BOWL

Mexican Rice, Corn, Beans, Shredded Lettuce, Nacho Cheese, Jalapeño, Tortilla Chips, Beef Taco, Roasted Salsa and Lime Wedges. \$21¾

Add Guacamole for \$4¾ 🍷🌿

Substitute Chicken or Fish Taco at No Additional Cost

BURGERS & MORE COME WITH A CHOICE OF SIDE: FRENCH FRIES, COLESLAW, SOUP OR SALAD

Substitute side Sweet Potato Fries for \$3.

Substitute side Poutine or Truffle Parmesan Fries for \$4.

CHEESEBURGER

Grilled 6oz Alberta Beef Patty, Cheddar Cheese, Mayo, Tomato, Lettuce, Pickle, Onion, Brioche Bun. \$20¾

Substitute Beyond Meat™ Patty for \$2½ ✓

Substitute Gluten Free Bun \$2½ ✕

Add Smoked Bacon for \$3

SMOKY BARBEQUE BURGER

Grilled 6oz Alberta Beef Patty, Applewood Smoked Bacon, Smoked Cheddar Cheese, Caramelized Onions, Mushrooms, BBQ Sauce, Saskatoon Berry Mayo, Brioche Bun. \$23¾

Substitute Beyond Meat™ Patty for \$2½ ✓

Substitute Gluten Free Bun \$2½ ✕

CRISPY CHICKEN BURGER 🌶️

Crispy Fried Chicken Breast, Jalapeño Jack Cheese, Chipotle Mayo, Lettuce, Tomato, Pickle, Brioche Bun. \$21¾

Add Smoked Bacon for \$3

BUFFALO CHICKEN WRAP 🌶️🌶️

Fried Chicken Tenders, Red Hot Sauce, Cheddar Cheese, Ranch, Lettuce, Tomato, Flour Tortilla. \$19¾

Add Smoked Bacon for \$3

NASHVILLE STYLE CRISPY CHICKEN BURGER 🌶️🌶️

Cajun Dusted Fried Chicken Breast, Hot Honey, Creamy Coleslaw, Mayo, Dill Pickles, Brioche Bun. \$21¾

Add Smoked Bacon for \$3

CAJUN CHICKEN SANDWICH 🌶️🌶️

Cajun Spiced Chicken Breast, Monterey Pepper Cheese, Garlic Aioli, Tomato, Lettuce, Onion, Schiacciata Bun. \$21¾

Add Smoked Bacon for \$3

Substitute Gluten Free Bun \$2½ ✕

ARTISAN CHICKEN CLUB

Herbed Chicken Breast, Crispy Bacon, Smoked Cheddar, Roasted Red Pepper Aioli, Tomato, Lettuce, Artisan Bun. \$21¾

Substitute Gluten Free Bun \$2½ ✕

NY YORK STEAK SANDWICH

In-House Hand-Cut 8oz New York Striploin, Sautéed Mushrooms, Compound Butter, Garlic Baguette. \$37¾

Substitute Gluten Free Bun \$2½ ✕

MAAINS

(available after 4 pm)

NEW YORK STRIPLOIN STEAK

In-House Hand-Cut 8oz New York Striploin Steak, Herbed Compound Butter, Chef Choice of Potato, Seasonal Vegetables. \$39¾

HADDOCK FISH AND CHIPS

Battered Haddock, French Fries, Coleslaw, Tartar Sauce, Lemon. \$22¼

SPAGHETTI BOLOGNESE

Classic Italian Bolognese Sauce, Vin Rouge, Spaghetti Pasta, Grana Padano, Fresh Herbs, Garlic Toast. \$24¼

Substitute Gluten Free Pasta And Toast \$4 

CHICKEN BACON ALFREDO

Sliced Herb Chicken Breast, Smoky Bacon, Creamy Alfredo Sauce, Vin Blanc, Onions, Mushrooms, Fresh Basil, Linguine Pasta, Café de Paris Toast. \$26¾

Substitute Gluten Free Pasta And Toast \$4 

PRAWN PESTO PASTA

Prawns, Creamy Pesto Sauce, Vin Blanc, Onions, Mushrooms, Grape Tomatoes, Linguine Pasta, Garlic Toast. \$26¾

Substitute Gluten Free Pasta And Toast \$4 

French Fries	⊗ ✓	\$5¾
Side Salad	⊗ ✓	\$6¾
Side Caesar Salad		\$6¾
Sweet Potato Fries	⊗ ✓	\$8¾
Truffle Parmesan Fries	⊗	\$9¾
Poutine	⊗	\$9¾
Soup of the Day		\$6¼
Gravy	⊗	\$3½
Chicken Breast	⊗	\$7¾
Sautéed Shrimp	⊗	\$7¾
Garlic Toast	✓	\$3¾

Soft Drinks		\$3½
Coffee		\$3½
Tea		\$3½
Hot Chocolate		\$4
Sparkling Water		\$4

CRÈME BRULÉE CHEESECAKE ✓

French Bruléed Cheesecake, Fresh Berries, Whipped Cream. \$11¼