



THE GRANDVIEW

Priddis Greens Golf and Country Club

Starters

CHEF'S DAILY SOUP 8

please ask your server for today's selection

SMALL BUCKET 13

alberta beef meatballs served with bbq dipping sauce

TRIO DIP 12

spinach dip, bruschetta and house hummus, served with naan and corn chips

PRIME RIB SLIDERS 14

crispy fried onion and boursion aioli on a polynesian bun

AVOCADO TOAST 10

fresh avocado, cured tomatoes on toasted sourdough topped with arugula and pancetta

CHICKEN QUESADILLA 15

three cheese, pepper and onion mix, grilled chicken served with salsa, sour cream and guacamole

HOUSE HUMMUS AND VEGGIES 12

served with fresh vegetables and warm naan

HOUSE SMOKED RIBS OR CHICKEN WINGS

your choice served with carrots half 9 | full 17
house hot | honey garlic | bbq lemon pepper | teriyaki
sweet thai chilli | salt & pepper
memphis rub | truffled parmesan

NACHOS 17

house made corn tortilla chips layered with grated cheese, tomato, fresh jalapenos, black olives and green onion. served with salsa and sour cream

guacamole or extra cheese add 3
pulled pork or spicy beef add 6

SPICY CALAMARI AND BISTRO SHRIMP 15

served with tzatziki

CRISPY BRUSSEL SPROUTS 13

bacon, parmesan, spicy citrus aioli

FRIED CHICKEN BITES 11

southern style bites with a spicy citrus aioli

Salads

SPINACH AND KALE

chopped kale, spinach and arugula mix, green apple, chevre and berries tossed in fresh herb vinaigrette full 15 | half 10

THE COBB

chopped iceberg with ranch dressing topped with grilled chicken breast, bacon bits, hardboiled egg, cherry tomato, avocado and blue cheese crumble full 18 | half 12

4oz marinated sirloin | 5oz salmon fillet | 6oz grilled chicken | 5 garlic prawns | add 6

PRIDDIS GREENS

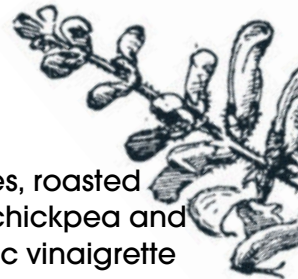
artisan lettuce mix, grape tomatoes, roasted cipollini, matchstick carrots, crisp chickpea and pumpkin seed tossed in a balsamic vinaigrette full 12 | half 7

CLASSIC CAESAR

romaine, parmesan, bacon and croutons, tossed in a tangy caesar dressing full 14 | half 8

TACO SALAD

mixed greens with black beans, corn, spicy taco beef, salsa, avocado, corn tortilla, mixed cheeses and chipotle dressing full 15 | half 10



All Day Breakfast

FRIED EGG SANDWICH 7

one fried egg, bacon, mayo, cheddar broxburn tomato and lettuce on a brioche bun

GRANDVIEW BREAKFAST 13

two free range eggs with bacon, ham, maple spolumbo sausage, or avocado, hand-cut hash browns & multigrain toast



Buns and Such

served with your choice of fries, tossed salad or soup
substitute caesar salad, sweet potato fries or edamame beans add 2
gluten friendly options available. please ask your server

BISON BURGER 17

bacon onion jalapeno jam, tomato, arugula and smoked gouda on a pretzel bun

PRIDDIS BURGER 15

chef's recipe beef patty, canadian cheddar, fresh lettuce, tomato, onion, sauce royale on a brioche bun, crowned with pickle spear

add 2 for bacon or sauteed mushrooms

SMOKED HAWK 17

double beef patty, bacon, smoked gouda, fresh lettuce, tomato, onion, roasted garlic aioli, on a brioche bun, crowned with pickle spear

PAR THREE TACOS 18

three flour tortillas, lettuce, pico de gallo and chipotle aioli with choice of one filling:
beef sirloin | pulled pork
grilled chicken | garlic prawn
taco beef

CLUBHOUSE 14

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

BRISKET BEEF DIP 16

beef brisket smoked in house on an onion bun with beef au jus for dipping

BLACK BEAN BURGER 15

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

BAKED CHICKEN 17

chicken breast, bacon, tomato, cucumber, arugula, house made spinach artichoke dip, baked with swiss on toasted focaccia

STEAK SANDWICH 19

7oz grilled sirloin steak, garlic mushroom and cipollini ragu, focaccia

FISH AND CHIPS

beer battered cod fillets, coleslaw and house-made tartar sauce, french fries or choice of side
two piece 16 | one piece 12

OCEAN WISE GRILL 18

grilled shrimp and scallop on toasted focaccia with creamy salsa rojas and fresh arugula

Favourites

BUILD YOUR OWN PIZZA

margarita - 13
1 topping - 14
2 toppings - 15
3 toppings - 16

sauce: marinara or bbq

toppings: red onion, bell pepper, mushroom, pineapple, tomato, avocado, black olive, jalapeno, bell pepper, spinach, kale, arugula, bacon, ham, chicken, pulled pork, pepperoni, feta, goat cheese

LOBSTER RAVIOLI 19

lemongrass coconut cream

PULLED PORK MAC AND CHEESE 16

home comfort favourite with a spicy twist

TUSCAN PAPPARDELLE 19

tuscan meat sauce with bacon and cream, tossed with pappardelle and served with focaccia garlic toast

ZOODLES 21

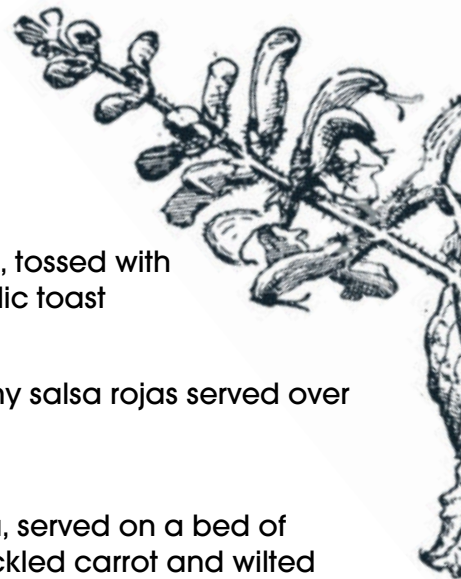
brandy flambeed garlic prawns in a creamy salsa rojas served over spiral zucchini noodles

TERIYAKI RICE BOWL 17

sunny side egg and teriyaki marinated tofu, served on a bed of basmati rice, topped with bean sprouts, pickled carrot and wilted kale

CHICKEN PAD THAI 18

grilled chicken bean sprouts, peanuts and green onion on a bed of rice noodles topped with cilantro



Mains

CRUSTED BEEF TENDERLOIN 35

6oz alberta beef tenderloin, sundried tomato crust, red wine demi , roasted garlic potatoes and local vegetables

RIB EYE STEAK 35

prime grade 12oz marbled ribeye steak, cabernet au jus, horseradish, served with rustic smashed potatoes and local vegetables

RACK OF LAMB 36

dijon crusted rack of lamb, mint espagnole sauce served with herb roasted garlic potatoes and local seasonal vegetables

SMOKED BEEF BRISKET 26

alberta beef smoked for 16 hour, bbq sauce glaze, served with rustic smashed potatoes and coleslaw

SAUTEED SCALLOP AND PRAWN 31

served in a green coconut curry sauce, with ancient grains, peppers and onions

BAKED BC SALMON 29

fresh salmon fillet with salsa roja, quinoa pilaf and local vegetables, finished with a citrus beurre blanc

CHICKEN AND SHRIMP 28

tender chicken supreme topped with pan seared shrimp with lemon grass veloute and basmati rice

VEGETABLE NAPOLEON 25

mushroom, artichoke, tomato verde, ancient grain pilaf, grilled tofu topped with red pepper coulis

Sweet Ending

DEEP DISH APPLE PIE

served with vanilla ice cream 9

LAVA CAKE

luscious gooey middle and rich chocolate 8

GUSTO GELATO TRIO

seasonal flavours, served on an ice plate paired with a biscotti 12

PECAN PIE

served with whipped cream 8

STICKY TOFFEE

so good it doesnt need a description! 8

Cocktails

MI SANGRIA

choose 3 oz of red or white wine & leave the rest to us 1oz 9

BACKHANDER

st. germain, beefeater gin, lime juice and soda, garnished with cucumber 1oz 8 | 2oz 11

RASPBERRY LEMONADE

raspberry vodka with prosecco and lemonade 1oz 8 | 2oz 11

OLD FASHIONED

bourbon, muddled sugar and bitters served with a side of soda, garnished with an orange slice and cherry 1oz 12

STRAWBERRY ACAI OR CITRUS MINT REFRESH

vodka never tasted so sweet and refreshing! 1oz 8 | 2oz 11

