

BEACH CLUB

FRIDAY HARBOUR

LUNCH MENU

appetizers and shared plates

BEACH CLUB DAILY SOUP

SWEET AND SASSY FRENCH FRIES

With spicy aioli

BOARDWALK FRENCH FRIES

With lemon garlic emulsion

BEACH CLUB NACHOS

House made tortilla chips, shaved lettuce, tomato fresca, sour cream, avocado purée
add grilled chicken breast

SUNSET TOMATO ARANCINI

Sundried tomatoes, parmigiano, preserved lemon emulsion

ROOSTER WINGS

Herb dusted rooster wings with beach club signature hot sauce, crudité,
peppercorn ranch dip

BAKED BRIE

Crisp pastry, roasted pecans, maple cranberry butter sauce

DOCKSIDE CRISPY CALAMARI

Teardrop peppers, shaved ruby onions, crispy jalapeño,
preserved lemon aioli,
gluten free breading

ANTIPASTO PLATTER

Selection of cured deli meats, market cheese, grilled peppers, marinated olives,
assorted breads and flatbreads

VEGETABLE DIPS AND SPREADS

Artichoke asiago dip, black olive tapenade, assortment of fresh cooked and pickled
vegetables, assorted breads and flatbreads

CHEESE BOARD

Imported cheese with dried berries, toasted nuts,
crisp flatbreads, friday harbour resort honey

daily specials

SOUP OF THE DAY

SANDWICH OF THE DAY

CATCH OF THE DAY

PASTA OF THE DAY

CHEF'S DESSERT FEATURE

BEACH CLUB

FRIDAY HARBOUR

LUNCH MENU

salads

BEACH CLUB WINTER COBB SALAD

Romaine hearts, roasted butternut squash, hard boiled egg, blue cheese, smoked bacon, grape tomatoes, herb grilled chicken breast, white balsamic honey lavender vinaigrette, peppercorn ranch or balsamic dressing

GARDEN ARUGULA SALAD

Organic arugula, radicchio, toasted almonds, fennel, shaved parmigiano, balsamic and olive oil
add prosciutto

SEASONAL BEET SALAD

Cookstown beets, winter radishes, preserved lemon crème fraiche, bitter greens, ontario goat cheese, aged balsamic

CAESAR SALAD

Hearts of romaine, herb focaccia croutons, parmigiano, fried capers, crisp prosciutto, lemon garlic emulsion
add garlic herb marinated chicken breast or grilled hammered sirloin

beach club classics

ANTIPASTO PLATTER

Seasonal cured deli meats, market cheese, grilled peppers, marinated olives, assorted breads and crackers

VEGETABLE DIPS AND SPREADS

Artichoke asiago and olive tapenade, assortment of fresh cooked and pickled vegetables, house made breads and toasted flat bread

CAPTAIN'S FISH AND CHIPS

Crisp lemon herb battered fresh fish, french fries, house made tartar sauce

BEACH CLUB BURGER

House made double 4oz friday harbour blend, lettuce, tomato, pickles, sautéed onions, roasted garlic aioli
add white cheddar cheese, sautéed mushroom, peameal bacon

GRILLED VEGETABLE BURGER

Sautéed mushrooms, onions, provolone cheese, lettuce, tomato, avocado spread

BEACH CLUB

FRIDAY HARBOUR

KIDS MENU

appetizers

Soups

CLASSIC CHICKEN NOODLE SOUP

TOMATO SOUP

Salads

GARDEN GREEN SALAD

Crisp baby greens, cucumbers, grape tomatoes
choice of ranch, balsamic, honey lavender vinaigrette

CAESAR SALAD

Romaine hearts, herb focaccia croutons, parmigiano, caesar dressing

sandwiches

GRILLED BRIE CHEESE SANDWICH

Choice of salad or french fries

JR CHEESEBURGER

Flame grilled 4oz beef burger with white cheddar cheese, lettuce, tomato, pickle
choice of salad or french fries

CHEESE PIZZA

Oven baked with mozzarella and cheddar cheese

big kid entrées

CHICKEN FINGERS AND FRIES

Breaded chicken tenders with french fries, plum sauce, ketchup

GRILLED CHICKEN BREAST

Seasonal vegetables or garden salad

PENNE PASTA

Basil tomato sauce

Desserts

BROWNIES AND VANILLA ICE CREAM

Chocolate brownies with vanilla ice cream

VANILLA ICE CREAM SUNDAE

Raspberry sauce, sprinkles, whipped cream

BEACH CLUB

FRIDAY HARBOUR

DINNER MENU

appetizers and shared plates

DOCKSIDE CRISPY CALAMARI

Teardrop peppers, shaved ruby onions, crispy jalapeño, preserved lemon aioli
gluten free

SUNSET TOMATO ARANCINI

Sundried tomatoes, parmigiano, preserved lemon emulsion

ROOSTER WINGS

Herb dusted rooster wings with beach club signature hot sauce,
crudité, peppercorn ranch dip

FENNEL POLLEN SCALLOP BRULÉ

Butternut squash purée, double smoked bacon,
emerald beans, vanilla essence

ANTIPASTO PLATTER

Selection of cured deli meats, market cheese, grilled peppers, marinated olives,
assorted breads and flatbreads

VEGETABLE DIPS AND SPREADS

Artichoke asiago dip, black olive tapenade, assortment of fresh, cooked and pickled
vegetables, assorted breads and flatbreads

CHEESE BOARD

Imported cheese with dried berries, toasted nuts,
crisp flatbreads, friday harbour resort honey

salads

GARDEN ARUGULA SALAD

Organic arugula, radicchio, toasted almonds, fennel, shaved parmigiano,
balsamic and olive oil
add prosciutto

SEASONAL BEET SALAD

Cookstown beets, winter radishes, preserved lemon crème fraîche, bitter greens,
ontario goat cheese, aged balsamic

CAESAR SALAD

Hearts of romaine, herb focaccia croutons, parmigiano, fried capers, crisp prosciutto,
lemon garlic emulsion
add garlic herb marinated chicken breast or grilled hammered sirloin

BEACH CLUB

FRIDAY HARBOUR

DINNER MENU

main dishes

ENGLISH STYLE BREAKFAST

Smoked bacon, maple pork sausages, herb seasoned fingerling potatoes, beef brisket with stewed beans, sautéed mushrooms, roasted tomatoes and two eggs cooked your way with a choice of toasted sourdough or multi-grain sunflower bread

CAPTAIN'S FISH AND CHIPS

Crisp lemon herb battered fresh fish, french fries, cabbage slaw, house made tartar sauce
gluten free batter

BEACH CLUB BURGER

House made double 4oz friday harbour blend, lettuce, tomato, pickles, sautéed onions, roasted garlic aioli
add white cheddar cheese, sautéed mushroom, peameal bacon

GRILLED VEGETABLE BURGER

Sautéed mushrooms, onions, provolone cheese, lettuce, tomato, avocado spread

RIGATONI A LA VODKA

Fresh rigatoni, prosciutto, onions, vodka rosé sauce

BRAISED PINWHEEL BEEF SHORT RIB FOR TWO

Yukon potato mash, roasted fingerling potatoes, broccolini, mushrooms, roasted onions, rosemary red wine jus

CHICKEN CAPRESE

Prosciutto wrapped chicken breast, basil pesto, sundried tomatoes, butternut squash purée, carrots, sautéed mushrooms, lemon butter

ALBERTA BEEF RIBEYE

Grilled 12oz with roasted marble potatoes, asparagus, horseradish butter

daily specials

SOUP OF THE DAY

SANDWICH OF THE DAY

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CHEF'S DESSERT FEATURE

BEACH CLUB

FRIDAY HARBOUR

DRINKS

cocktails

CLASSIC MIMOSA

Orange juice topped with prosecco

LAVENDER BEE'S KNEES

Tanqueray gin, our signature lavender syrup, honey, fresh lemon juice

OLD FASHION

Bulleit bourbon, angostura bitters, sugar

BLACKBERRY BOURBON SOUR

Bulleit bourbon, galliano, amaretto, fresh lime juice, egg whites, blackberries

NEGRONI

Bombay sapphire gin, sweet vermouth, campari

BLACKBERRY MARGARITA

Hornitos plata tequila, cointreau, fresh lime juice, blackberry, egg whites

MANHATTAN

Crown royal, sweet vermouth, angostura bitters

BACON HAZELNUT HOT COCOA

Frangelico, bulleit bourbon, our signature bacon infused syrup topped with whipped cream, bacon and nuts

APEROL SPRITZ

Aperol, prosecco, soda

AVERNA HOT TODDY

Averna, our signature spiced syrup, fresh lemon juice

martinis

TRADITIONAL

Bombay sapphire gin or ketel one vodka shaken or swirled with dry vermouth

CHOCOLATE MARTINI

Three olives vodka, crème de cacao

COSMOPOLITAN

Three olives vodka, triple sec, cranberry juice, fresh lime

PEPPERMINT MARTINI

Three olives vodka, crème de menthe, crème de cacao

ESPRESSO MARTINI

Three olives vodka, amarula cream liqueur, milk with a splash of cold espresso

POMEGRANATE MARTINI

Three olives vodka, cointreau, pomegranate juice, fresh lime

CARAMEL SWIRL MARTINI

Bailey's, dr. mcgillcuddy's butterscotch liqueur, milk

LAVENDER LEMON DROP MARTINI

Smirnoff citrus vodka, triple sec, fresh lemon juice, our signature lavender syrup