



STEAK & SEAHOUSE

THREE COURSE FAMILY DINNER 75

Choose one Starter, Entrée and Dessert

TO START

HOUSE BREAD & MAPLE 8

BOURBON BUTTER
warm artisan bread, maple
bourbon whipped butter, flaky
sea salt

BEEF CARPACCIO 23
shaved Alberta beef, pickled
shimeji mushrooms, truffle garlic
aioli, parmigiano-reggiano

FRESH OYSTERS 6 / 15
freshly shucked oysters, 12 / 30
lemon, cucumber-dill
mignonette, tabasco

ROCKFELLER OYSTERS 2 / 10
baked oysters with garlic- 6 / 27
shallot butter, spinach,
mozzarella

TUNA TARTARE 22
ahi tuna, ponzu vinaigrette,
togarashi mayo, jalapeño, sesame,
crispy wontons

PRAWN COCKTAIL 22
poached jumbo prawns, classic
cocktail sauce, lemon

WINTER ROOT SALAD 18
roasted seasonal root vegetables,
baby greens, whipped feta yogurt,
toasted pumpkin seeds,
maple-sherry vinaigrette

CHAMPION'S 96
SEAFOOD
TOWER

fresh oysters, ahi tuna tartare,
poached prawns, house-cured
salmon, chilled mussels, warm
flatbread, cocktail sauce, spicy house
sauce, cucumber-dill mignonette

FROM THE WATER

SALMON LAKSA (GF) 36
seared Atlantic salmon,
coconut laksa broth, rice
noodles, bok choy, snap peas

BC SABLEFISH 47
miso-marinated sablefish,
quinoa, green beans,
cauliflower purée, chili aioli

SEARED SCALLOP 39
RISOTTO
pan-seared sea scallops, lemon parmesan
risotto, brown butter, fresh herbs

LINGUINE DI MARE 32
linguine, prawns, mussels, blistered
tomatoes, garlic, capers, chili flakes,
white wine emulsion

CLUBHOUSE CLASSICS

BRAISED SHORT RIB & 39
GNOCCHI
slow-braised beef short rib, pan-seared
gnocchi, crispy pangrattato,
shaved parmesan

CHAMPION'S (GF) 48
STEAK FRITES
Alberta striploin, hand-cut
fries, chimichurri, P&P aioli

PIRI PIRI CHICKEN 37
citrus-chili marinated chicken, smoked
chouriço, batatas bravas, Piri Piri sauce

ROASTED (VEGAN) 31
CAULIFLOWER
Roasted cauliflower, puy lentils,
Thai curry sauce, hazelnut dukkah.

THE GRILL

STEAKS

All steaks are served with whipped
mashed potatoes and seasonal vegetables.

12 OZ NEW YORK 42
STRIPLOIN
14 OZ RIBEYE 55
8 OZ FLAT IRON 31

FINISH YOUR STEAK

Herb & Garlic Butter 5
Creamy Horseradish 5
Peppercorn Sauce 5
Poblano Chimichurri 5
Red Wine Demi-Glace 5

ADD ONS

Jumbo Shrimp 12
Handmade Gnocchi 10
Mac & Cheese 8
Truffle Fries, P&P Aioli 8
Sautéed Mixed Mushrooms 8
Whipped Mashed Potatoes 8

SWEET FINISH

DATE PUDDING 9
date sponge cake, toffee
sauce, vanilla ice cream
BASQUE BURNT 9
CHEESECAKE
strawberry compote,
whipped cream
CHOCOLATE LAVA CAKE 11
molten dark chocolate cake,
vanilla ice cream