

BREAKFAST

Served Until 12pm

SUMMIT BREAKFAST 17 ¼

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

BREAKFAST BLT WITH EGG 17 ¼

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

K-COUNTRY OMELETTE (V) 18 ¼

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

CLASSIC EGGS BENNY 18 ¼

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

Substitute Smoked Salmon 7

ENTREES

Served Daily Starting at 4pm

10oz NEW YORK STEAK (GF) 49 ¼

Alberta beef striploin, herb roasted potatoes
grilled asparagus, steak butter

CHICKEN SUPREME 35 ¾

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

WILD COHO SALMON (GF) 36 ¾

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

(GF) = Gluten Friendly

(V) = Vegetarian

SHAREABLES

KETTLE CHIPS AND DIP (GF)(V) 9 ¼

House-made caramelized onion aioli, chives

HUMMUS & PITA (V) 16 ¾

Olives, oil, cherry tomato, mint crème fraiche

BUFFALO CHICKEN WINGS 20 ¾

Served with fresh cucumber and ranch

WARM CRAB AND SHRIMP DIP 17 ¾

Roasted corn, baby shrimp, white crab, fresh crostini

CALAMARI 23 ¾

House cut calamari, marinated and tossed in panko,
fried peppers with a tomato remoulade

NACHOS FOR TWO (GF)(V) 23 ¾

Pico de gallo, avocado, tzatziki

Add diced chicken 9

Add chorizo sausage 8

Add braised bison short rib 11

CHICKEN BACON RANCH FLATBREAD 22 ¼

Diced chicken, double-smoked bacon,
house-made ranch, fresh tomato

HOME-MADE CHICKEN FINGERS 14 ¾

Jalapeño & lime aioli

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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 patty's, lettuce, onion, tomato,
American cheese, Brigg's aioli on an potato bun

Add fried egg 2

Add portabella 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 foccacia, chimichurri,
crispy onions

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) 20 ¾

Kale, red cabbage, carrot, toasted cashews,
snow peas, radish, cilantro, cucumber, lime
tahini vinaigrette

CLASSIC CAESAR SALAD (V) 18 ¾

Crisp romaine, double-smoked bacon, garlic crouton,
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 BRULÉE (GF)

UNBAKED RASPBERRY CHEESECAKE

TRY 3 15

Select three of the above for a sweet deal

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