

START OR SHARE

Seafood Chowder

cup 7 | bowl 10

Baked French Onion

classic homemade French onion, garlic toast 16

Fish Tacos

three flour tortillas, ling cod, guacamole, cilantro
lime slaw, mango salsa 21

Coconut Prawns

eight jumbo prawns, sweet Thai chili sauce 15

Chicken Wings

salt & pepper, Korean BBQ, buffalo,
sweet chili sauce 15

Dry Garlic Ribs

dry ribs, ranch dressing 14

Chicken Tenders

breaded white meat strips, crudité
plum sauce, fries 17

Nachos

cheese, tomatoes, onion, peppers, jalapeños, olives,
salsa, sour cream 23
add beef 5 | add chicken 7

Basket

crispy fries 7
onion rings 9 | yam fries 8
all of the above 12

SALADS + BOWLS

Burrata Salad

tender greens, burrata cheese, beets, oranges,
nut crumble, citrus vinaigrette 21

Caesar Salad

creamy garlic dressing, parmesan cheese,
deep fried capers, croutons,
crisp romaine lettuce 16

Green Salad

hand-picked artisan greens, tomatoes,
cucumber, bell pepper,
maple Dijon vinaigrette 12

Sockeye Salmon Bowl

torched Sockeye, rice, onions edamame,
cucumber, pickled, boiled egg, greens, guacamole,
citrus soya sauce 26

Chickpea & Vegetable Curry

carrots, spinach, onions, pepper, zucchini,
mushroom, chickpeas in a mild tomato curry
sauce, Basmati, grilled naan bread 22

Mediterranean Hummus Bowl

hummus, chickpeas, quinoa, tomatoes, cucumber,
red onion, spinach, feta cheese, olives,
grilled naan bread 21

*add on: chicken 7 | five prawns 9
salmon 9 | garlic-toasted baguette 3*

HANDHELDS

*Choice of fries or heritage greens.
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 veggie burger, 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, bacon, tomato, mixed
greens, garlic mayo, toasted multigrain loaf 18

DESSERTS

Vanilla Cheesecake

baked New York style, pistachios,
berry compote 9

Vanilla Crème Brûlée

Chantilly crème, fresh berries 9

Chef's Selection

ask your server



**SANDPIPER
RESORT**

—
CLUBHOUSE

**ASK YOUR SERVER ABOUT OUR SPECIALTY
EVENTS & CUSTOM PARTIES!**

20% service charge added to groups of 8 or more.

FEATURES

TUESDAYS ALL DAY

fish and chips 21

FRIDAY NIGHT SCHNITZEL

breaded pork, mushroom gravy, mashed potatoes, seasonal vegetables 25

SATURDAY NIGHT PRIME RIB

8oz prime rib, mashed potatoes, seasonal vegetables, demi glaze, Yorkshire pudding 35

DAILY FEATURES

after 5 pm

Surf and Turf

10oz New York, prawns mashed potatoes, seasonal vegetables 45

Braised Lamb

braised lamb shank, mashed potatoes, seasonal vegetables, red wine jus, gremolata 36

Mushroom Schnitzel

breaded pork, mushroom gravy, mashed potatoes, seasonal vegetables 32

Salmon & Prawn Linguini

Sockeye, prawns, lobster cream sauce, parmesan cheese, fried capers, garlic baguette 36

Beef Pappardelle

braised short ribs, egg noodle, mushroom cream sauce, garlic baguette 32

DRINK SPECIALS

Martini Monday

2oz, ask your server for a recommendation 9

Highball Tuesday

1 oz single 5.50 | 2 oz double 7.50

Wine Wednesday

\$10 off bottles of wine
House selection by the glass
6 oz glass 5 | 9 oz glass 7

Taps Thursday

14oz, all beer on tap 5

Mojito Friday

1 oz single 6 | 2 oz double 8

Long Island Saturday

1 oz single 6 | 2 oz double 8

Caeser Sunday

1 oz single 6 | 2 oz double 8