

## APPETIZERS

### **CALAMARI FRITTA** \$13

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

### **NAAN BREAD** \$7

Garlic buttered, grilled and served with fresh tzatziki dip

### **POTATO SKINS** \$9

Crispy potato boats, sambal oelek, filled with bacon, green onion, nacho cheese served with spicy sriracha dip

### **PORK RIB BITES** \$11

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

### **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*

### **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

### **THAI CHICKEN SPRING ROLLS** \$11

Filled with cabbage, garlic, ginger, red pepper, cilantro and chili peppers, served with plum sauce

### **ROASTED RED PEPPER HUMMUS** \$8

Blended chick pea and roasted red pepper, Italian olive oil and garlic dip served with warm mini naan and salted pita chips

### **CHICKEN WINGS** \$16

Crispy fried chicken wings with your choice of dipping sauce

## 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

Californian roasted tomatoes and garlic cream soup

### **THE WEDGE SALAD** \$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 sauce sesame seeds

### **TACO SALAD** \$16

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

### **CAESAR SALAD** \$8

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

*Add grilled chicken to your Caesar for \$6*



## BAR FRIES

### **MISSIONARY** \$7

Sea salted French fries served with garlic mayo dip

### **QUEBECOIS'** \$13

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

### **HANGOVER** \$12

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

### **ROOT VEGETABLE FRIES** \$8

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

*Indicates a staff favorite*

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## MAINS

🚩 **BANGALORE CHICKEN CURRY BOWL** \$15

Gently stewed chicken thighs with ginger, chilies, house blended spices served over coconut jasmine rice, garlic buttered naan bread and cilantro

**PEROGIES** \$14

Spinach and feta cheese pan seared perogies, sautéed onion, double smoked sausage, parsley and sour cream

**FISH & CHIPS**

1 piece \$13 2 piece \$17  
Beer battered sea basa, French fries, lemon and caper berry tartar sauce

**IBERIAN PORK CHEEKS** \$16

Slowly braised with Somersby apple cider, beef stock and spices served with savory potatoes, jus and applewood smoked chips

🚩 **BUILD A BURGER** \$15

Ask your server for more details

**MOJO BOWL** \$16

Grilled chicken or prawns sautéed with bell peppers, Spanish onion, sweet chili Thai sauce served over coconut jasmine rice garnished with chopped cilantro and crushed peanuts

**DAILY PASTA SPECIAL** \$14

Served with garlic focaccia bread. Please ask your server for today's creation

**QUESEDILLA** \$14

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

## 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*

🚩 **TRIPLE BOGIE** \$14

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

**DAILY SANDWICH SPECIAL** \$13

Ask your server for today's feature

🚩 **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

**HOMIE** \$12

Toasted organic focaccia bread, roasted red pepper hummus, guacamole, tomato, baby iceberg, tomato, Spanish onion, comox single brie cheese, pimento, balsamic glaze

## DESSERTS

**BROWNIES & ICE CREAM** \$7

Warm mini chocolate brownies, vanilla bean ice cream, house made caramel sauce, whipping cream and fresh berries

**PROFITEROLES** \$7

Cream filled choux pastry puffs served with vanilla ice cream, sliced strawberries and whipping cream

**DAILY DESSERT SPECIAL**

Ask your server for more details

🚩 *Indicates a staff favorite*



Join Us  
**Every Friday Night**  
5:30-9pm

**Roast Beef Buffet**  
Adults- \$15  
Children \$10

\*\* Reservations Recommended \*\*