



# Chilliwack

GOLF CLUB

## EARLY STARTS

**Served until 2:00pm**

Breakfast comes with choice of multigrain, marble rye, sourdough, English muffin or croissant bun

### **CGC CLASSIC BREAKFAST** GFA

Two fresh eggs served any style, and toast with your choice of bacon or breakfast sausage. Choice of seasoned breakfast potatoes OR mini potato cakes \$16

### **BREAKFAST SANDWICH** GFA

A Farm fresh fried egg, with cheddar or Swiss, served with your choice of bacon or sausage patty on English muffin, or choice of bread, Comes with seasoned breakfast hashbrowns or perfectly golden potato cakes. \$10

### **CONNER BREAKFAST SANDWICH**

Add a second egg, fresh lettuce, tomato, and onion, choice of bread finished with roasted garlic aioli — or smoky chipotle aioli for a little kick. \$14

### **AVOCADO TOAST**

A warm toasted croissant bun layered with avocado, topped with two perfectly poached eggs and rich hollandaise. Finished with fresh cherry tomatoes, microgreens, pickled red onion, and a light sprinkle of chili flakes. Full \$19 | Half \$15

### **BREAKFAST POWER BOWL**

A warm, hearty power grain blend sautéed with sweet peppers, onions and fresh spinach served with grilled thick-sliced tomato. Topped with two sunny-side eggs and served with toast for dipping - a hearty, nourishing, and satisfying start to your day \$17

### *breakfast add ons*

Add side of bacon, sausage or hashbrowns +\$4

Add side of toast or gluten free bread (2 slices) +\$4

Add extra egg +\$2

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# APPETIZERS

## **BASKET OF FRIES** VA

Crispy seasoned golden fries \$9

## **BROWN BUTTER & SAGE FRIES**

Golden fries coated in rich brown butter, topped with crispy sage and parmesan, pure comfort \$13

## **YAM FRIES** VA

Golden sweet potato fries served with our house creamy chipotle-lime aioli \$10

## **CORN AND BLACK BEAN SALSA DIP** GFA

Corn and black bean salsa served with, house-fried corn chips - light, zesty, and addictive \$10

## **BATTERED CAULIFLOWER BITES**

Crispy battered cauliflower bites served with carrot and celery sticks, Frank's Red-hot, and cool ranch for dipping. \$10

## **ONION RINGS**

Golden batter dipped onions with chipotle lime aioli \$11

## **MINI YORKSHIRE PUDDING**

Warm, golden Yorkshire puddings filled with tender roast beef, served with rich au jus and horseradish, comfort food at its finest \$11

## **BACK SPIN SQUID**

A full pound of tender calamari, lightly fried until golden and tossed with lemon, oregano, and garlic. Served with cool tzatziki, charred lemon, house-pickled onions, and warm pita crisps – truly mouthwatering \$21

## **CHICKEN STRIPS**

Golden fried chicken fingers, perfectly crisp and tender, served with your choice of fries, house salad, or soup.

Choose your favourite dip: honey mustard, plum, house BBQ, or Korean hot - always a crowd favourite \$15

## **CHICKEN WINGS**

**1 LB** \$19 • **½ LB** \$12

Who doesn't love wings? Crispy, golden wings tossed in your choice of honey garlic, hot, teriyaki, or salt & pepper, served with cool ranch and fresh carrot & celery sticks. Try our house favourites: house BBQ, Korean hot, honey hot

## **CAJUN PRAWN TACO'S**

Three Cajun-spiced prawn tacos topped with creamy slaw, chipotle aioli, and fresh tomato, finished with cilantro \$18

## **PORK AND KIM CHI GYOZA'S**

Six steam-fried gyoza, perfectly crisp and tender, served with a tangy soy dipping sauce \$10

VA *Vegan Upon Request* GFA *Gluten Free Upon Request*

Food prepared in our restaurant may contain the following ingredients: dairy, eggs, soy, sulphites, wheat, peanuts and tree nuts. If you have an allergy please notify your server.

# HANDHELDS

*The following handhelds come with your choice of fries or soup or salad.*

*Choice of Bread:* Sourdough, Marble Rye, Multigrain, Artisan Ciabatta or Croissant Bun.

*Substitute gluten free bread/bun +\$4*

## **BLTC SANDWICH** GFA

Crisp bacon, lettuce, tomato, cheddar cheese and garlic aioli served on your choice of toasted bread.

**FULL \$15 • HALF \$10**

## **REUBEN SANDWICH** GFA

Shaved Montreal beef, rye bread, Swiss cheese, sauerkraut and 1000 island dressing. **FULL \$19 • HALF \$14**

## **CLUBHOUSE SANDWICH** GFA

Tender sliced turkey breast layered with cheddar cheese, crisp bacon, fresh lettuce, and ripe tomato, finished with roasted garlic aioli on your choice of toasted bread. \$20

## **THE HAPPY GILMORE BEEF DIP**

Tender shaved beef piled high on a warm artisan roll with sautéed mushrooms, melted Swiss, and crispy onions. Served with rich horseradish jus for dipping, pure comfort \$19

## **BOGIE BURGER**

Our juicy, house-made 5oz burger patty served on a toasted brioche bun with crisp lettuce, ripe tomato, pickle, and onion, finished with our signature Hole-in-One burger sauce \$18

*Upgrade to a Double Bogie with an extra house patty +\$5*

## **CHICKEN CAESAR CLUB WRAP**

A staff favourite: warm spinach tortilla wrapped with crispy chicken, smoky bacon, and Caesar salad tossed in creamy house dressing. Choose hot, teriyaki, or honey garlic \$18

*Substitute grilled chicken breast +\$3*

## **GRILLED CAJUN CHICKEN BURGER**

Cajun-seasoned chicken breast cooked to perfection, served on a warm brioche bun with melted provolone, crisp lettuce, ripe tomato, and red onion - bold, savoury, and satisfying \$20

## **CITRUS CHILI COD BURGER**

Citrus chili-seasoned cod served on a grilled artisan roll with house mango salsa, crisp lettuce, ripe tomato, and creamy chipotle aioli - bright, fresh, and full of flavour \$20

## **CAPRESE SANDWICH** VA

Thick-cut hothouse tomato and Fior di latte cheese layered on toasted artisan ciabatta with peppery arugula and fresh basil, finished with balsamic glaze and herb-infused olive oil - fresh, bright, and beautifully indulgent \$17

## **ITALIAN DELI SANDWICH**

Fior di latte cheese with capicola, salami, and cotto ham on a toasted artisan roll. Finished with arugula, roasted red peppers, pickled onion, tomato, house herb vinaigrette, and pesto aioli \$19

## **STEAK SANDWICH**

Grilled sirloin served on toasted artisan ciabatta with Calabrian chili mayo, herb-infused olive oil, peppery arugula, roasted red peppers, and melted provolone. Served with rich jus on the side \$21

## *sides & add-ons*

*Add Bacon +\$4 • Cheese +\$3 • Chowder +\$2.50*

*Substitute Caesar salad, onion rings or yam fries +\$3*

# CHEF'S SOUPS

## **CLAM CHOWDER** CUP (8 OZ) \$7 • BOWL (16 OZ) \$10

A rich and creamy clam chowder with tender clams, smoky bacon, celery, onions, and potatoes. Served with a homemade butter biscuit, pure comfort in a bowl.

## **CHEFS DAILY SOUP** CUP (8 OZ) \$5 • BOWL (16 OZ) \$8

All of our soups are made fresh in-house and always comforting. Please ask your server about today's soup selection. Served with saltine crackers.

*Add homemade butter biscuit +\$2*

# SALADS

## **MIXED GREENS** GFA VA

Fresh organic mixed greens with shredded carrots, crisp cucumber, grape tomatoes, and watermelon radish, finished with pumpkin seeds and sweet dried cranberries. Served with your choice of ranch, blue cheese, balsamic, raspberry, or our house herb vinaigrette **FULL \$11 • HALF \$8**

## **CAESAR SALAD** GFA VA

Crisp romaine tossed in our creamy house Caesar dressing with house-made garlic focaccia crisps, smoky bacon, fried capers, shaved parmesan, and a perfectly cooked egg

**FULL \$15 • HALF \$12**

## **PAR-PERFECT AHI POWER BOWL**

Sushi-grade ahi tuna served over a hearty power grain blend with avocado, cucumber ribbons, watermelon radish, and sweet mango. Finished with house-pickled onion and ginger, scallions, and a bright soy-ginger ponzu, topped with nori seasoning (furikake) - fresh, vibrant, and seriously satisfying \$21

## **GOAT CHEESE AND BEET SALAD**

Tender beets with peppery arugula, creamy goat cheese, and candied walnuts, finished with a sweet maple Dijon vinaigrette \$17

## *salad additions*

*Add Chicken +\$7 | Add Cajun Garlic Prawns +\$8*

# FLATBREADS

Crisp thin-crust personal flatbread topped with our house pizza sauce and a melted mozzarella blend — warm, flavourful, and perfect for sharing.

*Substitute Gluten Free Crust +\$4*

## **MARGHERITA** GFA

Sweet grape tomatoes, creamy pearl bocconcini, fresh basil, and arugula with balsamic glaze \$17

## **MEDITERRANEAN GOAT CHEESE**

Sweet, caramelized onions with creamy goat cheese, artichoke hearts, sundried tomatoes, kalamata olives, and spinach, finished with herb vinaigrette and balsamic glaze \$18

## **CHORIZO + MUSHROOM** GFA

Spicy chorizo with sautéed mushrooms and sweet red onion \$18

*Add bacon, ham or salami +\$4*

*Add four Prawn +\$6*

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*Togo Charge \$1.00*