

STARTERS		ON THE GREENS		HANDHELDS		FLATBREADS	
	<p>CHICKEN WINGS Served with crudité and blue cheese dip. Your choice of sauce: mild, medium, Buffalo hot, dry Cajun, whisky BBQ, Korean, Nashville hot, maple chili, honey garlic, salt and pepper, Extreme XXX hot sauce</p> <p>12 SNACK (4 PIECE)</p> <p>18 HOUSE (8 PIECE)</p> <p>26 SHARE (12 PIECE)</p> <p>50 PLATTER (24 PIECE)</p> <p>20 CLUB NACHOS (GF,V) Spiced corn chips, cheese blend, Pico de Gallo, pickled red onions, BBQ crema, fresh cilantro, salsa, sour cream ADD- TACO BEEF OR CHICKEN \$8</p> <p>15 COUNTRY HAM PLATE (GF) Comte cheese, pear chutney, brown butter</p> <p>15 KFC CAULIFLOWER Korean fried cauliflower, Asian pear, sesame</p> <p>17 CHEESEBURGER EMPANADAS (GF) 🐾 Mustard aioli, Pico de Gallo</p> <p>16 SUSHI CUBES (S,GF) 🐾 Crispy rice, yuzu marinated tuna, cucumber, wasabi mayo, sesame, scallion</p> <p>17 CALAMARI (GF,S) Garlic dill labneh, za'atar spiced chickpeas, pepperoncini, fresh lime, micro greens</p> <p>18 BEEF BITES (GF) Za'atar crusted sirloin, hummus, pickled red onions, garlic sauce, pomegranate, corn chips</p> <p>17 JAKARTA LAMB SKEWERS (N,GF) 🐾 Indonesian spiced lamb, beet puree, pickled jalapenos, roasted cashew</p>		<p>17 CLASSIC CAESAR (GF,S,P) Crispy romaine, double smoked bacon, shaved Padano, GF panko parm, lemon</p> <p>16 CITRUS SALAD (GF) Naval and blood orange, candied zest, cotija cheese, onion and mint vinaigrette, micro arugula, sea salt</p> <p>18 WARM CABBAGE WEDGE (P) 🐾 Charred cabbage, potato bread crumb, smoked egg, bacon, soy hoisin vinaigrette, sweet peppers</p> <p>16 SUMMER SALAD (GF,V) Chefs' choice lettuce mix, pickled onions, shaved granny smith apples, carrot curls, roasted beets, plum tomatoes, cucumber, radish, sundried cranberries, maple sherry vinaigrette</p> <p>ADD: 6oz MISO SALMON \$12 5oz CHICKEN BREAST \$8 5pc GARLIC TIGER SHRIMP \$7</p>		<p>17 FALAFEL (V) Whole wheat wrap, avocado hummus, pickled onions, hogao salsa, crispy falafel, fresh cilantro, bib lettuce</p> <p>17 WB RUBEN Shaved pastrami, Swiss cheese, sauerkraut, special sauce, toasted sourdough, side pickles</p> <p>20 DA LOUI (S,P) 🐾 Shrimp and lobster patty, chipotle aioli, bacon, lettuce, tomato, onion, toasted sesame bun</p> <p>20 THE BUNKER 🐾 Sweet onion braised beef brisket, Havarti, arugula, special sauce, dream rings, potato chive bread</p> <p>19 THE BEARS CLUB (P) Cajun chicken, Tyrolean speck, romesco, dream rings, avocado verge, arugula, smoked gouda, toasted potato chive bread</p> <p>18 BACON CHEDDAR (P) Beef and pork patty, LTO, house made pickle, special sauce, smoked crispy bacon, American cheddar, toasted sesame bun</p> <p>20 LAMB BURGER Grilled lamb patty, tomato chutney, special sauce, pickled red onions, arugula, smoked gouda, toasted sesame seed bun</p> <p>19 THE GC SAMMY Sweet and spicy gojuchang marinated chicken thigh, spicy mayo, kimchi, pickled cucumber, toasted sesame bun</p> <p>20 EAST COAST LOBSTER ROLL (S) White wine poached lobster salad, pickled onions, truffle butter, toasted potato bun, side house made pickles, chives</p> <p>ALL THE ABOVE SERVED WITH HOUSE GREENS OR HOUSE CUT FRIES UPGRADE TO A CAESAR \$5</p>		<p>18 SPICY HAWAIIAN (P) Pomodoro sauce, peperoni, chilli pineapple, mozzarella, garlic ranch</p> <p>18 ANTIPASTO FLATBREAD Roasted vegetables, pomodoro, confit garlic, bocconcini, arugula, balsamic glaze</p> <p>20 THE POKE (S) 🐾 Yuzu ponzu marinated tuna, cucumber, pickled red onion, pineapple, spicy mayo, teriyaki glaze, sesame seeds, nori dust, scallions</p>
		BOWL IN ONE				AFTER 5	
		<p>22 FALAFEL BOWL (N,GF) Quinoa fried rice, miso falafel, avocado vierge, kimchi, cucumber, carrot curls, edamame, spiced almond, miso ginger vinaigrette</p> <p>24 TUNA POKE (S,GF) Yuzu ponzu marinated tuna, sticky rice, cucumber, carrot curls, pineapple, edamame, radish, sesame seeds, spicy mayo, teriyaki glaze, nori powder</p> <p>23 KARRAGE CHICKEN BOWL (GF) Double fried chicken, house made kimchi, cucumber, sticky rice, spicy mayo, nori powder, fried egg, sesame seed</p> <p>20 TACO BOWL (GF) Crisp romaine, avocado verge, bacon, black bean and corn salsa, Pico de Gallo, Danish blue, horseradish ranch, tostada chip</p> <p>24 SALMON BOWL (S,GF) Chili lime salmon bites, edamame, mango and purple cabbage slaw, wasabi aioli, lime, sesame seeds</p>			<p>30 WAGYU STEAK SIZZLE Fajita vegetable blend, sundried tomato gremolata, side nuggets</p> <p>22 CARBONARA (P) 🐾 Guanciale, pecorino Romano, pappardelle pasta, crushed black pepper, egg yolk, fresh herbs</p> <p>23 QUESO CHICKEN BACON MAC AND CHEESE Fresh pasta, Pico de Gallo, herbed panko</p> <p>26 MISO SALMON (GF) (S) 🐾 Lemon grass coconut cream, chilli oil, roasted mushrooms, English peas and carrots served with sticky garlic rice</p> <p>20 BIANCO PRIMAVERA (V) Roasted vegetables, brown butter cream, pecorino, sundried tomato gremolata, pappardelle pasta</p> <p>24 LOBSTER TOSTADA (S,GF) Buttered lobster, avocado verge, mango slaw, cilantro, pickled red onions, chipotle aioli</p>		
						THE CUB MENU (12 AND UNDER)	
						★ ★ ★ 15 FOR EACH MEAL ★ ★ ★	
						<p>JUNIOR CHICKEN FINGERS 3PC. (GF) Plum sauce</p> <p>CHEETO MAC & CHEESE Pasta, Cheeto cheese sauce</p> <p>JUNIOR GRILLED CHEESE ADD BACON \$3 American cheddar on choice of toast</p> <p>JUNIOR FLAT BREAD (P) Pomodoro sauce, pepperoni, mozzarella cheese</p> <p>JUNIOR CHEESE BURGER (P) American cheddar</p> <p>JUNIOR HOT DOG Toasted bun</p> <p>*ALL THE ABOVE ARE SERVED WITH CRUDITÉ, FRIES & FOUNTAIN DRINK</p>	
<p>GLUTEN FREE (GF)</p> <p>CONTAINS PORK (P)</p> <p>CONTAINS NUTS (N)</p>		<p>VEGETARIAN (V)</p> <p>SEAFOOD (S)</p> <p>CLUB FAVOURITES 🐾</p>		 <p>10 ALL DAY BREAKFAST SANDWICH (P) Fried egg, smoked bacon, American cheddar, lettuce, tomato, chipotle aioli, toasted sesame bun</p>			