

RIVER'S EDGE

CLUBHOUSE

SOUPS + SALADS

Seafood Chowder
cup \$7 | bowl \$10

French Onion
beef broth, sherry, Spanish onion,
Swiss and parmesan cheese,
garlic toast \$16

Caesar Salad
creamy garlic dressing, parmesan
cheese, croutons, crisp Romaine
lettuce \$15

Heritage Greens Salad
hand-picked artisan greens, grape
tomatoes, cucumber, bell pepper,
strawberries, goat cheese, candied
pecans, maple Dijon vinaigrette \$16
add chicken \$7 | add prawns \$9
add salmon \$9
add garlic-toasted baguette \$3

HOUSE FAVOURITES

Chicken Wings
salt & pepper, Korean BBQ, buffalo,
sweet chili sauce \$15

Charcuterie
selection of artisan cured meats,
cheeses and condiments \$23

Chicken Tenders
breaded white meat strips, crudité
plum sauce, fries \$17

Basket
crispy fries \$7 | onion rings \$9
yam fries \$8
mix of all the above \$12

HANDHELDS

Choice of fries, daily soup, heritage
greens or substitute chowder, Caesar
salad, yam fries, onion rings \$3

Mills Burger
grilled prime rib patty, crisp bacon,
melted cheddar, tomato, mixed
greens, red onion, pickle, roasted garlic
mayo, brioche bun \$17

Cajun Chicken Burger
Cajun chicken breast, tomato, mixed
greens, red onion, pickle, roasted garlic
mayo, brioche bun \$18

Garden Burger
spicy black bean and veggie patty,
tomato, mixed greens, red onion,
pickle, chipotle aioli, brioche bun \$16

Salmon burger
Sockeye salmon, tomato, mixed
greens, red onion, pickle, garlic mayo,
brioche bun \$20

Turkey Clubhouse
shaved turkey, smoked bacon, tomato,
mixed greens, garlic mayo, toasted
multigrain loaf \$18

DESSERT

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

Vanilla Crème Brûlée
Chantilly crème & fresh berries \$9

Dusted Mini Donuts
sugar-cinnamon mini donuts,
chocolate, caramel sauce, house jams \$9

Strawberry Rhubarb crumble
warm crumble, vanilla bean ice cream \$9

FEATURES

SCHNITZEL FRIDAYS
breaded pork, mushroom gravy,
mashed potatoes, seasonal
vegetables \$25

PRIME RIB SATURDAYS
8oz prime rib, mashed potatoes,
seasonal vegetables, demi,
Yorkshire pudding \$35

DAILY FEATURES

After 5 pm

Baked Escargot
escargot, white wine, garlic, parsley,
swiss cheese, parmesan cheese,
garlic bread \$16

Surf & Turf
10oz New York, prawns, mashed
potatoes, seasonal vegetables \$45

Salmon & Prawn Wellington
Sockeye salmon, prawn, pesto,
spinach, artichoke creme cheese,
lemon dill sauce \$36

Mushroom Schnitzel
breaded pork, mushroom gravy, mashed
potatoes, seasonal vegetables \$32

BOOKING CHRISTMAS PARTIES NOW!

ASK YOUR SERVER
ABOUT NEW YEARS
3-COURSE DINNER