

## START & SHARE

### PARMESAN TRUFFLE FRIES 9.00

House-cut local Kennebec fries drizzled with parmesan truffle oil and garlic aioli for dipping.

### WINGS 14.90

A full pound of wings with your choice of sauce.

*Add Veggies & Ranch Dip, 2*

**Sauces: Hot, Teriyaki, Honey Garlic, Thai, S&P, Cajun, Billy Bob, Lemon Pepper**

### QUESADILLAS 15.90

Flour tortilla, cheese, chicken, corn, peppers, red onion, and jalapeños, served with sour cream and pico de gallo.

### CHICKEN TENDERS 15.90

Tender chicken strips served with your choice of fries, tots, or mixed greens. Honey mustard or Plum Sauce.

### PEROGIES 13.90

Local recipe of stuffed potato and cheese perogies, topped with onions & bacon with sour cream to dip.

### POTATO SKINS 13.90

Loaded with cheese, bacon & green onion.

*Add Veggies & Ranch Dip, 2*

### CLASSIC NACHOS 21.90

Tri-colour corn tortilla chips baked with our house cheese blend, green onions, diced tomatoes, black olives & pickled jalapeños. Served with sour cream and Pico de gallo.

*Add: Chicken, Beef, Pulled Pork, 5*

### LANDING NACHOS 22.90

Tri-colour chips topped with cheddar & Monterey Jack cheese, black bean and corn salsa, red onion, roasted red pepper, pickled jalapeños, drizzled with a charred scallion crema and home-made sauce.

Our most popular Nacho dish.  
Served with Pico de gallo.

### FISH TACOS 13.90

2 soft flour tortillas, cod, black bean and corn salsa, cabbage, diced peppers & jalapeños, with chipotle aioli and our house cheese blend.  
Served with Pico de gallo.

### GARLIC PRAWNS 15.90

Tiger prawns sautéed in white wine and garlic butter, served with crostini for dipping. Cajun if preferred.

### SALT & PEPPER RIBS 14.90

Kosher salt and course ground black pepper with your choice of dipping sauce.

### JALAPEÑO CHEESE STICKS 13.90

Fresh organic dough with a garlic spread, diced jalapeño and loaded with our house cheese blend.

#### ADD-ONS

*Basket of Fries w/ Garlic Aioli, 5*  
*Yam Fries w/ Chipotle, 7*

## SOUPS + SALADS + BOWLS

### SEAFOOD CHOWDER BOWL 8.90 / CUP 6.90

Clams, seasonal local fish, cream, chopped veggies, with a hint of smoky bacon.

### DAILY SOUP BOWL 7.90 / CUP 6.90

Please ask your server as it changes daily.

### FRENCH ONION 9.90

Braised onions in red wine & beef broth baked with croutons & Swiss cheese, served with garlic toast.

### GARDEN SALAD 12.90

Salad blend, cherry tomatoes, dried cranberries, toasted pumpkin seeds, topped with feta cheese and your choice of dressing.

### CAESAR SALAD FULL 14.90 / HALF 9.90

Crisp romaine lettuce, Asiago caesar dressing, house-style croutons and asiago cheese, served with crostini.

### TACO BOWL 16.90

Your choice of ground beef, chicken, pulled-pork or a spicy black bean pattie (vegetarian), in a house-made tortilla bowl, fresh greens & cheese, topped with guacamole, diced tomatoes, bell peppers, sour cream and pico de gallo

### AVOCADO POWER BOWL 17.90

Half-grilled avocado topped with dukkah, lentils, roasted yams and seasonal veggies, served on a bed of spinach and topped with toasted pumpkin seeds, tahini garlic dressing and served with crostini.

### WEST COAST GREENS 20.90

A grilled 5oz. wild salmon fillet on top of baby greens, roasted red peppers dried figs, artichoke hearts and feta cheese with roasted sesame soy dressing, served with crostini.

### BLACK N BLUE 22.90

6 oz. Cajun New-York steak on baby greens with diced tomatoes, roasted red peppers, cucumbers, red onion, caramelized pecans and crumbled blue cheese, finished with a honey dijon vinaigrette, served with crostini.

#### SALAD ADD-ONS

*Grilled Chicken or Cajun, Garlic or Cajun Prawns, Beef, Pulled Pork, Spicy Black Bean Pattie (Vegetarian Option), 5*

## PIZZAS

### MARGHERITA 16.90

House tomato sauce, fior di latte cheese and fresh basil.

### HAWAIIAN 17.90

House tomato sauce, honey ham, pineapple, and mozzarella cheese.

### MEATLOVERS 19.90

House tomato sauce, dry-cured pepperoni, Italian sausage, Honey ham, Smoked Bacon, Mozzarella Cheese.

### GIARDINO 17.90

Basil pesto base, sun-dried tomato, roasted garlic, marinated artichokes, green olives, confit potato, with fior di latte.

*Add dry cured pepperoni and/or plant based sausage, 3*

### BREAKFAST PIZZA 18.90

Pizza dough with a garlic spread topped with honey ham, farmers sausage, S&P, eggs, and Asiago cheese, topped with arugula.



## WRAPS

ALL WRAPS SERVED WITH YOUR CHOICE OF FRIES, TOTS, MIXED GREENS OR SOUP OF THE DAY

### BUFFALO CHICKEN CAESAR WRAP 17.50

Crispy buffalo chicken, tossed in buffalo sauce, mixed with crisp romaine, Asiago Caesar dressing, Asiago cheese wrapped in a flour tortilla.

### PACIFIC SALMON WRAP 17.50

Grilled salmon fillet wrapped in a warm flour tortilla loaded with chopped lettuce, tomato, and red onion with a spicy chipotle mayo.

### SOUTHWEST CHICKEN WRAP 17.50

Cajun chicken, corn, bell peppers, red onion with fresh baby greens and chipotle aioli, guacamole, wrapped in a flour tortilla.

## HANDHELDS

ALL HANDHELDS SERVED WITH YOUR CHOICE OF FRIES, TOTS, MIXED GREENS OR SOUP OF THE DAY

### LANDING BURGER 17.90

*\*Our most popular burger!*

Made in-house 7 oz. All beef patty, with green leaf lettuce, tomato, red onion, garlic confit aioli, house ketchup, served on a brioche bun.

### MONSTER BURGER 21.90

Made in-house 7 oz. All Beef Patty topped with sautéed mushrooms, Swiss cheddar, and bacon topped with Onion Rings, garlic aioli and our house ketchup on a brioche bun.

### PORTOBELLO BURGER 17.90

A portobello mushroom topped with roasted red pepper, feta cheese, mixed greens, red onions, and a balsamic reduction served on a brioche bun with garlic aioli.

### VEGGIE BURGER 16.90

Spicy black bean veggie patty, garlic aioli, baby greens, tomato, red onion, avocado on a brioche bun.

### SALMON BURGER 18.90

West Coast sockeye salmon served with mixed greens, tartar sauce, red onion and avocado on a brioche bun.

### CHEDDAR CHICKEN BURGER 17.90

Grilled 5oz. chicken breast served with green leaf lettuce, tomato, red onion, cheddar cheese and garlic aioli on a brioche bun.

### TURKEY & BRIE 18.90

Ground turkey, green leaf lettuce, tomato, red onions and Brie cheese served on a brioche bun with cranberry aioli.

### CLASSIC BEEF DIP 17.90

5 oz. of thin tender slices of Canadian beef on a garlic filone bread, with au jus for dipping.

### CLUBHOUSE 17.90

Served on three slices of sourdough bread with BC chicken breast, bacon, crisp lettuce, tomato, and mayo.

### CUBANO 17.90

BBQ pulled pork, honey ham, Swiss cheese, traditional fixings, served on an organic ciabatta bun.

### REUBEN 17.90

Shaved corned beef brisket, sauerkraut, and Swiss cheese on Canadian rye bread with a Dijon mustard.

### SEAFOOD CLUBHOUSE 20.90

Local shrimp and crab, smoky bacon, lettuce, tomato, cocktail sauce, toasted sourdough.

### BLTC 16.90

Toasted bacon, cheddar cheese, lettuce, tomato and mayo

#### HANDHELD ADD-ONS

*Cheddar, Swiss, Mozzarella, Feta, Guacamole, Fried Egg, Bacon, Sautéed Mushrooms, Onions, 2*

## MAINS

### MAC & CHEESE 16.50

House-made with a creamy 3 cheese blend, fresh herbs and baked. Need we say more... Served with crostini.

### NANA'S MEATLOAF 18.50

Slices of house-made meatloaf, served with mashed potato, gravy, and seasonal veggies topped with crispy onions.

### FISH & CHIPS

COD, 1 PC 14.90 / 2 PC 19.90

HALIBUT, 1 PC 17.90 / 2 PC 26.90

Crispy, beer battered cod/halibut filets, coleslaw, tartar sauce, and fresh lemon. Served with local fries, tots, or greens.

### STEAK SANDWICH 21.90

6 oz. Angus striploin on an open-faced filone, served with local fries and mixed greens, topped with crispy onions.

*Add Sautéed Mushrooms, 2*

### PAD THAI 18.90

Your choice of chicken, prawns or tofu served on a bed of rice noodles with green onions, shallots, shredded carrots, bean sprouts, snap peas and bell peppers in a peanut emulsion sauce. Served with crostini.

### WHISKY BBQ RIBS FULL 22.90 / HALF 18.90

Slow braised in Jack Daniels and apple juice broth with a JD BBQ sauce, served with mashed potatoes and coleslaw.

## DESSERTS

ASK YOUR SERVER FOR DETAILS



# Happy Hour

3 : 0 0 - 6 : 0 0 D A I L Y

- \$4.95 -

-SLEEVES OF MOLSON CANADIAN, COORS LIGHT, OR OLD STYLE PILSNER

-HIGHBALLS

-6OZ GLASS HOUSE RED, WHITE OR ROSE

- \$7.00 -

-BEEF TACOS- TWO TACOS SERVED ON FLOUR TORTILLAS WITH LETTUCE, CHEESE, PICO DE GALLO AND TACO BEEF.

-QUESADILLA-FLOUR TORTILLA, TOMATOES, GREEN ONIONS, AND CHEESE. SERVED WITH SOUR CREAM AND PICO DE GALLO.

- \$9.00 -

-NACHO BASKET- TACO BEEF, CHEESE, JALAPENOS, GREEN ONION, AND TOMATO ON TORTILLA CHIPS SERVED WITH SOUR CREAM AND SALSA.

SALT AND PEPPER RIBS-KOSHER SALT AND COARSE GROUND BLACK PEPPER SERVED WITH RANCH.