

APPETIZERS

CALAMARI FRITTA \$13

Lightly dusted with smoked paprika tempura flour, fried golden brown served with fresh tzatziki dip, Spanish onion and lemon

PORK RIB BITES \$11

Garlic, sea salt, cracked pepper pork ribs served with chipotle crème fraiche

KIMCHI DUMPLINGS \$10

Handmade with pork, pickled cabbage, chives and ginger pan seared served with sesame ginger soy sauce

FIRE CRACKER PRAWNS \$12

Skillet black tiger prawns with garlic, lime, chilies, pico de gallo, garlic butter and organic focaccia for dipping

CHICKEN WINGS \$16

Crispy fried chicken wings with your choice of dipping sauce

ROOT VEG FRIES \$8

Fried beets, sweet potatoes and turnips served with a garlic mayo

QUEBECOIS' FRIES \$13

Cheese curds, Canadian back bacon, beer gravy, green onion

HANGOVER FRIES \$12

Cheese curds, crispy pepperoni, beer gravy and sunny side range egg

NACHOS \$15

House cut corn tortillas, cheese blend, jalapenos, black olives, tomato, green onion, served with sour cream, and pico de gallo

Add guacamole for \$4

Add taco beef for \$5

SOUPS & GREENS

SOUP DU JOUR Cup \$4/ Bowl \$ 6

A daily changing feature using the finest ingredients available, ask your server for chef's choice

SALMON CHOWDER Cup \$6/Bowl \$8

Boston cream style with bacon, salmon, corn, potato and finished with smoked salmon

ROAST TOMATO CREAM SOUP

Cup \$ 4.50/ Bowl \$ 6.50

Roasted California tomatoes and garlic cream soup

CAESAR SALAD \$8

Romaine lettuce hearts, garlic anchovy dressing, garlic crostini's, asiago cheese and lemon

THE WEDGE \$12

Baby iceberg lettuce, blue cheese dressing, crispy applewood smoked bacon, asiago and heirloom tomatoes, watermelon radish

AHI TUNA POKE SALAD \$13

Shoyu marinated tuna, baby iceberg, coconut jasmine rice, cucumber, radish, pickled red onion, ponzu and sriracha aioli sesame seeds

TACO SALAD \$16

Mexicali taco beef, iceberg lettuce, nacho toppings, sour cream, guacamole, pico de gallo served in a taco shell bowl

SANDWEDGES

Certified organic, hand crafted artisan breads.

All sandwedges served with french fries

Substitute daily soup or caesar salad \$3

Substitute root vegetables fries \$3.50

LOADED BEEF BURGER \$15

Maple bacon, smocked cheddar, brioche bun served with sea salted fries

EQ CHICKEN CLUB \$15

Grilled chicken breast, cheddar cheese, petit goret maple wood smoked bacon, lettuce, tomato and red onion served on an organic ciabatta bun with house mayo

THE DIPPER \$15

Organic hoagie bun, shaved angus beef, sautéed onion, Swiss cheese, garlic butter, horseradish and au jus for dipping

TRIPLE BOGIE \$14

Famous grilled cheese, smoked white cheddar, Monterey jalapeno jack, mozzarella cheeses, buttered seed bread served with roasted tomato soup for dipping

QUESADILLA \$13

Grilled chicken breast, green onion, black olive, jalapenos, nacho cheese served with nacho chips, sour cream and pico de gallo

Join Us

Every Friday Night

5:30-9pm

Roast Beef Buffet

Adults- \$15

Children \$10

** Reservations Recommended **

The logo for Eaglequest Golf features the word "eaglequest" in a green, lowercase, sans-serif font, with a red triangle above the letter "e". Below it, the word "GOLF" is written in a smaller, green, uppercase, sans-serif font.

BREAKFAST

NUTELLA FRENCH TOAST \$14
Thick egg bread, Nutella, fresh cut strawberries, maple bacon, pure maple syrup, butter and whipped cream

MULIGAN'S BREAKFAST \$12
Two free-range eggs any style, served with hashbrowns, three pieces of bacon, buttered toast and fresh fruit.
Substitute English banger sausages \$2

FLAPJACKS \$10
Three buttermilk flapjacks with pure maple syrup, butter and a choice of side

JOHNSTON ROAD HASH \$14
Hashbrowns, maple bacon, nacho cheese blend, English banger sausage and sunny side eggs

VEGETABLE FRITTATA \$13
Roasted mushrooms, spinach, free-range eggs, feta cheese, pico de gallo, guacamole, sour cream

GRANOLA, YOGURT & FRUIT \$12
Housemade granola, Greek vanilla yogurt, strawberries, maple syrup and your choice of toast

BENNY'S

Served with hashbrowns and fresh fruit

FRIED CHICKEN BENNY \$15
Breaded chicken tenders, jalapeno corn biscuit, poached eggs, chicken gravy and hollandaise

CANADIAN BACON BENNY \$15
Dry cured ham loin, English muffin, poached eggs and hollandaise

PEROGIE BENNY \$15
Spinach and feta perogies, Kielbasa sausage, scallions, sour cream, English muffin, poached eggs and hollandaise

BACON & TOMATO BENNY \$15
Maplewood bacon, fried tomato, English muffin, poached eggs and hollandaise

MEXICAN BENNY \$15
Jalapeno corn biscuit, guacamole, pico de gallo, shredded cheese, poached eggs and hollandaise

SIDES & ADD ONS

Organic Toast (2 pcs)	\$3	Hashbrowns	\$3
Maplewood Bacon (3 pcs)	\$3	Guacamole	\$4
English Bangers (2 pcs)	\$4	Nutella	\$2
English Muffin	\$2	Hollandaise	\$4
Bagel & Cream Cheese	\$4	Free Range Egg (1 pc)	\$2
Fruit Cup	\$4	Pure Maple Syrup	\$2

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