



THE HAMPTONS  
Golf Club

## SAVOUR & SHARES

### GYOZA ..... \$17

Six seared Wagyu beef dumplings enhanced with caramelized Japanese soy & tantalizing sweet onion mayo, garnished with fresh green onions.

### BEE STUNG BATTERED SHRIMP ..... \$19

Eight crispy battered shrimp coated in Korean hot sauce & honey fusion.

### LAMB KEBABS ..... \$15

Three grilled lamb kebabs marinated in Indian spices, accompanied with a mint- cilantro yoghurt sauce, mango chutney & grilled mini naan bread.

### SIRLOIN BITES ..... \$22

Juicy cuts of beef wrapped with a double layer of smoky peppercorn bacon & infused with a rich steak sauce.

### SALT & PEPPER CALAMARI ..... \$18

Crispy breaded rings tossed in a mixture of sweet bell peppers & onion, accompanied with Greek yoghurt aioli. Option to have non breaded.

Gluten-free (\$4)

### ROASTED TOMATOES & WHIPPED FETA DIP ..... \$18

Roasted cherry tomatoes with fresh basil & garlic, harmoniously blended with creamy cream cheese and tangy feta cheese. Served with grilled artisan bread.

Gluten-free (\$4)

### HUMMUS FLATBREAD ..... \$15

Warm flatbread served with a bed of creamy hummus, topped with fresh arugula lettuce, roasted cherry tomatoes, shaved pecorino romano cheese and finished with a drizzle of balsamic reduction

### SMOKED SALMON SALAD RICE ROLL ..... \$12

Smoked sockeye salmon with fresh basil, mint leaves, cucumber, green leaf lettuce, wrapped with rice paper. Accompanied with our made-in-house citrus cream cheese dipping sauce

### GRILLED BABY BACK RIBS ..... \$20

Tender pork ribs enhanced with a spicy Nashville spice rub, served with crispy potato chips & fresh vegetable crudité with ranch dip.

### CHICKEN WINGS 1 LB ..... \$22

Tasty wings tossed & coated in your chosen sauce. Accompanied by crisp carrot & celery sticks and a side of cool ranch dip.

Flavour Options: Korean Sweet and Spicy, Salt and Pepper, Honey Garlic, Teriyaki, Hot.

### SWEET POTATO FRIES ..... \$12

Perfectly seasoned and cooked to crispy perfection.

### POUTINE ..... \$15

A savoury combination of squeaky curd cheese nestled atop a mountain of crispy golden fries and smothered in our rich flavourful beef gravy.

### CHICKEN TENDERS AND FRIES ..... \$15

Crispy, golden chicken tenders, seasoned and cooked for maximum flavour and crunch. Served with a side of sweet plum sauce.

### FISH TACOS ..... \$15

Three Cajun-spiced seared mahi-mahi tacos! Topped with vibrant pico de gallo, creamy goat cheese and drizzled with zesty herb aioli.

### NACHOS ..... \$22

Dive into a mountain of crispy tortilla chips topped with melted cheese, vibrant fresh vegetables & zesty jalapenos. Served with a side of made-in-house pico de gallo & creamy sour cream for the perfect combination of flavours.

Add Ons: Creamy guacamole (\$3.5), Cajun chicken breast or Spicy ground beef (\$4)

### SHARED PLATTER ..... \$28

2 Lamb Kebabs, 2 Sirloin Bites, ½ Rack of Pork Ribs, 1 ozen Wings, and 4 Seared Gyoza. Accompanied with Crispy Onion Rings, Celery, Carrot Sticks and Cool Ranch Dip \$28.

Add Ons: Creamy guacamole (\$3.5), Cajun chicken breast or Spicy ground beef (\$7) (same)

 GLUTEN-FREE  GLUTEN-FREE AVAILABLE  VEGETARIAN

 DAIRY FREE  DAIRY FREE AVAILABLE



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## SOUPS

### SOUP OF THE DAY ..... \$5 | \$7

Daily chef's creation  
Cup (\$5), Bowl (\$7)

### WONTON AND NOODLES ..... \$16

Pork & vegetable wontons simmered in lemon grass, ginger & chicken broth. Accompanied with shrimp, pork char siu slices, broccoli & noodles. Paired with hot chilli garlic sauce & soy sauce. A member's favourite!

## SALADS

Add: tender grilled chicken breast (6.5), sauteed shrimp (10),  
grilled salmon (7), 6oz grilled new york steak (15)

### CAESAR SALAD ..... \$13 | \$15

Crafted with crisp romaine lettuce, artisanal parmesan shavings, and garlic croutons. Tossed in our signature Caesar dressing and served with garlic baguette.

Starter (\$13) Large (\$15)

### ARTISAN GREENS ..... \$13 | \$15

Freshly cut greens, paired with refreshing cucumber and juicy cherry tomatoes. Customize your experience with our selection of dressings.

Dressings: Italian herb vinaigrette, Balsamic dressing,  
Raspberry vinaigrette, Lemon, and oregano vinaigrette

Starter (\$13) Large (\$15)

### COBB ..... \$22

Fresh-cut romaine lettuce, creamy avocado slices, crispy bacon, sweet corn, juicy tomatoes, boiled egg, and tangy feta cheese. Drizzled with our zesty lemon and oregano vinaigrette.

### CRAB CAKE SALAD ..... \$28

Two breaded crab cakes enhanced with sweet bell peppers, red onion & celery, baked until golden brown. Served with a baby romaine lettuce wedge and drizzled with our lemon oregano vinaigrette.

## PLATES & BOWLS

### STEAK SANDWICH ..... \$29

AAA 10oz New York cut grilled to your liking. Accompanied by grilled garlic bread, sautéed mushrooms, grilled half tomato and crispy onion rings.

### PORK KATSU ..... \$16

Breaded fried pork loin served on a bed of Japanese rice and drizzled with a sweet soy reduction, alongside crisp cabbage and finished with mushroom gravy.

### FISH AND CHIPS ..... \$25

Two battered haddock fillets accompanied by flavourful cabbage slaw. Served with fresh lemon wedges, tangy tartar sauce and golden crispy fries.

### GINGER BEEF ..... \$16

Slices of tender premium beef, marinated in a blend of ginger & spices. Served on a bed of fragrant jasmine rice & a mix of greens, cucumbers, bell peppers and onions. Topped with toasted sesame seeds for an added flavour & texture.

### CHICKEN AND SHRIMP CURRY ..... \$17

Moist chicken & plump shrimp, simmered in a rich red Thai curry sauce, infused with a medley of fresh vegetables. Served atop jasmine rice to compliment the savoury curry.

### BAKED LOBSTER GNOCCHI ..... \$27

Delicious lobster pieces nestled in fluffy gnocchi, drenched in a tasty tomato pesto & crème sauce. Topped with decadent Asiago cheese.

## MAINS

Available daily from 5-9 PM

All Mains are served with Potato  
of the Day and Chef 's Vegetables

### STARTERS

### CITRUS MESCLUN SALAD ..... \$16

Fresh segments perched on a cri.

### ARTISAN BABY ROMAINE..... \$18

Dressed with roasted garlic and stilton cheese dressing, topped with crispy Italian ham, parmesan cheese and toasted baguette sliced.

### P.E.I. MUSSELS ..... \$22

Chardonnay, shallots, butter, garlic served  
with a grilled ciabatta bread.

### MAIN COURSE

### CHICKEN BREAST SUPREME COQ AU VIN ..... \$30

Served with baby onions and red wine reduction.

### MISO GLAZE ARCTIC CHAR..... \$28

Served with steamed jasmine rice and ponzu reduction.

### LOUISIANA PRAWNS ..... \$35

Wild gulf prawns, creole butter served over risotto rice.

### 8OZ FILET MIGNON ..... \$48

Draped with glace de viande and carbazole cheese cream.



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## HANDHELDS

All handhelds served with your choice of golden fries or mixed greens.

**Add:** caesar salad, crispy yam fries, onion rings, or cup of soup (\$2), poutine (\$5), gluten-free (\$4) Impossible Vegetarian Patty (\$5) crispy bacon or savoury mushrooms (\$2)

### DOUBLE BACON CHEESE BRISKET BURGER \$20

Two beef chuck brisket patties with crispy bacon. Enhanced with our mouthwatering burger sauce, fresh lettuce, onion, and tomato for added freshness.

### LOADED CHEESEBURGER ..... \$18

Juicy beef patty topped with melted cheddar cheese, crisp lettuce, fresh onion, and tomato, complemented with our signature burger sauce.

Add flavourful sautéed mushrooms for (\$2)

### TURKEY CLUB ..... \$20

Roast turkey breast, crispy bacon, creamy mozzarella cheese, fresh lettuce, ripe tomato and a tangy cranberry mayo for a delightful sweet and tart flavor. Served on hearty 7-grain bread.

### CHICKEN SHAWARMA WRAP ..... \$20

Grilled & marinated julienne of chicken in sweet Greek yogurt sauce, spinach, bell peppers, feta cheese, red onions, hummus spread, folded on a flour tortilla.

### BRISKET SANDWICH ..... \$20

Slow braised beef brisket and caramelized onions topped with thousand island dressing, fried pickles, Swiss cheese on grilled rye bread.

### LAMB SLIDERS ..... \$20

Two juicy mini lamb burger patties topped with roasted apple & mint chutney, arugula lettuce, feta cheese & mayo spread, grilled pretzel buns.

### BEEF DIP ..... \$20

Tender slow-roasted prime rib, perfectly seasoned and covered with melted Swiss cheese, on a grilled brioche bun. Accompanied by beef au jus for dipping.

### PORTOBELLO CIABATTA ..... \$20

Grilled portobello mushroom topped with red bell pepper pimiento spread, arugula lettuce, fresh sliced tomatoes on a grilled ciabatta bun.

## PIZZA

Gluten-free crust option available for all pizzas (\$4)

### KALE & BOCCONCINI ..... \$22

Crisp kale lettuce and ripe sliced tomato pleasantly paired with creamy bocconcini cheese and drizzled with fragrant basil pesto.

### HAM & PINEAPPLE ..... \$22

Black forest ham and juicy pineapple atop a blend of mozzarella and provolone cheeses.

### BARBECUE CHICKEN ..... \$22

Tender chicken meets the sweetness of caramelized onions and bell peppers, all drizzled with our delicious barbecue sauce, topped with melted mozzarella cheese.

### SMOKED SALMON ..... \$22

Coho salmon atop a canvas of basil and garlic pesto, complemented by the tanginess of red onions and feta cheese, encased in a blend of mozzarella and provolone cheeses.

### CANADIAN EH! ..... \$22

Loaded with pepperoni, bacon and salami. Enhanced with grilled portobello mushrooms and vibrant bell peppers topped with mozzarella and provolone cheese.

## DESSERT

### STRAWBERRY CREAM ..... \$6

French Gâteau sponge cake with fresh B.C. strawberries, Philadelphia creme cheese and fresh whipped cream.

### CALLEBAUT DARK

### CHOCOLATE MOUSSE ..... \$6

Cherry and ganache fillings, topped with raspberry coulis.

### SUMMER CITRUS DELIGHT ..... \$6

Butter cake with caribbean vanilla syrup, toasted coconut and candied lemon rinds.

### FLOURLESS MATCHA ..... \$6

Gluten free cake enhanced with green matcha and white chocolate mousse filling.



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