

BREAKFAST

Served Until 12pm

SUMMIT BREAKFAST 15

Two eggs any style, potato wedges
bacon or maple breakfast sausage, multigrain toast

BANANA CHOCOLATE PANCAKES (V) 16

Caramelized banana, whipped cream, maple syrup

BREAKFAST HASH (GF) 19

Braised short rib, Yukon Gold potato, onion, peppers, tomato,
poached eggs, hollandaise

BREAKFAST BLT WITH EGG 17

Bacon, fried egg, mayo, lettuce, tomato
served with potato wedges

K-COUNTRY OMELETTE (V) 17

Three egg omelette, sautéed mushroom, onion, fresh tomato,
shredded cheese, spinach and served with multigrain toast and
potato wedges

CLASSIC EGGS BENNY 18

Back bacon, poached eggs, hollandaise, served with potato wedges

(GF) - Gluten Free

(V) - Vegetarian

SHAREABLES

KETTLE CHIPS AND DIP (GF)(V) 8
House-made caramelized onion aioli, chives

HUMMUS & PITA (V) 16
Olives, oil, cherry tomato, mint crème fraiche

BUFFALO CHICKEN WINGS 20
Served with fresh cucumber and ranch

WARM CRAB AND SHRIMP DIP 17
Roasted corn, baby shrimp, white crab, fresh crostini

NACHOS FOR TWO (GF)(V) 22
Pico de gallo, avocado, tzatziki

Add diced chicken 9

Add chorizo sausage 8

Add braised short rib 11

CHICKEN BACON RANCH FLATBREAD 21
Diced chicken, double-smoked bacon,
house-made ranch, fresh tomato

HOME-MADE CHICKEN FINGERS 14
Jalapeño & lime aioli

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CLASSICS

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

CLUBHOUSE 22

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

BEEF DIP 25

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

BRIGGS CHUCK BURGER 21

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

Add fried egg 2

Add portabella mushroom 3

Add smoked bacon 3

CRISPY CHICKEN SANDWICH 21

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

SIRLOIN STEAK SANDWICH 28

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

SOUTHWEST CHICKEN BOWL 20

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

HAND BATTERED FISH & CHIPS 22

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
Kale, red cabbage, carrot, toasted cashews, pickled mushrooms,
Snow peas, radish, cilantro, cucumber, lime
tahini vinaigrette

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

SPINACH & MANDARIN SALAD (GF)(V) 17
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 - 5

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

TRY 3 12
Select three of the above for a sweet deal

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ENTREES

Served Daily Starting at 4pm

SPINACH & PORTOBELLO RAVIOLI (V) 28

Roasted wild mushrooms, baby spinach,
shaved parmesan

10oz NEW YORK STEAK (GF) 49

Alberta beef striploin, roasted fingerlings
grilled asparagus, steak butter

6oz SIRLOIN STEAK (GF) 31

Alberta beef sirloin, roasted fingerlings
grilled asparagus, steak butter

CHICKEN SUPREME (GF) 30

Summer squash, ratatouille, romesco, green oil

STEELHEAD TROUT (GF) 33

Olive oil crushed potato, cucumber kale slaw, tomato vierge

BRAISED SHORT RIB (GF) 38

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

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