



LOUNGE MENU

MONDAY TO SUNDAY 2:00PM - 10:00PM

SUMMER BERRY SALAD

Seasonal Berries, Micro-Greens tossed with a Pomegranate Dressing
9.50

CAESAR SALAD

Crisp Romaine with Garlic Croutons & Parmesan Cheese 9.50
Add - 4oz Baby Shrimp - 5.50
4oz Grilled Salmon - 7.00
4oz Grilled Chicken Breast - 5.50

HOUSE SMOKED SALMON SALAD

Mixed Greens, Maple Almonds Drizzled with Thai Vinaigrette
11.95

WARM SPINACH SALAD

With Oven Roasted Mushrooms, Bacon, Scallops & Thistle Honey Lemon Dressing
11.95

PORTUGUESE MUSSELS

With Chorizo Sausage, Tomatoes, Sweet Bell Peppers, Onions, Garlic and White Wine.
Served with French Baguette
12.95

BURGERS

Served with Lettuce, Tomato, Onion and Dill Pickle

BEEF BURGER - 8.95

CHICKEN BURGER - 9.50

SALMON BURGER - 11.00

VEGGIE BURGER - 8.50

Add Crisp Bacon or Mushroom 1.50

Add Jack Cheese or Cheddar 2.00

CHICKEN & CHORIZO SAUSAGE QUESADILLA

Roasted Peppers, Red Onions, Mushrooms & Cheese

Served with Salsa & Sour Cream
12.00

PISTACHIO CRUSTED GOAT CHEESE

With Fig Chutney, Toast Points
9.95

PAN FRIED CALAMARI

With Garlic, Butter, Lemon Juice and Parsley
Served with Tzatziki Sauce
10.00

CHIPS AND SALSA

100% Corn Chips.
Served With Salsa & Sour Cream
5.95

CRAB CAKE

With Spicy Cilantro Mayonnaise and Crispy Frisée
12.00

CHICKEN WINGS

Hot, Thai, Honey Garlic or BBQ
8.50 for (10) or 10.50 for (15)

Homous

Served with Grilled Pita Bread
9.50

TURKEY CLUBHOUSE

With Bacon, Lettuce & Tomato,
On Whole Wheat Bread
11.00

WILD SALMON TEMPURA WRAP

Served in a Tortilla With Baby Shrimp,
Egg Noodles, Carrot & Green Onions
12.00

CLASSIC BUTTER CHICKEN

With Vegetables in a Mild Curry Sauce & Naan Bread
13.00

RIGATONI PASTA

With Portobello, Shiitake & Button Mushrooms in a Rose Basil Sauce

10.95

Add - 4oz Baby Shrimp - 5.50

4oz Grilled Salmon - 7.00

Half a Grilled Chicken Breast - 5.50

6 OZ FILET OF BEEF SIRLOIN STEAK

CERTIFIED ANGUS BEEF

Red Wine Sauce, Roasted Potatoes and Seasonal Vegetables
14.00

GRILLED WILD SALMON

Grilled Wild Salmon Topped with Papaya and Mango Salsa
Saffron Rice Pilaf & Steamed Vegetables
14.00

Executive Chef: Robert Tong
Food & Beverage Manager: Brad Lynch
Prices Subject to Applicable Taxes

Executive Sous Chef: Nicolas Braun

6/21/2008