

STARTERS

EAGLE WINGS 18

your choice of hot, teriyaki, thai chili or barbeque

CHICKEN GYOZA 14

pan fried, served with a honey ginger soya sauce

YAM FRIES 13

served with garlic pepper aioli

ONION RINGS 12

served with garlic pepper aioli

FRIED CHICKEN 16

buttermilk marinated boneless chicken thighs
drizzled with sriracha aioli

| ADD FRENCH FRIES +4

GARLIC SHRIMP 20

wild shrimp sauteed in garlic, lemon, herbs and wine,
served with garlic bread

NACHOS 25

tortilla chips topped with cheese, tomatoes, jalapeños and black olives
served with salsa and sour cream

| ADD GUACAMOLE: SM +2 | LG +4

SPICY PORK BITES 16

garlic and five-spice marinated pork shoulder fried crispy, with a spicy
chili pepper hoisin drizzle, garnished with crushed peanuts and cilantro

CRAB AND ARTICHOKE SPINACH DIP 23

a blend of crab meat, artichokes, cream cheese, parmesan,
served with warm tortilla chips

ROASTED VEGETABLE FLATBREAD 16

grilled flatbread topped with basil pesto, roasted vegetables
and goat cheese

MUSSELS CONGOLAISE 25

sauce served with fries and garlic aioli

SOUP | SALADS

SOUP OF THE DAY 7 CUP | 9 BOWL

SPRING GREENS 12

artisan greens, red onion, tomatoes, cucumbers, tomato balsamic vinaigrette **GF**

CAESAR 13

crisp romaine, herb croutons, parmesan cheese, creamy garlic anchovy dressing

COBB 24

artisan greens, grilled chicken breast, crisp bacon, hard boiled egg,
blue cheese, avocado, tomatoes, green onions, red wine vinaigrette **GF**

TUNA TATAKI SALAD 24

seared albacore tuna, ponzu dressing, fresh greens **GF**

ADD TO ANY SALAD:

grilled or blackened chicken breast +10

6 garlic prawns +12

grilled 6oz canadian prime steak +16

grilled or blackened 6oz sockeye +16

‡ ASK US ABOUT A SUGGESTED
WINE PAIRING FOR OUR SALADS

DESSERTS

‡ ASK US ABOUT OUR SELECTION OF SPECIALTY COFFEES OR ESPRESSO DRINKS

BROWNIE 10

house made brownie served warm with chocolate ganache;
topped with vanilla ice cream

FRUIT CRUMBLE À LA MODE 10

house made and baked to perfection, topped with
crispy crumble and vanilla ice cream

NEW YORK CHEESECAKE 10

house made, served with your choice of chocolate or
strawberry sauce

MAYFAIR MOCHA MUD PIE 10

garnished with toasted almonds and house made
caramel and chocolate sauce

FRESH BAKED PIE 10

ask your server for our current selection; served with
vanilla ice cream

ICE CREAM 9

ask your server for our current selection; three scoops
served with whipped cream

lakeside
grill

*Prices are subject to applicable tax & gratuity.
Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies.*

SANDWICHES | WRAPS | BURGERS

SERVED WITH YOUR CHOICE OF DAILY SOUP, FRENCH FRIES, SPRING GREENS OR CAESAR SALAD

STEAK SANDWICH 35

grilled 8oz canadian prime on garlic toast with sautéed mushrooms and onion rings

CHICKEN OR FALAFEL WRAP 19

cucumbers, tomatoes, lettuce, dill pickle, pickled beets, banana peppers topped with hummus, tzatziki sauce, tabouli, hot sauce, served in a warm flour tortilla

CLUBHOUSE 20

roasted chicken breast, bacon, lettuce, tomatoes, mayonnaise, served three tiered on whole wheat bread

FISH TACOS 24

cajun ling cod filets, cabbage, carrots, jalapeños, fresh chopped salsa, cilantro, lime sour cream, served in warm flour tortillas

LAKESIDE DIP 25

thin shaved roast beef, sauteed mushrooms, onions, jack cheese, horseradish mayo, toasted ciabatta bun

LOADED BOGEY BURGER 22

house made 6oz beef patty, lettuce, tomatoes, red onion, dill pickle, jack cheese, bacon, sautéed mushrooms, burger sauce and onion rings, served on a kaiser bun

CAJUN SOCKEYE BURGER 26

pan blackened wild sockeye with lettuce, tomatoes, red onion and garlic pepper aioli served on a kaiser bun

THE BIRDIE 23

blackened or grilled chicken, cheddar cheese, bacon, lettuce, tomatoes, red onion, onion rings, and garlic pepper aioli served on a cheese kaiser bun

CHICKEN QUESADILLA 22

roasted chicken breast, chorizo sausage, black beans, cheddar, mozzarella, edam, served in a flour tortilla with salsa and sour cream

ENTRÉES

CHICKEN PARMESAN 25

linguini with sautéed spinach, garlic, parsley, grape tomatoes, topped with parmesan

‡ FRIND ESTATES WINERY BIG RED

THE NEW YORK 47

grilled 12oz canadian prime, green peppercorn brandy sauce

‡ SEE YA LATER RANCH MERITAGE

PAN SEARED WILD SOCKEYE 34

with tiger prawns, sautéed in white wine, lemon, garlic

‡ RED ROOSTER ROSÉ

ROASTED BLACK COD 40

miso glaze

‡ LAUGHING STOCK PINOT GRIS

PORK SCHNITZEL 25

breaded pork cutlets in a creamy mushroom demi glaze, braised cabbage and roasted potatoes

‡ SEE YA LATER RANCH PINOT NOIR

TERIYAKI BOWL 28 SOCKEYE | 28 STEAK | 22 CHICKEN

sautéed vegetables and shanghai noodles, with your choice of protein

‡ KIM CRAWFORD PINOT NOIR

SEAFOOD CHOWDER 34

scallops, cod, sockeye, shrimp, mussels, served with garlic bread

‡ RED ROOSTER SAUVIGNON BLANC

PAD THAI 24

sautéed rice noodles with chicken, prawns, egg, peanuts, bean sprouts and green onions in a red thai curry sauce **GF**

‡ SEE YA LATER RANCH RIESLING

COD AND CHIPS 24

beer battered ling cod filets; fresh cut fries and tartar sauce

‡ SUMAC RIDGE CHARDONNAY

ROASTED RACK OF LAMB 42

herb crusted, red wine au jus

‡ INNISKILLIN CABERNET SAUVIGNON

SHRIMP OR CHICKEN KUNG POW 24

sautéed chicken breast or shrimp, bell peppers, onions, water chestnuts, jalapeños, peanuts in a spicy garlic ginger oyster sauce over steamed jasmine rice

‡ SEE YA LATER RANCH RIESLING

LINGUINI PRIMAVERA 22

roasted squash, mushrooms, spinach, peppers, onion in a creamy rosé sauce topped with parmesan

‡ SUNROCK SHIRAZ



LAKESIDE GRILL SIGNATURE DISH

GF - GLUTEN FREE

‡ - SUGGESTED WINE PAIRING, SEE WINE LIST FOR PRICING