Seasonally Inspired Soup 6/9

Ask Your Server for the Flavor of the Day

Balsamic Bruschetta 12

Locally Sourced Tomatoes, Basil, Garlic, Balsamic Glaze. Served with Garlic Toast

Roasted Red Pepper Feta Hummus 12

Chickpea Dip - Honey, Cumin, Tahini, Garlic, Naan Bread, Pan Seared Vegetables

Baked Honey Feta 18

Baked Feta, Roasted Red Pepper Seasoning, Naan Bread, Pan Seared Vegetables

Dill Pickle Spears 15

Served with Garlic Mustard Aioli

Spring Rolls 12

Crispy Vegetable Spring Rolls Served with Plum Sauce

Sweet Potato Fries 9

Served with Honey Sriracha Aioli

Jalapeno Cream Cheese Poppers 14

Jalapenos Stuffed with Cream Cheese, Breaded and Deep Fried. Served with Ranch Dip

Poutine Fries 12

Home Cut Fries Topped with Cheese Curds and Gravy

Traditional Potato Skins 18

Smoky Bacon & Cheese. Topped with Sour Cream & Green Onions

"PV" Boneless Chicken Wings 18

Buffalo, Hot, Salt & Pepper, BBQ, Honey Garlic, Sweet Chili, or Teriyaki Served with Raw Veggies & Ranch Dip

"PV" Bone - In Chicken Wings 15

Buffalo, Hot, Salt & Pepper, BBQ, Honey Garlic, Sweet Chili, or Teriyaki Served with Raw Veggies & Ranch Dip

Valley Nachos 23

Tri-Color Tortilla Chips, Cheese, Peppers, Tomatoes, Green Onions, Jalapenos, Salsa & Sour Cream Add-ons: Guacamole +2 Ground Beef +4 Cajun Chicken +6

Appetizer Platter 32

Wings, Sweet Potato Fries, Onion Rings, Jalapeno Poppers, Spring Rolls, Traditional Potato Skins, Dill Pickle Spears, Bruschetta, Fresh Veggies, Ranch, Sriracha Aioli, Garlic Mustard Aioli

STARTERS

Garden Greens Salad 9 / 11

Artisan Greens, Tomatoes, Red Onions, Cucumbers, Carrots, Bell Peppers. Choice of Dressing

Roasted Garlic Caesar Salad 10 / 15

Smokey Bacon, Garlic Croutons, Crisp Romaine, Fresh Parmesan & Signature Caesar Dressing

Clubhouse Signature Salad 18

Roasted Almonds, Cranberries, Roasted Beets, Red Onions, Artisan Greens, Goat Cheese, Honey & White Balsamic Add-Ons: Chicken +6 Prawns +6 Garlic Toast +2

Crispy Chicken Salad 20

Artisan Greens, Tomatoes, Red Onions, Cucumbers, Carrots, Bell Peppers, Pecans, Mixed Cheese, Bacon, Crispy Chicken & Ranch Dressing

Add-Ons: Prawns +6 Garlic Toast +2

Bang Bang Shrimp Lettuce Wraps 19

Juicy Sautéed Shrimp, Fresh Cut Slaw & Bell Peppers topped with Sweet & Spicy Bang Bang Sauce with Crisp Romaine Hearts

Chicken Strips & Fries 17

Served with Home Cut Fries & Choice of Sauce BBQ, Honey Mustard or Plum

Crispy Tacos 19

Battered Shrimp or Battered Cod or Crispy Chicken with Fresh Cut Slaw Tossed in Honey Sriracha Dressing. Topped with Fresh Salsa & Green Onions

Bacon Chicken Ranch Flatbread 19

Bacon, Chicken, Fresh Tomatoes, Spinach, Mixed Cheese, Ranch Dressing

Mediterranean Shrimp Flatbread 21

Shrimp, Artichokes, Red Onion, Pesto, Goat Cheese, Dill Aioli

Korean Healthy Buddha Bowl 22

Slow Cooked BBQ Pork, Red Cabbage, Scallions, Stir Fry Veggies & Basmati Rice. Topped with Tortilla Crisps & Black Sesame Seeds. Served with Asian Vinaigrette

Santa Fe Healthy Buddha Bowl 22

Grilled Chicken, Black Beans, Corn, Cherry Tomatoes, Red Onions, Artisan Greens & Basmati Rice.

Topped with Tortilla Crisps. Served with Guacamole & Yogurt Dip

**MOST ITEMS CAN BE PREPARED GLUTEN FRIENDLY but may require a \$3 extra charge for specialty ingredients. We cannot guarantee that menu items prepared in our kitchen are 100% gluten free.

PLEASE TELL YOUR SERVER IF YOU HAVE ANY ALLERGIES OR TO REQUEST GF!!!

A 17% GRATUITY WILL BE ADDED TO ALL GROUPS OF 8 OR MORE

IGHT MEALS

SANDWICHES

Paradise Beef Dip 19

Marinated Roast Beef, Caramelized Onions, Sautéed Mushrooms, Swiss, Horseradish Aioli, Toasted Panini, Au Jus

Steak Sandwich 22

6 oz AAA Sirloin, Garlic Butter, Sautéed Onions & Mushrooms, Garlic Toast

Signature Clubhouse 19

Grilled Turkey, Ham, Bacon, Cheese, Lettuce, Tomato & Honey Sriracha Aioli on Toasted Rye

BBQ Pulled Pork Sandwich 18

Pulled Pork, BBQ Sauce, Fresh Cut Slaw tossed in Honey Sriracha Dressing & Onion Ring Topper on a Fresh Bun

Chicken Wrap 19

Crispy or Grilled Chicken, Red Onions, Peppers, Tomatoes, Greens, Cheese Country Style, Buffalo, BBQ, Teriyaki or Ranch

Reuben Sandwich 20

Montreal Smoked Meat, Sauerkraut, Melted Swiss & Grainy Mustard on Toasted Rye

Vegetarian Wrap 17

Roasted Red Pepper Feta Hummus, Grilled Vegetables, Artisan Greens, Tomatoes, Goat Cheese, House Made Dill Aioli

BLTC Chicken Burger 19

Grilled Chicken, Bacon, Artisan Greens, Tomato, Cheddar, Garlic Mustard Aioli

Paradise Burger 18

Lettuce, Tomato, Red Onion, Cheddar Cheese, PV BBQ Sauce, Honey Sriracha Aioli, Crispy Onions

Creekside Burger 20

Bacon, Cheddar Cheese, PV BBQ Sauce, Honey Sriracha Aioli, Crispy Onions

Mushroom Swiss Burger 20

Mushrooms, Swiss Cheese, PV BBQ Sauce, Honey Sriracha Aioli, Crispy Onions

Veggie Burger 16

Lettuce, Tomato, Red Onion, Cheddar Cheese, PV BBQ Sauce, Honey Sriracha Aioli, Crispy Onions

Big Bertha Burger 24

Smoked Bacon, Fried Egg, Lettuce, Onion Rings, Jalapenos, Cheddar Cheese, Honey Sriracha Aioli, PV BBQ Sauce, Crispy Onions, Pickle Topper

* All Sandwiches & Burgers are Served with Home Cut Fries, Soup or Garden Greens (Caesar Salad, Onion Rings or Sweet Potato Fries +3)

BURGERS

Baked Atlantic Salmon 29

6 oz Salmon Filet, Teriyaki Glaze, Rice, Pan Seared Vegetables

Baked Parmesan Garlic Shrimp 27

Baked Sautéed Garlic Shrimp, Basmati Rice, Seasonal Vegetables

Grilled Chicken Breast 25

White Wine Mushroom Cream Sauce, Roasted Potatoes, Pan Seared Vegetables Add-On Garlic Shrimp +6

New York Steak Dinner 44

AAA 8 oz New York Steak with Garlic Prawns, Creamy Peppercorn Jack Daniels Mushroom Sauce, Roasted Potatoes, Pan Seared Vegetables

Sirloin Steak Dinner 28

AAA 6 oz Sirloin Steak with Peppercorn Mushroom Sauce, Roasted Potatoes, Pan Seared Vegetables

Bacon Infused Meatloaf 26

8 oz Meatloaf, Mushroom Peppercorn Cream Sauce, Roasted Potatoes, Pan Seared Vegetables

Asian Stir-Fry 24

Pan Seared Vegetables, Grilled Shrimp or Chicken, Lime, Hoisin & Teriyaki Sauce, Basmati Rice

Traditional Butter Chicken 24

Tandoori Marinated Chicken, Tomato-Cream Fenugreek Sauce, Basmati Rice, Naan

Spicy Chicken Korma 24

Marinated Chicken, Cashew Almond Onion Yoghurt Sauce, Basmati Rice, Naan

Cajun Shrimp Fettuccine Alfredo 25

Sautéed Cajun Shrimp, Artichokes, Bell Peppers, Green Onions, Parmesan, Cream Sauce, Garlic Toast

Pesto Chicken Fettuccine 24

Sautéed Chicken, Artichokes, Grilled Asparagus, Spinach, Fresh Tomato, Mixed Cheese,
Parmesan Pesto Cream Sauce, Garlic Toast

Bacon Mushroom Dijon Fettuccine 23

Applewood Smoked Bacon, Mushrooms, Parmesan, White Wine Dijon Cream Sauce, Garlic Toast

Baked Fettuccine & Meatballs 23

House Made Bolognaise Sauce, Meatballs, Parmesan Cheese, Mixed Cheese, Garlic Toast

PASTAS

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BREAKFAST

Breakfast Sandwich 15

Fried Egg, Choice of Bacon or Ham, Cheddar, Fresh Tomato, Honey Sriracha Aioli on Toasted Rye. Served with Hashbrowns

The Pro's Choice - Classic Breakfast 16

2 Eggs, Choice of Bacon, Ham or Breakfast Sausages, Toast, Hashbrowns

The Big Breakfast 22

3 Eggs, Bacon, Ham AND Breakfast Sausages, Pancake, Hashbrowns

Avocado Toast 18

Toasted Rye, Guacamole, 2 Poached Eggs, Balsamic & Honey Marinated Fruits, Sliced Almonds, Hashbrowns

Chef's Choice Omelette 17

3 Eggs, Ham, Mushrooms, Cheese. Served with Toast & Hashbrowns

Meat Lovers Omelette 19

3 Eggs, Ham, Sausage, Bacon, Cheese. Served with Toast & Hashbrowns

Veggie Omelette 18

3 Eggs, Peppers, Onions, Mushrooms, Spinach, Asparagus, Goat Cheese.
Served with Toast & Hashbrowns

Traditional Scrambler 19

3 Eggs, Bacon, Ham, Peppers, Onions, Hashbrowns, Mushrooms, Cheese, Toast

Veggie Scrambler 18

2 Eggs, Spinach, Peppers, Onions, Mushrooms, Basil Pesto, Goat Cheese, Toast

Eggs Benny 19

Hand Carved Bone - In Ham, Spinach, Honey Sriracha Hollandaise on an English Muffin.

Served with Hashbrowns

Breakfast Quesadilla 19

Scrambled Eggs, Bacon, Sausage, Black Beans, Corn, Guacamole, Cheese, Fresh Salsa & Sour Cream

Buttermilk Berry Pancakes 17

3 Fluffy Pancakes, Berry Coulis, Breakfast Sausages, Hashbrowns

Cinnamon French Toast 17

2 Slices of Cinnamon and Egg-Dipped French Bread, Breakfast Sausages, Hashbrowns

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CNTIC 1PM