

~ Creekside Grill ~

Menu

GREENS & SOUP

SOUP DE JOUR Cup- \$4 Bowl- \$6
Inquire with your server as our soup changes daily

SALMON & CORN CHOWDER Cup- \$6 Bowl- \$8
Boston-style recipe with bacon and smoked salmon

CAESAR SALAD \$8
Romaine, garlic anchovy dressing, garlic crostini,
with asiago and parmesan cheeses
suggested pairing: Chardonnay

BABY ARUGULA & SPINACH SALAD \$11
Goat cheese, candied walnuts, strawberries,
grilled pineapple, white balsamic, lemon and basil
dressing
suggested pairing: Rosé

WEDGE SALAD \$12
Iceberg lettuce, smoked gorgonzola, prosciutto,
slivered apple, candied walnuts, roasted red pepper
and parmesan dressing
suggested pairing: Gewürztraminer

TACO SALAD \$16
Taco beef, iceberg lettuce, nacho toppings, sour cream,
guacamole, Pico de Gallo
suggested pairing: Corona

CHICKEN WON TON SALAD \$15
Grilled chicken, crispy won tons, romaine, peanuts,
egg noodles, bell peppers, sesame, lime and
peanut dressing
suggested pairing: Sapporo

Add:	Fire Cracker Prawns	\$5
	Creole Chicken Breast	\$6
	Grilled Miso Salmon	\$7

SHARING PLATES

CALAMARI FRITA \$12
Lightly dusted in paprika tempura flour and fried golden
brown; served with tzatziki and spanish onion and a
lemon wedge
suggested pairing: Pinot Blanc

NAAN BREAD \$7
Great with our soups and salads! Served with tzatziki
suggested pairing: Lager

GRILLED CHICKEN QUESADILLA \$13
Pesto chicken breast, crumbled goat cheese, sour cream
and pico de gallo
suggested pairing: Sauvignon Blanc

POTATO SKINS \$9
Crispy potato skins with bacon, green onion, cheese and
served with sour cream
suggested pairing: IPA

PORK RIB BITES \$11
Tossed with sea salt, cracked pepper and parsley;
served with chipotle crème fraiche
suggested pairing: Pale Ale

NACHOS \$16
Tri-coloured corn chips, cheese blend, jalapenos, black
olives, tomato, green onion; served with sour cream and
pico de gallo
suggested pairing: Amber Ale

FRANK'S HOT CHICKEN WINGS \$9
Crispy wings, smothered in cayenne pepper hot sauce
suggested pairing: IPA

PAN SEARED SHRIMP GYOZA'S \$9
Stuffed with shrimp, cabbage, chives and ginger;
served with a sesame ginger soy sauce
suggested pairing: Chardonnay

THREE PULLED PORK TACOS \$12
Filled with lettuce, arugula, Sriracha mayo, mozzarella
cheese, sour cream and Pico de Gallo
suggested pairing: Corona

FIRE CRACKER PRAWNS \$12
Skillet tiger prawns tossed with white wine, garlic, lime,
chilies; served with organic focaccia bread
suggested pairing: Chardonnay

ROASTED GARLIC & COMOX BRIE \$14
Served with red currant jelly, crostini's and
candied walnuts
suggested pairing: Pinot Noir

FLAT BREAD PIZZA \$14
Hand-pressed dough, prosciutto ham, smoked
gorgonzola, parmesan and asiago cheeses, roasted
garlic, basil pesto and topped with baby arugula
suggested pairing: Sauvignon Blanc

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SANDWEDGES

TRIPLE GRILLED CHEESE \$13

Smoked white cheddar, monterey jalapeno jack and mozzarella served with a roasted tomato soup for dipping

PAR THREE PACKAGE \$16

Your choice of a ½ sandwedge, cup of soup and salad

BUILD YOUR OWN BURGER \$11

Ask Your Server for an Order Form
Served with Fries, Salad or Veggies

Below Sandwedges are Served with
Sea Salted Fries

Substitute for \$3

Yam Fires, Onion Rings, Soup or Caesar Salad
All our bread is certified Organic

CHICKEN CLUB \$15

Grilled chicken breast, smoked white cheddar, lettuce, tomato, maple smoked bacon and red onion with house mayo, organic seed bread
suggested pairing: Lager

BISTRO TURKEY SANDWEDGE \$16

Oven roasted turkey, smoked gorgonzola, slivered apple, mayo and tomato; served on toasted cranberry semolina bread
suggested pairing: Amber Ale

THE RINGER \$15

Shaved Angus beef, fried onion rings, garlic butter mozzarella cheese, served on a brioche roll with au jus for dipping
suggested pairing: Merlot

HOMIE \$12

* Vegetarian * roasted red pepper hummus, guacamole, tomato, baby arugula, spanish onion, goat cheese, grilled pepper and balsamic glaze; served on focaccia bread
suggested pairing: Gewürztraminer

CHICKEN & COMOX BRIE \$14

Brie melted over grilled chicken breast, caramelized onion, and red currant jelly and chipotle crème fraiche brioche roll
suggested pairing: Pinot Noir

CUBAN MISSILE \$13

Monterey jalapeno jack cheese, grilled rosemary ham, Basil pesto and grilled pineapple; served on a brioche roll
suggested pairing: Gewürztraminer

MAINS

SPINACH & RICOTTA CANNELLONI \$15

Resting on garlic marinara sauce baked with, crumbled goat, parmesan and asiago cheeses, chopped parsley & garlic focaccia
suggested pairing: Cabernet/ Merlot Blend

GRILLED MISO PACIFIC SALMON \$19

With coconut jasmine rice, strawberries, pico de gallo, tamari and a bell pepper medley
suggested pairing: Sauvignon Blanc

BLACKENED CHICKEN CREOLE \$15

Chicago-style, cajun-spiced breast with bell pepper medley, sour cream mashed potatoes and creole butter
suggested pairing: IPA

CHARBROILED BLACK ANGUS STEAK \$21

7oz center-cut sirloin smothered in sautéed mushrooms, sour cream mashed potatoes, and an heirloom tomato sauté
suggested pairing: Merlot

CLUB FAVORITES

PAN-SEARED SPINACH & FETA PEROGIES \$14

Sautéed kobasa sausage, onion and served with pico de gallo and sour cream
suggested pairing: Chardonnay

TWO PIECE FISH & CHIPS \$14

Beer-battered sea Basa with fries and tartar sauce
suggested pairing: Pale Ale

GRILLED CHICKEN & PRAWN MOJO BOWL \$16

Sautéed with bell peppers, spanish onion and Sweet chili sauce; over coconut jasmine rice, chopped cilantro and garnished with crushed peanuts
suggested pairing: Gewürztraminer

BANGALORE CHICKEN CURRY BOWL \$14

Gently stewed chicken thighs with sweet onion, ginger, chilies, house-ground spices over coconut jasmine rice and served with garlic naan bread
suggested pairing: Chardonnay