BEACH CLUB

FRIDAY HARBOUR

BEACH CLUB

LAKESIDE BITES

dressing, dripline farms microgreens

FAVOURITES AND APPETIZERS FOREST MUSHROOM CROSTINI | D 17 14 **BIG BAY SMASH BURGER |** sautéed mushroom medley, two quarter pound ground chuck beef patties, crispy oyster mushrooms, garlic cream sauce, lettuce, tomatoes, onions, pickles, martin's grilled crostini potato roll, fresh cut fries CREAMY CRAB AND SHRIMP DIP | D, GF, 14 **BEYOND MEAT BURGER | VG** 17 beyond meat burger, lettuce, tomatoes, pacific shrimp, east coast crab, onions, pickles, martin's potato roll, cream cheese, corn chips fresh cut fries AUTUMN TURKEY AND BRIE | D FRENCH ONION SOUP | D 14 18 caramelized onions, quebecois beef bone turkey breast, brie cheese, lettuce, broth, croutons, emmental cheese cranberry aioli, apple chutney, pickled onion, multigrain bread, fresh cut fries P.E.I. MUSSELS | SH 17 one pound, shallots, creamy corn and white CHICKEN WINGS | 18 tossed in signature beach club or honey garlic wine broth, grilled crostini sauce, fresh cut fries, dill dip KOREAN CRISPY PORK TACOS | P 17 crispy pork riblets, korean barbecue sauce, **BUTTERMILK CALAMARI | D** 18 buttermilk marinated calamari, flour dusted, pickle carrots, jalapeño corn aioli, cilantro, flour tortilla, 3 per order jalapeños, lemon, chili lime aioli **BEACH CLUB NACHOS | D** 18 BEER BATTERED FISH AND CHIPS | 20 crispy tri-colour corn chips, pickled jalapeños, haddock filet, fresh cut fries, cabbage slaw, onions, salsa, sour cream, shredded lettuce, house-made tartar sauce fresh squeezed lime SEAFOOD LINGUINI | SH, D 24 CHARCUTERIE BOARD | D, P 26 mussels, shrimp, red sauce or garlic cream prosciutto, cured sausage, ontario cheeses, sauce, fresh herbs marinated vegetables, house-made pickles, STEAK FRITES | GF 31 olive bread 10oz flat iron beef steak, fresh cut fries, herb butter **SALADS** ADD ONS BEACH CLUB GARDEN SALAD | GF, VG 12 mixed greens, heirloom carrots, radishes, add avocado beets, lemon herb dressing 4 add grilled chicken 10 CAESAR SALAD | D, P 14 add 5 sauteed shrimp 12 romaine lettuce, hens' egg, parmigiano, add seared salmon 13 bacon, herb croutons, add lobster tail MP creamy lemon dressing 15 CHEF'S BEET SALAD | D, N house-pickled beets, goat cheese mousse, SIDES navel oranges, black olive dukkah, squash vinaigrette, dripline farms microgreens 3 gravy steamed jasmine rice 3 HARVEST QUINOA SALAD | N, VG 18 seasonal vegetables 8 curried quinoa, ancient grains, local apples, fresh cut fries 8 roasted sweet potatoes, dried cranberries, red onions, beet bites, almonds, citrus herb sweet potato fries 10

D – contains dairy, N – contains nuts, GF – gluten free, P – contains pork, SH – contains shellfish, V – vegetarian, VG – vegan

Menu items may contain or have come into contact with food allergens such as nuts, peanuts, dairy, and wheat. For any food allergies

or dietary restrictions, please speak with your server.