

RIVER'S EDGE

CLUBHOUSE

SOUP & SALADS

White Clam Chowder

cup \$9, bowl \$11

Blackened Chicken Taco Salad

iceberg lettuce, pico de gallo, guacamole, shredded cheese, chipotle ranch dressing, crushed tortillas \$18

Whole Leaf Baby Romaine Salad

garlic croutons, house-made bacon, Grana Padano parmesan and our signature caper anchovy Caesar dressing \$16

Heritage Greens Salad

hand-picked artisan greens, grape tomatoes, cucumber, bell pepper, roasted beets, goat cheese, candied walnuts, maple Dijon vinaigrette \$16

SMALL PLATES

Seasoned Rice Flour-Dredged Chicken Wings

Korean BBQ or Buffalo or Honey Chili Garlic \$15

Breaded Fraser Valley Chicken Tenders

fries, honey mustard \$18

Fried Mac and Cheese Bites

Siracha ketchup \$11

Fried Jalapeño Pickles

smokey chipotle aioli \$9

Kaylin and Hobbs Pickle Fight

horseradish, jalapeño, honey mustard and dill kosher \$12

Sambuca Prawns

garlic, brown butter, parsley, lemon, garlic naan \$16

Ploughman Slab

bison pepperoni, smoked artisan ham, mustards and condiments, artisan cheddars, crostini \$23

PLANT-BASED

Sesame-Crusted Tofu

coconut rice, edamame, wasabu emulsion, tempura, avocado, kimchi, pickled onions \$26

Tempura Mushroom Ramen

soy beans, nori, kimchi, shitake, soba noodle, tofu \$18

HANDHELDS

served with fries or side heritage greens salad.
(may upgrade to Clam Chowder or a Caesar Salad \$2)

Short Rib Beef Dip

garlic filone, horseradish mayo, caramelized onions, mushrooms, Swiss cheese, jus \$20

House-Cured Corned Beef Brisket Reuben

sauerkraut, Swiss cheese, kosher pickle, secret sauce \$19

RIVER'S EDGE

sandpiperresort.ca | 604.491.9079

CLUBHOUSE

Crispy Chicken Sandwich

honey mustard slaw, buffalo sauce, Kewpie mayo,
potato bun \$18

BBQ Sockeye Salmon Burger

caramelized onions, aged cheddar, iceberg lettuce,
tomato, pickle, potato bun \$20

Grilled Rare Ahi Tuna Club Sandwich

house-cured bacon, tomato, iceberg lettuce,
garlic mayo, potato bun \$21

Mushroom Swiss Burger

house-pressed beef chuck patty, secret sauce,
iceberg lettuce, potato bun \$17

The Mills Burger

house-pressed beef chuck patty, double-smoked
bacon, aged cheddar, secret sauce, tomato,
lettuce, pickle, potato bun \$17

ENTRÉES

Bangers and Mash

freshly-made bangers, garlic and chive mashed
potatoes, EVOO seasonal vegetables, stout
beer gravy \$23

Sesame-Crusted Ahi Tuna Bowl

coconut rice, edamame, wasabi honey yogurt,
tempura, tomato, avocado, kimchi,
pickled onions \$28

Braised Short Rib Ragout

pappardelle, red wine sauce, pomodoro,
Italian parsley, padano \$28

Katsu Chicken Ramen

tomago, shitake broth, soba, miso, soy beans,
pickled nori, cabbage \$24

Ale Battered Ling Cod

house dill tartar sauce, fries, honey
mustard slaw \$19

Scallops and Butternut Squash Ravioli

sage brown butter sauce, Grana Padano,
parmesan \$26

DESSERTS

Vanilla Cheesecake

baked New York style, pistachios,
berry compote \$9

Vanilla Crème Brûlée

whipped fresh cream & fresh berries \$9

Banana Split

vanilla bean ice cream, banana, chocolate sauce,
berry compote, salted Oreo crumb \$9

Dusted Mini Donuts

sugar-cinnamon mini donuts, chocolate
sauce, caramel sauce, house jams \$7