



## SANDPIPER RESORT

CLUBHOUSE

### SOUPS & SALADS

#### White Clam Chowder

crusty bread  
cup 8 | bowl 11

#### Whole Leaf Baby Romaine Salad 16

herb crostini, crispy prosciutto,  
Grana Padano parmesan and our signature caper  
anchovy Caesar dressing

#### Heritage Greens Salad 14

hand-picked artisan greens, grape tomato,  
cucumber, bell pepper, roasted beets, goat cheese,  
candied walnuts, maple Dijon vinaigrette

#### Blacken Chicken Cobb 18

iceberg lettuce wedge grape tomato,  
farmhouse blue cheese dressing,  
soft poached egg, blackened chicken,  
bacon, avocado

### STARTERS + SHARE PLATES

#### Steamed Mussels 18

white wine, garlic, burnt lemon, fresh thyme,  
fries or garlic bread, house tarragon aioli

#### Korean BBQ Chicken Wings 15

kimchi and toasted sesame seeds

#### Honey, Chili and Garlic Chicken Wings 15

pea tips

#### Truffle Fries 9

Grana Padano parmesan, chives, white truffle aioli

#### Sambuca Prawns 14

Garlic, brown butter, parsley, lemon, garlic bread

#### Charcuterie & Cheese 24

a selection of BC's best cheeses and cured meats,  
house condiments and mustards and herb crostini

### PLANT BASED

#### Sesame Crusted Tofu 26

coconut rice, edamame, wasabi emulsion, tempura,  
avocado, kimchi, pickled onions

#### Wild Mushroom Gnocchi 21

sautéed wild mushrooms and grape tomatoes,  
lemon basil emulsion, nutritional yeast,  
truffle essence and fresh herbs

### BURGERS + SANDWICHES

served with fries, feature soup or side greens salad

#### Prime Rib Beef Dip 20

garlic filone, horseradish mayo, sautéed  
onions and foraged mushrooms

#### Spicy Chicken Burger 18

Blacken spice, smashed avocado, smoked jalapeno  
mayo, shredded lettuce, potato bun

#### The Mills Bacon Cheddar Burger 16

house pressed beef chuck patty, double smoked bacon,  
aged cheddar, secret sauce, tomato, lettuce, pickle

**additional patty 4**

**double patty stuffed with blue cheese 7**

**fried egg 2**

### ENTRÉES

#### 10oz New York Steak 36

garlic and chive mashed potatoes,  
EVOO seasoned vegetables

**roasted garlic sautéed mushrooms and onions 4.5**

#### Sesame Crusted Ahi Tuna Bowl 26

coconut rice, edamame, wasabi honey yogurt,  
tempura, avocado, kimchi, pickled onions

#### Meatballs and Spaghetti 19

Pomodoro, whipped lemon ricotta,  
Grana Padano, Italian parsley

#### Spaghetti Carbonara 20

organic egg yolk, pancetta, prosciutto, parmesan,  
cracked black pepper

#### Scallops and Butternut Squash Ravioli 26

sage brown butter sauce, Grana Padano

### HOMEMADE DESSERTS

#### Baked Vanilla NY Style Cheese Cake 9

pistachio, berry compote

#### Vanilla Crème Brûlée 9

whipped fresh cream & fresh berries

#### Banana Split 9

vanilla bean ice cream, dark chocolate sauce,  
berry compote, salted Oreo crumb

#### Cinnamon Sugar Dusted Mini Donuts 7

chocolate sauce, caramel, house jams for dipping

#### Friday and Saturday 5pm

Slow Roasted 10 oz Prime Rib 42  
garlic mash, roasted roots, Yorkshire pudding, au jus