

Small Plates

ELOTE - AVOCADO DIP Chilled street corn and avocado with Mexican cream, tajin and feta. Served with fresh fried corn chips. GF V 11

CALAMARI Lightly dusted and fried, served with a sweet chili-mango salsa. 12

JUMBO WINGS Served with carrots, celery, ranch or blue cheese dressing. GF
6 FOR 10 | 12 FOR 19

BUFFALO CHICKEN FLATBREAD Grilled chicken, mozzarella cheese, cheddar cheese drizzled with buffalo sauce on a grilled flatbread. 15

SOUP OF THE DAY

Ask your server for details.

CUP 4 | BOWL 7

CLUBHOUSE CHILI

Ground sirloin and black beans with mild spices. Topped with sour cream, cotija, cilantro and pickled jalapenos. GF

CUP 5 | BOWL 9

Salads

House-made dressings: ranch, cabernet blue cheese, balsamic apple vinaigrette, lite raspberry vinaigrette, honey mustard, Thousand Island, or chipotle ranch.

ADD TO SALAD: CHICKEN 7, SHRIMP 8, SALMON 9 AND AVOCADO 2

HOUSE SALAD

7 | 12

Fresh greens with carrot, tomato, cucumber, watermelon radish and goat cheese crumbles. Served with your choice of dressing. GF V

BABY GEM WEDGE

8 | 15

Baby iceberg lettuce with Point Reyes blue cheese, candied bacon, toasted pine nuts, heirloom baby tomatoes and shaved red onion. Served with a cabernet blue cheese vinaigrette. GF

GRILLED CAESAR

8 | 15

Fire-grilled romaine hearts with white anchovies, garlic croutons, and shaved imported Parmesan.

SOUTHWEST COBB

8 | 15

Mixed greens with a charred black bean-corn salsa, jack cheese, avocado, tomato, bacon, and red onion. Served in a fresh, crisp tortilla bowl topped with chipotle ranch. GF

Sides

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

COLESLAW

Lighter Selections

SEARED TUNA BOWL Seasoned and seared ahi tuna served with a quinoa and brown rice blend topped with cucumber, daikon radish, spring onion, power greens, and seasoned nori flakes.* GF **18**

VEGETABLE PASTA Cauliflower tagliatelle, asparagus, red pepper, spinach, garlic, and lemon. GF  **15**

SAN REMO Quinoa and brown rice blend with grilled asparagus, zucchini, red pepper, and onion. Topped with feta cheese and hummus, finished with pomegranate molasses and a side of pesto aioli. Served with your choice of chicken or salmon.* GF **17**

BRICKED CHICKEN Marinated chicken breast, cooked on the griddle. Served with sautéed green beans and buttermilk mashed potato. GF **21**

Sandwiches

CLUB WRAP **15**

Shaved tavern ham and roasted turkey in a whole wheat wrap with mixed greens, diced bacon, tomato jam, and Emmentaler cheese. Served with your choice of side.

CHICKEN SANDWICH **14**

Served on a ciabatta bun with pesto, mozzarella cheese, and tomato.

SALMON BLT **16**

Verlasso Salmon on white toast topped with thick cut bacon, fresh tomato, arugula, and lemon aioli. Served with your choice of side.*

BIG CANOE BURGER


Grilled to order; served with lettuce, sliced tomato, red onion, and pickle. Topped with your choice of cheese: sharp cheddar, provolone, pepper jack or blue cheese. Served with french fries.*

BEEF 16 | TURKEY 13 | BEYOND MEAT  15

ADD: AVOCADO 2 | GLUTEN-FREE BUN 1

CARAMELIZED ONIONS .75 | BACON 2

PICKLED JALAPENOS .75 | MUSHROOMS .75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
*GF Gluten Free  Vegetarian