

BREAKFAST

Served Until 12pm

SUMMIT BREAKFAST	17 ¾
Two eggs any style, potato wedges bacon or maple breakfast sausage, multigrain toast	
BANANA CHOCOLATE PANCAKES (V)	16 ¼
Caramelized banana, whipped cream, maple syrup	
BREAKFAST HASH (GF)	19 ¾
Braised short rib, Yukon Gold potato, onion, peppers, tomato, poached eggs, hollandaise	
BREAKFAST BLT WITH EGG	17 ¾
Bacon, fried egg, mayo, lettuce, tomato served with potato wedges	
K-COUNTRY OMELETTE (V)	18 ¼
Three egg omelette, sautéed mushroom, onion, fresh tomato, shredded cheese, spinach and served with multigrain toast and potato wedges	
CLASSIC EGGS BENNY	18 ¾
Back bacon, poached eggs, hollandaise, served with potato wedges	

(GF) - Gluten Free

(V) - Vegetarian

SHAREABLES

KETTLE CHIPS AND DIP (GF)(V) House-made caramelized onion aioli, chives	8 ¼
HUMMUS & PITA (V) Olives, oil, cherry tomato, mint crème fraiche	16 ¼
BUFFALO CHICKEN WINGS Served with fresh cucumber and ranch	20 ¾
WARM CRAB AND SHRIMP DIP Roasted corn, baby shrimp, white crab, fresh crostini	17 ¾
NACHOS FOR TWO (GF)(V) Pico de gallo, avocado, tzatziki	22 ¾
<i>Add diced chicken 9</i> <i>Add chorizo sausage 8</i> <i>Add braised short rib 11</i>	
CHICKEN BACON RANCH FLATBREAD Diced chicken, double-smoked bacon, house-made ranch, fresh tomato	21 ¼
HOME-MADE CHICKEN FINGERS Jalapeño & lime aioli	14 ¼

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CLASSICS

All sandwiches served with choice of daily soup, salad or fries

CLUBHOUSE 22 ³/₄

Maple brined turkey, bacon, avocado, lettuce, tomato, mayo,
served on multigrain toast

BEEF DIP 25 ³/₄

Shaved ribeye, arugula, swiss cheese, pretzel bun,
horseradish mayo, au jus

BRIGGS CHUCK BURGER 21 ³/₄

Two 3oz CAB chuck patty's, lettuce, onion, tomato,
American cheese, Brigg's aioli on an potato bun

Add fried egg 2

Add portabella mushroom 3

Add smoked bacon 3

CRISPY CHICKEN SANDWICH 21 ³/₄

Fried chicken breast, buttermilk ranch,
shredded lettuce, thick-cut dill pickle

SIRLOIN STEAK SANDWICH 28 ³/₄

6 ounces, garlic baguette, café au lait mushrooms,
frizzled onions

SOUTHWEST CHICKEN BOWL 20 ¹/₄

Crispy flour tortilla bowl, mexi-rice, grilled chicken,
Pico de gallo, avocado, fresh cilantro, lime & chipotle crema

HAND BATTERED FISH & CHIPS 22 ³/₄

Tool Shed beer battered haddock, coated fries,
coleslaw, tartar sauce

Add piece of fish 5

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ON THE LIGHTER SIDE

DAILY SOUP (GF) 8/14
Rotating daily, always delicious

CHILLED SOBA NOODLE BOWL (GF)(V) 19 ¼
Kale, red cabbage, carrot, toasted cashews, pickled mushrooms,
Snow peas, radish, cilantro, cucumber, lime
tahini vinaigrette

CLASSIC CAESAR SALAD (V) 17 ¾
Crisp romaine, double-smoked bacon, garlic crouton,
Not-so-classic caesar dressing

SPINACH & MANDARIN SALAD (GF)(V) 17 ¼
Candied walnuts, goat cheese, mandarins, beets & beets,
sumac vinaigrette

Add 5oz chicken breast 9

Add 5 garlic prawns 11

Add 5oz salmon 15

DESSERT JARS - 6

CHOCOLATE BROWNIE MOUSSE
BANANA CREAM PIE
VANILLA CRÈME BRULEE (GF)
UNBAKED RASPBERRY CHEESECAKE

TRY 3 15
Select three of the above for a sweet deal

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ENTREES

Served Daily Starting at 4pm

SPINACH & PORTOBELLO RAVIOLI (V) 28 ¼

Roasted wild mushrooms, baby spinach,
shaved parmesan

10oz NEW YORK STEAK (GF) 49 ¼

Alberta beef striploin, roasted fingerlings
grilled asparagus, steak butter

6oz SIRLOIN STEAK (GF) 31 ¼

Alberta beef sirloin, roasted fingerlings
grilled asparagus, steak butter

CHICKEN SUPREME (GF) 30 ¼

Summer squash, ratatouille, romesco, green oil

STEELHEAD TROUT (GF) 33 ¼

Olive oil crushed potato, cucumber kale slaw, tomato vierge

BRAISED SHORT RIB (GF) 38 ¾

Wild mushroom risotto, roasted baby carrots,
Alberta gouda, natural jus

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