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APPETIZERS
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SHRIMP TACOS (2) \$13

six cajun shrimp, creamy slaw, fresh roasted corn, shredded iceberg, chipotle lime aioli, pea shoots served with salsa and a lime wedge

FISH TACOS (2) \$11

seasonal market fresh fish, creamy slaw, shredded iceberg, chipotle lime aioli, pea shoots served with salsa and a lime wedge

PULLED PORK TACOS (2) \$11

house braised pulled pork, creamy slaw, shredded iceberg, BBQ sauce, grated cheddar served with salsa and a lime wedge

JOHNNY'S CRISPY CALAMARI \$15

breaded calamari, red onions, diced tomato, mini green salad with lemon dill dressing, house made dill tartar sauce

SMOKED SALT AND PEPPER WINGS .5 POUND \$8 I POUND \$14

carrot and celery sticks, blue cheese dip or frank's red hot, sweet Thai chili, BBQ

CLASSIC POUTINE \$9

peppercorn gravy, mozzarella and cheese curds

ONION RINGS \$8

blue cheese dip

SWEET POTATO FRIES \$6

chipotle lime aioli

FAIRWINDS SEAFOOD CHOWDER BOWL \$7.5 MEAL SIZE \$12 GF

new england style, salmon, cod, baby shrimp and scallops, served with garlic toast

SOUP DU JOUR BOWL \$5.5 MEAL SIZE \$9 (served with garlic toast)

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SALADS
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FAIRWINDS GREENS SMALL \$7.5 LARGE \$11 GF

b.c. greens, radishes, sprouts, grape tomatoes, cucumbers

CAESAR SALAD SMALL \$8.5 LARGE \$12

grana padano, anchovies, croutons

THAI NOODLE SALAD \$16.5 GF

marinated skirt steak or island farms chicken breast, rice noodles, b.c. greens, house made kimchi, julienne carrot, cucumber, cabbage, thai basil, radishes, roasted peanuts all tossed in peanut sauce

ADD TO ANY SALAD

chicken breast \$5, sautéed prawns \$6, marinated skirt steak 5oz \$8, garlic bread \$1.75

GF - Gluten Friendly Options Available

~ SANDWICHES ~

ON THE TEE \$13

created daily, ask your server

PULLED PORK SANDWICH \$14.5

house braised bbq pulled pork, creamy slaw, smoked onion jam, aged cheddar, bread and butter pickles on a fresh cob's bun

CLASSIC CLUBHOUSE \$15

house roasted turkey breast, ham, bacon, cheddar cheese, lettuce, tomato

THE CAJUN BEEF AND CHEDDAR QUESADILLA \$15

taco beef, peppers, red onions, diced tomato, cheddar and mozzarella cheeses with salsa and sour cream

THE SEABLOOM BURGER \$17

seasonal market fresh fish fried in crispy beer batter, tartar sauce, cheddar cheese, iceberg lettuce, red onion and house made bread and butter pickles

THE DOT BURGER \$17

island farms chicken breast, bbq sauce, black forest ham, cheddar cheese, iceberg lettuce, red onion

THE BURGER \$16

fresh ground chuck, island farms chicken breast or veggie burger, house sauce, iceberg lettuce, tomato, onion, house made bread and butter pickles and cheddar cheese

ADD TO YOUR BURGER: *bacon \$4, sautéed mushrooms, fried egg, gluten friendly bun \$1 each*

served with seasonal greens or fries

*sub caesar salad \$1, sweet potato fries or onion rings \$2, seafood chowder \$3
add gravy \$2*

GF - Gluten Friendly Options Available

CHICKEN PARMESAN \$22.5 GF

panko and asiago cheese breaded 6oz island farms chicken breast topped with tomato sauce and mozzarella served with capellini pasta in a rose sauce and caesar salad

~ BEER BATTERED FISH & CHIPS 2 piece \$17.5 1 piece \$14

seasonal fresh fish selection ask your server, served with creamy slaw and tartar sauce

TACO SAMPLER FOR TWO \$30

2 of our pulled pork tacos, 2 of our seasonal fish tacos, 2 of our cajun shrimp tacos on a platter with salsa and sour cream and lime wedges. Can be a light dinner for 3 people as well.

BEEF AND BLUE PIZZA \$18 regular \$23 large

tomato sauce, red onion, smoked onion jam, ground beef, marinated skirt steak, blue cheese crumble, blue cheese drizzle and mozzarella cheese

BUILD YOUR OWN THIN CRUST PIZZA

*regular - tomato sauce and mozzarella cheese \$11 gluten free crust add \$2
large - tomato sauce and mozzarella cheese \$16*

add your vegetables: \$1 each

olives, diced tomatoes, banana peppers, red onions, mushrooms, bell peppers, pineapple,

*add extra cheese: \$2 each
mozzarella, white cheddar*

*add your meat \$3 each
black forest ham, pepperoni, taco beef*

~ ENTREES ~