

## Starters + Share

**FEATURE SOUP** \$8 ½

Chef inspired creations, ask your server

**MEDITERRANEAN FLATBREAD** \$13

Rustic flatbread topped with basil pesto, cherry tomatoes + goat cheese finished with arugula + balsamic reduction

**POACHED PEAR + PROSCIUTTO FLATBREAD** \$15

Rustic flatbread topped with gorgonzola cream sauce, dried figs, crispy prosciutto + arugula

**GARLIC FRIES** \$9

Tossed with fresh herbs + parmesan cheese

**DRY RIBS** \$14

Coated with chili lime salt + served with fresh lime

**CHICKEN WINGS** \$14

Marinated + crispy fried with a choice of Hot, BBQ, Memphis dry rub or Margarita

**FISH TACOS** \$11

Two crispy fried cod tacos with cucumber + citrus slaw, sriracha mayo, avocado vinaigrette

**BUFFALO CAULIFLOWER** \$11

Crispy cauliflower tossed + Buffalo ranch dressing, served with celery

**NACHOS** \$21 ½

Corn tortilla chips, 1 lb of mozzarella, cheddar cheese, black olives, roasted corn, black beans salsa served with sour cream + salsa

## Greens + Salads

**TACO SALAD** \$14

Crisp iceberg lettuce, tossed with pickled onions + fresh vegetables, topped with crispy tortilla chips, cheddar cheese + corn, black bean salsa finished with citrus yogurt dressing

**COBB SALAD** \$17

Crisp iceberg lettuce, grilled chicken, sliced egg, fresh vegetables, double smoked bacon topped with feta cheese served with a peppercorn ranch dressing

**CAESAR SALAD** \$14

Crispy romaine, parmesan cheese, double smoked bacon, croutons, caesar dressing

### ADD PROTEIN TO SELECT SALADS

*grilled chicken* \$6

*pan seared salmon* \$8

 ogc favourite



Okanagan  
Golf Club

 Symbol indicates a gluten free option is available



@okanagangolfclub

## Hand Held Fare

**SOUP + SANDWICH** \$14

Chefs creations, available until 3 pm

**OKANAGAN CLUB** \$16

Grilled chicken breast, Canadian back bacon, aged white cheddar, lettuce, tomato + garlic aioli served on fresh a toasted bun

**BEER BATTERED FISH + CHIPS** \$18

Ocean wise caught pacific grey cod, beer batter, creamy coleslaw + classic tartar sauce

**BEEF DIP** \$16

Slow roasted baron of beef with cheese + grilled onions, served on a toasted ciabatta bun with au jus

**BUTTERMILK CHICKEN SANDWICH** \$16

Crispy fried chicken, served on a toasted bun with sriracha mayo + cucumber, citrus slaw

**63 ACRES CHEDDAR BURGER** \$15

Hand smashed patty made with locally sourced angus beef, aged white cheddar, arugula, tomatoes, pickles + onion on a toasted sesame bun  
*add bacon* \$1 ½

**LETTUCE CUPS** \$17

Marinated chicken, wok fried vegetables, crispy noodles + cashews served with chopped herbs, citrus yogurt + Korean chili sauce

**STEAK SANDWICH** \$20

6oz grilled center cut sirloin on a toasted garlic ciabatta + onion rings, house salad

## Bowls + Mains

**SPICY ASIAN NOODLE SOUP** \$15

Marinated chicken, wok fried vegetables with ramen style noodles + fresh herbs

**ITALIAN SAUSAGE PENNE** \$19

Rich tomato sauce, whipped ricotta + parmesan cheese, basil pesto + garlic ciabatta bread

**PORK BELLY + CARBONARA** \$20

Classic cream sauce + grana padano parmesan with wild mushrooms, peas + garlic ciabatta



Sarazen's Lounge + Grill

EXECUTIVE CHEF *Brian Alexander*

SOUS CHEF *Davin Bennett*