



BREAKFAST available until 5pm

The Priddis Omelette 13

free range eggs, bacon ham or sausages, savoury diced hash browns, whole wheat toast and your choice of three fillings

green onions | mixed bell peppers | feta tomatoes | mushrooms | salsa | ham | cheddar spinach | black olives | add \$1 per additional filling

The Grandview Breakfast 10.5

two free range eggs any style, bacon, ham or sausages, savoury diced hash browns, whole wheat toast

Fried Egg Sandwich (available all day) 7

one free range fried egg, bacon, cheddar, broxburn tomato on a brioche bun

Belgian Waffles 10

classic belgian waffle served with pure maple syrup, berry coulis and butter

STARTERS

Lobster and Crab Cake 14

saffron aioli and grilled lemon half

Saganaki 15

flamed greek cheese served with toasted crostini

Tofu Spoon 12

cubed deep fried tofu served with tangy asian sauce

Calamari & Bistro Shrimp 14

fried with spicy flour and tzatziki sauce

Cyprus Lamb Meatballs 14

three served with tzatziki sauce

Mini Yorkies 14

shaved alberta prime rib and horse radish aioli

Chicken Wings 15

served with veggies and ranch, mild to hot honey garlic | teriyaki | lemon pepper | bbq priddis parm | honey hot | sweet chilli sautéed thai Half order 8

Chef's Daily Soup bowl 6

Caprese Flatbread 13

boccocini cheese, roma tomatoes, fresh basil, and a splash of 12 year old balsamic

FRESH GREENS

Golden Beet Salad 15

marinated feta and figs with frisse lettuce base

Beluga Lentil Salad 17

duck confit and brunoise with carrot, parsnip, red pepper, red onion served with pear and pomegranate dressing

Classic Caesar 13

romaine lettuce, tossed in caesar dressing with bacon bits, herb toasted croutons and fresh parmesan

Priddis Greens 10

mixed greens, cucumbers, carrots, tomatoes, and red onion with a side of maple dijon house dressing

IN BETWEEN BUNS

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| Grill Burger | 16 |
| two 4 oz hand pressed patties, served with cheddar cheese, lettuce, tomato, onion, pickle, and royal sauce on a brioche bun | |
| Little Guy Grill | 12 |
| same as its bigger brother with one beef patty | |
| Pita Pocket Chicken Souvlaki | 15 |
| grilled chicken breast, fetta, lettuce, tomato, and red onion topped with tzatziki sauce | |
| Portobello Burger | 13 |
| grilled mushroom stack, lettuce, tomato, goat cheese, sautéed bell peppers and onion mix with sundried tomato aioli on a whole wheat kaiser | |
| Steak Sandwich | 18 |
| 7 oz sirloin, garlic focaccia toast with sautéed mushrooms | |
| Clubhouse | 15 |
| roast turkey breast, cheddar cheese, bacon, lettuce, and broxburn tomatoes with mayo available as a wrap half order 9 | |
| Brisket Beef Dip | 15 |
| beef brisket smoked in house on a buttery bun with beef au jus for dipping | |

The above served with one of the following:
french fries | sweet potato fries
green salad | soup
add \$2 for caesar or fruit salad

ENTREES available after 5pm

| | |
|---|-----------|
| Ribeye Steak | 35 |
| 12oz prime grade beef ribeye with excellent marbling, cabernet au jus, mashed potato and local vegetables | |
| Filet Mignon | 36 |
| fig and merlot demi, served with roasted fingerling potatoes and chef's vegetables | |
| Beef Short Ribs | 33 |
| cognac wild mushroom sauce served with mashed potatoes and local vegetables | |
| Rack of Lamb | 34 |
| dijon crusted lamb, mint jus and roasted fingerling potatoes and local vegetables | |
| Seabass | 26 |
| miso and bokchoy served with beluga lentils and side pour bouillabaisse | |
| Grilled Atlantic Salmon | 28 |
| grilled salmon steak with bacon onion jam, quinoa and ancient grains and local vegetables | |
| Butter Chicken | 18 |
| served with basmati rice, naan bread, and fried onion crisps | |

Pesto Primavera 17
penne pasta, grilled vegetables in a pesto sauce served with focaccia garlic toast

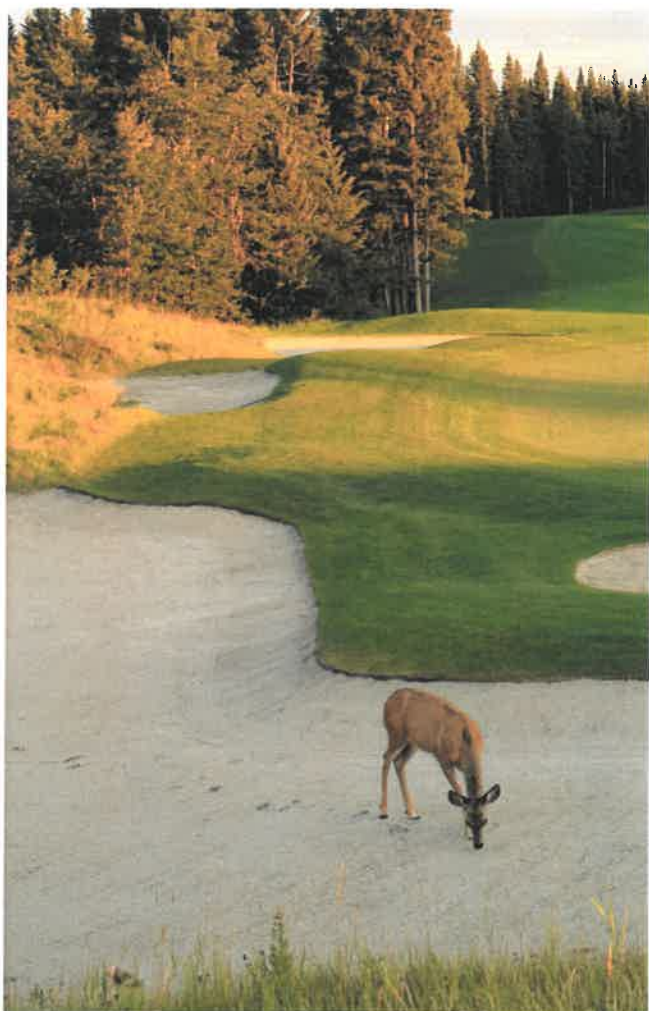
Tuscan Farfalle 19
tuscan meat sauce with bacon and cream, tossed with farfalle and served with focaccia garlic toast

Spaghetti Carbonara 18
cooked with bacon in a cream, parmesan, garlic and egg base sauce served with focaccia garlic toast

add 5.5 for baked salmon, grilled chicken breast or herb marinated steak cooked to your liking

DESSERTS

- chocolate pate 8
served with strawberry paint
- sticky toffee pudding 8
so good it doesn't need a description
- tiramisu 8
mascarpone with rum & coffee soaked lady fingers
- ice cream 6
chocolate or vanilla available
- mango blueberry teardrop 8
refreshingly light layers of mango and blueberry mousse
- dark chocolate mirage 8
fluffy layers of chocolate mousse



WARM UP

- blizzard 2oz | 10
irish whiskey, irish cream, frangelico and coffee topped with whipped cream
- bavarian coffee 1 oz | 7
peppermint schnapps, coffee liqueur, topped with coffee and whipped cream
- spanish coffee 1 oz | 7
tia maria and rum served in a sugar rimmed glass topped with whipped cream
- irish cream hot chocolate 1 oz | 7
topped up with whipped cream
- blueberry tea 1 oz | 7
amaretto and grand marnier, served with orange pekoe tea
- warm hazelnut toddy 1.5 oz | 8
frangelico, hot water topped with whipped cream

COCKTAILS

- hibiscus prosecco by the glass | 9
- boulevardier 3oz | 12
rye whiskey, campari and sweet vermouth, over ice garnished with an orange
- white russian 1oz 8 | 2oz 10
vodka, tia maria coffee liqueur and milk served over ice
- elderflower lemonade 1oz 8 | 2oz 10
st germain liqueur, and lemonade topped up with club soda, garnished with a lemon wheel
- tequila sunrise 1oz 8 | 2oz 10
tequila, orange juice and grenadine served over ice garnished with an orange and cherry