

## SOUPS + SALADS

### Chef's Daily Soup

cup 5 | bowl 8

### Salmon & Clam Chowder

HOUSE FAVOURITE

cup 6 | bowl 9

### Baked French Onion

beef broth, caramelized onions, sherry, thyme,  
bread rusk, mozzarella cheese 11

### Sandpiper Salad

HOUSE FAVOURITE

lettuce, tomato, cucumbers, bacon bits, cheddar  
cheese, apple, sunflower seeds, dried cranberries,  
strawberry balsamic, sriracha aioli

half 9 | full 13 **GF**

### Original Caesar Salad

creamy garlic dressing, parmesan cheese,  
croutons, crisp capers, romaine lettuce

half 7 | full 11

grilled chicken breast 7.50



### Baja Salmon Salad

seared cajun Harrison Select sockeye salmon fillet,  
mixed greens, cheddar, house spicy dressing, tomato,  
spanish onion, red peppers, tomato, cucumber,  
jalapeños, fresh tortilla chips

half 14 | full 19

## STARTERS, SHARES + FAVORITES

### Chicken Tenders

three breaded white meat strips,  
crudité, plum sauce, potato fries 14  
additional chicken strip 3.50

### Wings

hot, whiskey bbq, honey garlic,  
mango habanero,  
salt & pepper | 1 lb 15 **GF**

### Nachos

mixed cheddar blend, jalapeños,  
red peppers, red & green onions,  
tomato salsa, sour cream  
full 22 | half 14  
guacamole 4



### West Coast Rock Fish Soft Tacos

blackened rock fish, jalapeños, onions,  
cilantro, cucumber wasabi coleslaw,  
sweet & spicy sauce, flour tortillas 11

### Pot Stickers

deep-fried pockets, pork & chive  
six pieces 8 | twelve pieces 14

### Basket

crispy fries 7 | onion rings 9 | yam fries 8  
all of the above 11

### Bread & Butter

toasted baguette 4 | garlic-toasted baguette 5  
warm naan 4



WE PROUDLY SERVE  
OCEAN WISE SEAFOOD.

## DINNER

*Served after 5 pm*

### **The New Yorker**

eight ounce AAA Alberta beef strip loin steak,  
house dry-rub, fried onions, mushrooms 32  
add six garlic prawns 9



### **Salmon Wellington**

HOUSE FAVOURITE

wild sockeye salmon, puff pastry,  
spinach artichoke farce lemon dill cream,  
seasonal vegetables 24

### **Legendary Stuffed Yorkie**

HOUSE FAVOURITE

SATURDAY NIGHT FEATURE | ROAST BEEF DINNER 19

shaved roast beef piled high on our legendary  
yorkshire pudding, gravy, mashed potatoes,  
seasonal vegetables 24

### **Schnitzel Champignon**

FRIDAY NIGHT FEATURE | SCHNITZEL DINNER 19

breaded pork loin, mushroom sherry cream sauce,  
mashed potatoes, seasonal vegetables 24

### **Chicken Tagine**

chicken breast, orange juice, papaya pecan chutney  
sauce, basmati rice 24

### **Braised Beef Pappardelle**

slow-cooked beef short rib, exotic mushrooms, rich  
cream demi sauce, balsamic reduction drizzle 26

## DESSERTS

### **Fresh Pie**

feature flavour or classic apple 7  
à la mode 3  
add cheddar slice 2

### **Crème Brûlée**

classic vanilla bean custard, toasted sugar top 9 **GF**

### **Cinnamon Nachos**

fried flour tortilla, cinnamon sugar,  
vanilla ice cream, caramel sauce, whip cream 9

### **Strawberry Short Cake & Ice Cream**

strawberry compote, vanilla sponge cake,  
Mario's gelato, chantilly cream 9



SANDPIPER  
RESORT

CLUBHOUSE

ASK YOUR SERVER ABOUT OUR SPECIALTY  
EVENTS & CUSTOM PARTIES!

**GF** gluten-free

17% service charge added to groups of 8 or more.

## SANDWICHES + BURGERS

*Choice of fries, daily soup, house greens, or coleslaw*

*Upgrade to chowder or caesar 2*

### **Clubhouse**

classic with smoked bacon, roast turkey breast, cranberry sauce, lettuce, tomatoes, whole grain bread

16

### **Mills Burger**

HOUSE FAVOURITE

crisp bacon, caramelized onions, melted cheddar, grilled prime rib patty, potato brioche bun, roasted garlic mayo, trimmings 16

add patty 5

### **CBC Wrap**

crispy chicken fingers, cheddar, applewood smoked bacon, caesar salad, tortilla 15



### **West Coast Salmon Burger**

sockeye salmon, potato brioche bun, roasted garlic mayo,

cucumber wasabi coleslaw 17

### **Birdie Burger**

blackened cajun chicken breast, potato brioche bun, roasted garlic mayo, lettuce, tomato, onion, pickle 16

applewood smoked bacon 2

### **Spicy Black Bean Garden Burger**

spicy black bean & vegetable patties, potato brioche bun, sriracha mayo, veggies 16

add cheddar or mozzarella cheese 2

add mushrooms 3

### **Roast Beef French Dip**

shaved roast beef piled, garlic toasted baguette, au jus 16

add sautéed onions, peppers, mozzarella 4

### **Steak Sandwich**

6-ounce top sirloin steak, house dry-rub, onion rings, ciabatta 18

add fried onion & mushrooms 3

## BOWLS + SEAFOOD



### **Fish & Chips**

HOUSE FAVOURITE

HAPPY HOUR: 2 FOR 1 BETWEEN 3-5 PM WEEKDAYS

Red Truck IPA beer-battered rock fish, twice-fried chips, house tartar sauce 17



### **Sesame Maple Miso Salmon**

sesame-seared Kuterra land-raised salmon, maple miso glaze basmati rice,

seasonal vegetables 23 **GF**

### **Jambalaya**

grilled chicken breast, prawns, spicy chorizo sausage, tomato sauce, red peppers, onions,

black beans, corn, rice 24 **GF**

### **Chickpea & Vegetable Curry**

carrots, spinach, onions, pepper, eggplant, chickpeas, mild tomato curry sauce,

brown basmati, grilled naan bread 18

### **Taiwanese Beef Noodle**

spicy braised beef, szechuan peppers, onions, garlic, ginger, broad noodles, greens, sweet peppers, beef bone broth 14