

BRIGHTWOOD GOLF & COUNTRY CLUB

STARTERS

MUSSELS (GF)	12	CALAMARI	12
One pound of mussels with a traditional white wine garlic cream <u>or</u> ginger siracha cold butter cilantro lime		Sautéed peppers, onions + jalapeno tossed in tomato sauce	
SESAME CHICKEN STICKS	10	RISOTTO BALLS (V)	10
Marinated chicken coated in a sesame crust, fried and served with red thai sauce		Creamy herb risotto stuffed with bocconcini with a tomato sauce + balsamic	
QUESADILLA	10	SCALLOP (GF)	14
Spiced chicken, peppers + onions on a warm tortilla with sour cream + salsa		Seared scallop with house-smoked bacon, arugula, garlic + balsamic	

SOUP + SALAD

CHEF'S DAILY CREATION SOUP	CUP 5 BOWL 7	SEAFOOD CHOWDER	12
Ask your server for the soup of the day!		Salmon, shrimp, haddock + scallops in a creamy dill+ sherry base	
THE BRIGHTWOOD SALAD (V)(GF)	SIDE 7 FULL 9	CAESAR SALAD	SIDE 7 FULL 9
Artisan greens, strawberries, goat cheese + julienne vegetables with a balsamic vinaigrette		Traditional salad with house-smoked bacon, romaine, parmesan, croutons + garlic dressing	
HOT CHICKEN CAESAR SALAD	12	SPINACH SALAD (V)(GF)	SIDE 7 FULL 9
Spiced chicken, sautéed peppers, mushrooms and onions served on traditional caesar		Dried cranberries, orange segments, toasted almonds, red onion + hardboiled egg with raspberry poppy seed dressing	
THAI BITE SALAD		12	
Sesame breaded chicken, orange segments, julienne vegetables, mixed greens + crispy noodles with orange thai dressing			

Please inform your server about food allergies or sensitivities.

(V) – Vegetarian

(GF) – Gluten Free

SANDWICHES + WRAPS

ALL SANDWICHES + WRAPS COME WITH A SIDE CHOICE OF FRIES, HAND-CUT CHIPS, SOUP, GARDEN SALAD OR CAESAR SALAD. SUBSTITUTE SWEET POTATO FRIES FOR \$2.

CHICKEN AVOCADO

13

Seasoned chicken, sliced avocado, chipotle aioli, smoked bacon, roasted tomato + arugula on a spaccatelli roll

VEGGIE (V)

13

Crispy cauliflower, pickled vegetables, arugula, cilantro + roasted garlic aioli in a wrap

BEEF MELT

12

Thinly sliced beef, caramelized mushroom, onion, horseradish mayo + swiss cheese on garlic toast

BUTTERMILK CHICKEN

13

Crisp buttermilk chicken, iceberg lettuce, tomato chow, chipotle aioli + onion jam in a wrap

CLUBHOUSE

13

Chicken, bacon, iceberg lettuce, tomato + mayo on traditional 3 layer, white, whole wheat or in a wrap

BBQ BRISKET

13

House-smoked brisket, corn relish, jalapeno, cilantro aioli, swiss cheese + crispy onion on a spaccatelli roll

PULLED PORK

12

Pulled pork, house-made Rickard's BBQ sauce, crispy onions + swiss on a kaiser

THAI CHICKEN

13

Marinated chicken, chow mein, soy ginger sauce, julienne vegetables + cilantro in a wrap

WESTERN

9

Ham, peppers, onions + two eggs served on white or whole wheat toast with a pickle

BLT

9

Bacon, iceberg lettuce, tomato + mayo on toasted white or whole wheat with a pickle

Please inform your server about food allergies or sensitivities.

(V) – Vegetarian

(GF) – Gluten Free

BURGERS

ALL SANDWICHES + WRAPS COME WITH A SIDE CHOICE OF FRIES, HAND-CUT CHIPS, SOUP, GARDEN SALAD OR CAESAR SALAD. SUBSTITUTE SWEET POTATO FRIES FOR \$2.

THE BRIGHTWOOD

All beef patty, iceberg lettuce, smoked cheddar, fried onion, mayo, ketchup, mustard + relish on a classic burger bun

13

THE ALBATROSS

All beef patty, iceberg lettuce, bacon jam, spicy onion, jalapeno, havarti + chipotle aioli on a classic burger bun

14

BLACK BEAN (V)

Black bean patty, cilantro aioli, avocado, arugula + tempura zucchini on a classic burger bun

13

THE CHORIZO

Chorizo patty, pineapple salsa, cilantro lime, aioli + arugula on a classic burger bun

13

CRISPY CHICKEN

12

Crispy chicken breast, roasted garlic aioli, pickled vegetable, jalapeno, havarti + iceberg lettuce on a classic burger bun

PASTAS + RICE BOWLS

FUSILLI

Marinated chicken, tomato, cremini mushroom, garlic cream, arugula, balsamic + garlic toast

16

CHICKEN STIRFRY (GF)

Stir fried vegetables, tender chicken morsels, crushed cashews + lime with teriyaki or peanut sauce on basmati rice

17

RAVIOLI (V)

Mushroom stuffed ravioli, asparagus, tarragon with a spinach cream sauce, truffle oil, shaved asiago + garlic toast

16

THAI RICE BOWL

Chicken, braised pork belly, julienne vegetables, peanut chili sauce, green onions, cilantro+ crispy noodles

15

SHRIMP LINGUINE

Black tiger shrimp, julienne vegetables, cherry tomatoes, lemon oil, garlic shallots + garlic toast

18

CURRY SHRIMP

Black tiger shrimp in curry sauce with julienne vegetables, slivered green onion served on basmati rice + naan bread

17

Please inform your server about food allergies or sensitivities.

(V) – Vegetarian

(GF) – Gluten Free

MAIN COURSES

ALL MAIN COURSES COME WITH A SIDE CHOICE OF GARLIC MASHED POTATOES, BASMATI RICE, FINGERLING POTATOES, FRIES, HAND-CUT CHIPS, SOUP, GARDEN SALAD OR CAESAR SALAD. SUBSTITUTE SWEET POTATO FRIES FOR \$2.

BEER BATTERED HADDOCK	1PC 10 2PC 13	CHICKEN TENDERS	12
Crispy haddock, lemon tartar sauce + coleslaw		4 house-made chicken tenders served with coleslaw + dipping sauce	
PAN-FRIED HADDOCK	14	PORK CHOP (GF)	20
Dusted haddock fried and served with lemon tartar sauce + slaw with seasonal vegetables		Pan seared pork chop, crispy pork belly, apple whisky demi glacé, onion jam + seasonal vegetables	
PANKO HADDOCK	18	RIBS	HALF 17 FULL 24
Breaded haddock, wilted spinach + tomato chow		House-smoked pork ribs + Rickard's red sticky BBQ sauce + coleslaw	
SWEET SOY GLAZED SALMON	23	DIGBY SCALLOPS (GF)	25
Sweet soy glaze, citrus salsa + stir fried vegetables		Seared Digby scallops, bacon jam, citrus gastrique + seasonal vegetables	
BACON WRAPPED FILET	17 ADD SECOND FILET 24	SURF + TURF (GF)	26
Peppercorn bourbon, demi glacé, crispy shallot, balsamic glaze + seasonal vegetables		6 oz AAA striploin, garlic shrimp, lemon thyme butter, crispy parsnip + seasonal vegetables	
	LIVER + ONIONS	1PC 10 2PC 13	
	Beef liver, fried onions, bacon + gravy		

EXTRAS

SIDE SHRIMP 6	MUSHROOMS + ONIONS 3	EXTRA SOUR CREAM OR SALSA 1	GRAVY 2
----------------------	-----------------------------	------------------------------------	----------------

Please inform your server about food allergies or sensitivities.

(V) – Vegetarian

(GF) – Gluten Free

WINE LIST

HOUSE WINE

5OZ GLASS 4.35	7OZ GLASS 5.61	½ LITRE 10.48	LITRE 20
Jost L'Acadie Chardonnay + Jost Cabernet Foch			

WHITE WINE

7OZ GLASS 6.5	1/2 LITRE 15.25	LITRE 28.50
Two Oceans Sauvignon Blanc – South Africa		
Cono Sur Chardonnay – Chile		
Villa Mura Pinot Grigio – Italy		
Lindemans Semmillion Chardonnay – Australia		
Cliff 79 Chardonnay – Australia		

RED WINE

7OZ GLASS 6.5	1/2 LITRE 15.25	LITRE 28.50
Frontera Cabernet Sauvignon – Chile		
Lindemans Shiraz Cabernet – Australia		
Cliff 79 Cabernet Shiraz		
Cono Sur Merlot – Chile		

CELLAR (750 ML BOTTLES)

WHITE

Baron Philippe De Rothschild Chardonnay – France	25
Ruffino Orvieto Classico – Italy	29
Las Moras Reserva Sauvignon Blanc – Argentina	23
Naked Grape Unoaked Chardonnay – Canada	22
Hardy's Stamp Riesling Gewurztraminer – Australia	22

RED

Woodbridge By Robert Mondave Cabernet Sauvignon – California	25
Baron Philippe de Rothschild Pinot Noir – France	25
Don David Malbec – Argentina	30
Rosemount Shiraz – Australia	26

Please inform your server about food allergies or sensitivities.

(V) – Vegetarian

(GF) – Gluten Free

SMALL PLATES + PUB MENU

PORK WONTON	8	NACHOS	13
Crispy pork wonton served with chili dipping sauce		Peppers, onions, tomatoes, pineapple + banana peppers with sour cream + salsa	
BUFFALO CHICKEN NACHO	15	SKINS	11
Spicy chicken nachos with a cilantro lime drizzle		Russet potato skins topped with cheese, bacon + green onions	
MOZZA STICKS	8	ZUCCHINI STICKS	8
Mozzarella sticks battered + fried served with sour cream		Breaded zucchini sticks fried + served with chipotle aioli	
COCONUT SHRIMP	10	1LB CHICKEN WINGS	13
Coconut shrimp served with curry aioli		Choice of mild, medium, hot, honey garlic, cajun or BBQ sauce	
PULLED PORK	12	CLUBHOUSE	13
Pulled pork, house-made Rickard's BBQ sauce, crispy onions + swiss on a kaiser		Chicken, bacon, iceberg lettuce, tomato + mayo on traditional 3 layer, white, whole wheat <u>or</u> in a wrap	
BEER BATTERED HADDOCK	1PC 10 2PC 13	HOME CUT POTATO CHIPS	7
Crispy haddock, lemon tartar sauce + coleslaw		Served with dill pickle or curry dip	
BASKET OF FRIES	5	DAILY PIZZA	12
Seasoned with house blend spices		Chefs Choice – Ask your server!	

Please inform your server about food allergies or sensitivities.

(V) – Vegetarian

(GF) – Gluten Free