

APPETIZERS

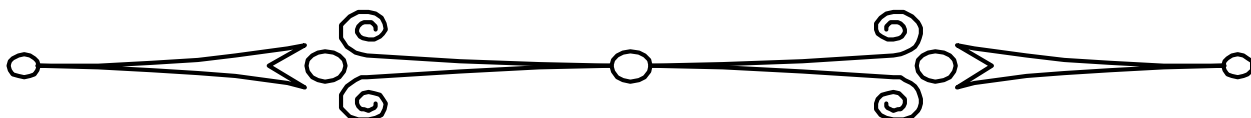
SLIDER TRIO 15
Pulled BBQ pork, dill-garlic salmon and tarragon chicken on mini burger buns with lettuce, tomato and pickle. Served with yam fries.

PAN SEARED SCALLOPS 13
Pan seared scallops on a white bean puree with baby spinach, garlic and sautéed mushrooms.

VEGETABLE STRUDEL 12
Roasted winter vegetable strudel drizzled with a balsamic reduction. Served with a side salad tossed in goat cheese dressing.

GOURMET NACHOS 15
A great appetizer to share or as a meal for one. Your choice of BBQ pulled pork, spicy beef chili or sage flavoured ground turkey on corn chips baked with tomatoes, green onions, black olives, hot banana peppers and three cheeses. Served with salsa and sour cream.

Add a side of guacamole to your nachos. \$2.50



CHICKEN WINGS 12
Eight large roaster chicken wings tossed in your choice of red hot, barbeque, honey garlic or teriyaki sauce. Served with blue cheese dressing and French fries.

CHICKEN FINGERS 12
Breaded chicken tenders with your choice of plum or honey mustard dipping sauce. Served with your choice of French fries, mixed greens tossed in maple balsamic dressing or Caesar salad.

SPICY CALAMARI 11
Lightly breaded and seasoned fried squid tossed in garlic and sambal oelek. Served with warm pita bread, tzatziki sauce and lemon wedge.

HOUSE MADE SOUP **Sm. 5 Lg. 7**
We always have two that are made in house by our Chefs.

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

*The University Golf Club uses Trans fat free oil for cooking.
All menu prices do not include the government's share of 12% HST.*

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University Golf Club

ENTRÉE SALADS

PRAWN SALAD

Warm dill and lemon poached prawns on winter greens with fresh avocado and garlic green olives tossed in champagne dressing.

14

HERBED WILD SALMON SALAD

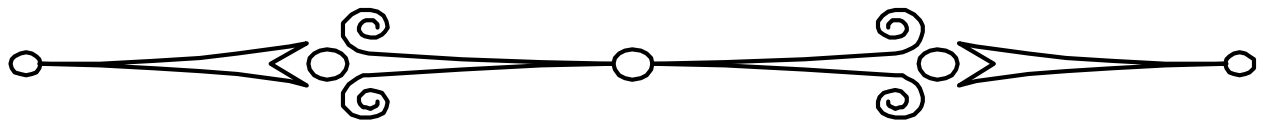
Grilled wild salmon filet marinated in tarragon, dill and basil served on mixed greens with roasted pears and walnuts and Roquefort dressing.

14

COBB SALAD

Mixed greens with diced chicken, tomatoes, avocado, bacon, crumbled blue cheese and sliced egg tossed in blue cheese dressing.

14



LEAFY SALADS

BUTTER & ROMAINE 13

Butter and romaine lettuce with pancetta bacon, cherry tomatoes, fresh avocado and pickled red beets with a roasted garlic dressing and topped with shredded edam cheese.

WINTER GREENS 12

Winter greens with Canadian blue cheese, mango, cucumber and cherry tomatoes. Tossed in creamy pesto dressing and topped with toasted pumpkin seeds.

FIELD GREENS 12

Field greens with hearts of palm and pickled red beets in a basil-walnut vinaigrette.

CAESAR SALAD 11

Romaine lettuce tossed in house made Caesar dressing with fresh parmesan cheese and garlic croutons.

SALAD ADD-ONS 6

Add a grilled chicken breast, wild salmon filet or garlic prawn skewer to your salad.

In May of 2010 our staff set to work to build a kitchen herb garden. The garden is fully organic and harvested by the kitchen staff on a daily basis. The first harvest took place in mid July 2010 with our garden producing chives, mint, lemon balm, tarragon, oregano, basil, Italian parsley, rosemary and dill, as well as edible flowers.

All of the fryer oil used by our kitchen is picked up by West Coast Reduction Ltd. The used oil is filtered, sterilized and tested to produce useful products including feed fat and commercially approved biodiesel, a cleaner burning alternative fuel.

SIGNATURE SANDWICHES

*All sandwiches served with your choice of salad or French fries.
A small soup or yam fries may be substituted for \$2.00.*

STEAK SANDWICH

AAA Sterling Silver 8 oz. New York steak served open faced on a baguette with sautéed portobello mushrooms, red onions and red pepper Jack cheese.

18

GRILLED WILD SMOKED SALMON & LOBSTER

Smoked wild salmon, lobster and fresh tomato with a lemon-caper spread on grilled Italian bread.

15

CHICKEN SALAD

Open faced chicken salad sandwich with crisp prosciutto, diced vine ripened tomatoes and shredded cucumber on French bread.

14

HAM & TURKEY

Shredded house baked honey ham with roasted turkey, English mustard, cranberry mayonnaise, tomato and edam cheese piled high on your choice of toasted bread.

14

HOT MONTREAL SMOKED MEAT

Montreal smoked meat piled high on dark marble rye with Swiss cheese and Pommery mustard spread.

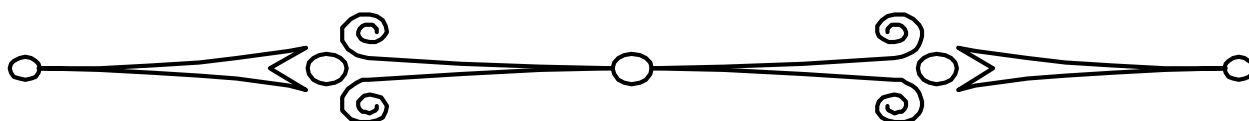
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SHRIMP SALAD CROISSANT

Baby shrimp salad on a croissant with fresh tomato and lettuce.

13

"Signature Sandwiches" served with a side of Chef's antipasto and sour bread crostini.



OTHER SANDWICHES

- CLUBHOUSE SANDWICH** **13**
Roasted turkey breast, bacon, fresh tomato, cheddar cheese, lettuce and mayonnaise.
- DELUXE BEEF DIP** **13**
Shaved roast baron of beef on a toasted baguette brushed with garlic butter. Topped with Swiss cheese and sautéed red onions. Served with beef jus.
- HOWARD'S SANDWICH** **9**
Two fried eggs, bacon, lettuce, tomato and cheddar cheese.
- HALF SANDWICH with SOUP** **8.75**
Your choice of turkey breast, black forest ham, tuna salad or baby shrimp. You may substitute French fries or salad for the soup.

GOURMET BURGERS

*All burgers are served on your choice of a toasted plain or multi-grain kaiser bun with your choice of French fries or salad.
A small soup or yam fries may be substituted for \$2.00.*

HOUSE MADE BEEF BURGER 12

A family recipe from our Executive Chef, Mr. Ron Gibb.

Our beef burgers are 8 oz. in weight before cooking and made in-house with fresh ground beef. Served with fresh tomato, lettuce, red onion, pickle slices, mayonnaise, mustard and red relish.

Please allow 15 - 20 minutes for our beef burgers to cook to well done as per health board regulations.

CHEF BEEF BURGER 15

Topped with apple wood bacon, portobello mushroom, gorgonzola cheese, Guinness aged cheddar cheese, garlic-tarragon mayonnaise, fresh tomatoes and crispy shoestring onions.

NON-MEMBERS ONLY BEEF BURGER 15

BBQ beef short rib confit, garlic portobello mushroom cap, house made onion rings and crumbled goat cheese on top of our signature beef patty.

GREEK BEEF BURGER 15

Topped with a trio of roasted peppers, feta cheese, black olive relish, tzatziki sauce, pea shoots, butter lettuce and tomatoes.



HALIBUT BURGER 15

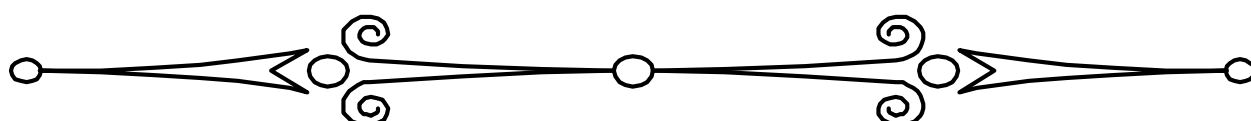
Filet of halibut and sliced wild smoked salmon breaded with panko crumbs. Topped with red onion, crispy capers, lemon mayonnaise, pea shoots, butter lettuce and fresh tomatoes.

SWISS-MUSHROOM CHICKEN BURGER 13

Grilled chicken breast, Swiss cheese and sautéed mushrooms served with red pepper mayonnaise, fresh tomato, lettuce, red onion and pickle.

PORTOBELLO MUSHROOM BURGER (vegetarian) 12

Grilled portobello mushroom cap served with grilled red & green peppers, endive flavoured with garlic, sharp white cheddar cheese and a side of hummus.



PASTA

Pasta dishes served with Roma tomato garlic bread and a side salad tossed in an orange cranberry dressing.

SCALLOP & CHORIZO 18

Scallops, chorizo sausage, Roma tomatoes, leeks and bow tie pasta tossed in olive oil and black truffles.

VEGETABLE LASAGNA 17

House made vegetable lasagna with asparagus, fennel, wild BC mushrooms, eggplant and cream sauce baked with stilton and goat cheese.

BOLOGNESE 17

Linguini noodles tossed in our house made bolognese sauce. Topped with shredded mozzarella cheese.