

BREAKFAST

Served Saturdays until 2pm

THE GRANDVIEW 13

two eggs served with hand cut hash browns, multigrain toast and choice of bacon, ham or maple sausage

FRIED EGG SANDWICH 7

one fried egg, cheddar cheese, bacon, lettuce and tomato with mayonnaise on a toasted brioche bun

THREE EGG OMELETTE 14

served with hand-cut hash browns and multigrain toast and your choice of bacon, ham or maple sausage

choose three fillings; ham, bacon, mushrooms, green onions, mixed bell peppers, spinach, tomatoes, feta or cheddar | add \$1 for additional fillings

EGGS BENEDICT 15

two soft poached eggs, toasted English muffin, back bacon, home made hollandaise sauce, served with hand cut hash browns.

SIDES

EGG ANY STYLE 2.5

HAND-CUT HASH BROWNS 3.5

BACON, HAM OR MAPLE SAUSAGE 4.5

MULTIGRAIN, SOURDOUGH RYE OR WHITE TOAST 3.5

TOMATO SLICES RAW OR GRILLED 2.5



GETTING STARTED

HAZELNUT CRUSTED BRIE 14
double creamed brie with maple berry compote and lemon rosemary crostini

CRAB & LOBSTER DIP 12
warm seafood delights with naan bread and corn chips

CHICKEN WINGS & CARROTS 17
house hot | honey garlic | salt & pepper
lemon pepper | truffle parmesan | BBQ
teriyaki | sweet Thai chilli | Memphis rub
half order 8

ESCARGOT TOMATO CONFIT 16
Eight buttery garlic snails, tomato confit, on
lemon four herb crostini.

SOUP & SALAD



CHEF'S DAILY SOUP 8

PRIDDIS GREENS 12 | 7
artisan lettuce, grape tomatoes, roasted
cipollini, matchstick carrots, crisp chickpeas
and pumpkin seeds tossed in a balsamic
vinaigrette

CLASSIC CAESAR 14 | 8
romaine lettuce, parmesan, bacon and
croutons tossed in a garlic lover's dressing

WARMED BEET & FENNEL 16
roasted fennel, fig and vincotto warmed beets
on freesia and Belgian endive lettuce with
crumbled goat cheese

*Enhance your salad with your choice:
4oz marinated sirloin | 5oz salmon fillet
6oz grilled chicken | 5 garlic prawns | add \$6*

PASTA

SPAGHETTI CARBONARA 19
Classic dish from Rome, made with egg, pecorino cheese and double smoked bacon.

PAPPARDELLE PRIMAVERA 19
Broad pasta noodles tossed in lemon and herb olive oil, roasted garlic vegetables and crumbled goat cheese.

Add focaccia garlic toast | 4

BURGERS & SANDWICHES

*Served with your choice of fries, tossed salad or soup.
Add Caesar salad, sweet potato fries | 1*

CHICKEN CAPRESE MELT 14

Grilled chicken breast, basil pesto, roma tomato, arugula with melted bocconcini on a focaccia bread.

PRIDDIS BURGER 15

chef's recipe beef patty, Canadian cheddar cheese, lettuce, tomato, onion, sauce royal on a brioche bun crowned with a pickle spear | bacon or sautéed mushrooms add \$3

STEAK SANDWICH 19

7oz grilled sirloin with garlic mushrooms and cipollini ragu served on grilled focaccia

BLACK BEAN BURGER 15

garlic jalapeno aioli, tomato, crispy onions and arugula on a brioche bun

CLUBHOUSE SANDWICH 14

bacon, sous vide turkey, fresh lettuce and tomatoes, tangy aioli on multigrain toast or flour wrap | half \$9

Please advise us on any allergies we can accommodate

AFTER FIVE

MAPLE HARISSA CHICKEN 27

Yuzu and maple harissa sous vide chicken supreme, wilted kale leaves in a pinot noir cream sauce with mixed artisan grains and seasonal vegetables | add fire roasted garlic prawns | 6

ROOT TO FORK 24

Roasted lemon and herb infused grapeseed oil root vegetables, fingerling potatoes, fennel, fig and vincotto warmed beets on freesia and Belgian endive topped with grilled tofu steak

SLOW POACHED TOGARASHI SALMON 28

Lemongrass Champagne Beurre Blanc, togarashi and nori leave crust, basmati rice and seasonal vegetables

ZOODLES 24

Brandy flambeed garlic prawns, in a creamy salsa Rojas served over spiral zucchini noodles

BRAISED SHORT RIB 33

Benchmark beef, cognac wild mushroom sauce served with rustic smashed potatoes and seasonal vegetables

PETIT FILET 38

Dry-aged beef tenderloin, fig and merlot red wine demi with hand-cut fingerling fries and seasonal vegetables

RIBEYE STEAK 37

house-cut 12oz Alberta prime grade ribeye beef, grilled with coarse cracked Himalayan salt and black pepper

RACK OF LAMB 42

Dijon crusted urban spring lamb, mint espagnole sauce served with roasted potatoes and seasonal vegetables

DESSERTS & DESSERT WINE

PECAN PIE 8

Served with whipped cream

100% PEDRO XIMENEZ DE ANADA 2014 2.5OZ | 15

Rich in dried fruit nuances and toasty hints of skins, with fresh overtones and rosemary honey.

STICKY TOFFEE PUDDING 8

So good it doesn't need a description

TAYLOR FLADGATE TAWNY 10 YR 2.5OZ | 10

Elegant and smooth, combining delicate wood notes and rich mellow fruit

LAVA CAKE 8

Luscious gooey middle surrounded by a rich chocolate cake

TAYLOR FLADGATE TAWNY 20 YR 2.5OZ | 15

The palate is full of very rich and concentrated flavour and has a long mellow finish.

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