

BREAKFAST

Served Until 12pm

SUMMIT BREAKFAST

17 ¾

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

STEAK & EGGS (GF)

29 ¾

6oz Flat Iron, two eggs, potato wedges

BREAKFAST BLT WITH EGG

17 ¾

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

K-COUNTRY OMELETTE (V)

18 ¾

Three egg omelette, sautéed mushrooms, onion, 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
Substitute Smoked Salmon 7

(GF) = Gluten Friendly

(V) = Vegetarian

SHAREABLES

KETTLE CHIPS AND DIP (GF)(V) House-made caramelized onion aioli, chives	9 ¼
HUMMUS & PITA (V) Olives, oil, cherry tomato, mint crème fraîche	16 ¾
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
CALAMARI House cut calamari, marinated and tossed in panko, with a tomato remoulade	19 ¾
NACHOS FOR TWO (GF)(V) Pico de gallo, avocado, tzatziki <i>Add diced chicken 9</i> <i>Add chorizo sausage 8</i> <i>Add braised bison short rib 11</i>	23 ¾
CHICKEN BACON RANCH FLATBREAD Diced chicken, double-smoked bacon, house-made ranch, fresh tomato	22 ¾
HOME-MADE CHICKEN FINGERS Jalapeño & lime aioli	14 ¾

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CLASSICS

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

CLUBHOUSE 23 ¼

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

BEEF DIP 27 ¾

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

BRIGGS CHUCK BURGER 23 ¾

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

Add fried egg 2

Add portabello mushroom 3

Add smoked bacon 3

CRISPY CHICKEN SANDWICH 25 ¼

Fried chicken breast, buttermilk ranch,
shredded lettuce, fresh coleslaw, thick-cut sweet pickle

STEAK SANDWICH 32 ¼

6oz Flat Iron, grilled rosemary focaccia, chimichurri,
crispy onions, aioli

SOUTHWEST CHICKEN BOWL 23 ¾

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

HAND BATTERED FISH & CHIPS 26 ¾

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

Add piece of fish 6

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ON THE LIGHTER SIDE

DAILY SOUP 8/14

Rotating daily, always delicious

CHILLED SOBA NOODLE BOWL (V) 22 ¾

Cherry tomatoes, red cabbage, carrot, roasted peanuts, snow peas, radish, cucumbers, lime, fresh basil, soy-marinated egg, peanut satay sauce

CLASSIC CAESAR SALAD (V) 18 ¾

Crisp romaine, double-smoked bacon, garlic croutons, Not-so-classic caesar dressing

WATERMELON & GOAT CHEESE SALAD (GF)(V) 19 ¼

Arugula, pumpkin seeds, cucumber, balsamic vinaigrette

Add 5oz chicken breast 10

Add 5 garlic prawns 12

Add 5oz salmon 15

DESSERT JARS - 6

CHOCOLATE BROWNIE MOUSSE

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 4 PM

SPINACH & PORTOBELLO RAVIOLI (V) 28 ¼

Roasted wild mushrooms, baby spinach,
shaved Grana Padano, light cream sauce

10oz. NORTHERN GOLD NY STRIPLOIN (GF) 79 ¼

28-day aged Alberta beef, cowboy steak butter, roasted heirloom carrots,
grilled asparagus, fondant potatoes with Park maple whiskey bacon jam
& crème fraîche

CHICKEN SUPREME (GF) 35 ¼

Oven-roasted bone-in chicken, snow pea and tomato risotto, herb-roasted
carrots, apple fennel slaw, fresh herb mustard white wine reduction

WILD COHO SALMON 36 ¼

Pan-seared wild salmon, herb-roasted Yukon Gold potatoes,
grilled asparagus, lemon tomato caper reduction

BRAISED BEEF SHORT RIB (GF) 39 ¼

Creamy fried polenta, roasted heirloom carrots, wilted spinach,
port mushroom jus

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