



APPIES & SHARABLES

Home Made Soup

Cup - 4.50

Bowl - 6

Today's fresh made soup served with crackers

ADD Bread or Toast - 1.50

ADD Garlic Toast - 2

Seafood Chowder

Cup - 5.50

Bowl - 8

Rich creamy chowder served with crackers

ADD Bread or Toast - 1.50

ADD Garlic Toast - 2

Kennebec Fries

Small - 4

Large - 7

Yam Fries

7

Served with chipotle aioli

Oven Baked Flatbreads

Quattro Formaggio 10.50

Four cheese blend, marinara sauce

The Spaniard 12

Spanish chorizo, roasted peppers, sliced castelvetro-no olives, aged manchego cheese

Caprese 11.50

Blistered cherry tomatoes, fresh basil, mozzarella, grated parmesan Reggiano

Chicken Wings

13

Honey Garlic, French Curry, Hot Sauce, Thai Chili, Dry Pepper

ADD Ranch, Blue Cheese or Hot Dipping Sauce - .50

Chicken Strips

Half - 8

Full - 12

Tender crispy chicken strips served with honey mustard dip

Your choice of Fries, Soup or Salad

Lofted Nachos

Half - 13

Full - 19

Peppers, tomatoes, green onion, black olives, jalapeno, three cheese blend, with salsa & sour cream

ADD Guacamole - 2.50

ADD Double Cheese - 2.50

All prices subject to applicable taxes

A charge of \$2 will be applied to split an order

A 15% gratuity will be automatically added to parties of 8 or more dining adults



SANDWICHES & SUCH

All served with your choice of Soup, Salad or Kennebec Fries
Upgrade to Chowder, Yam fries or Caesar Salad - 2.50

Roast Turkey Clubhouse 15
House roasted local turkey, Tuscany ham, smoked bacon, crisp lettuce & vine tomato, choice of bread

Classic BLT 12
Smoked bacon, lettuce & tomato, choice of bread

Slow Roasted Baron of Beef 16
AAA Sliced beef sirloin on crusty baguette, horseradish aioli, dusted onions with rich beef & fresh thyme demi glace


BBQ Pulled Pork 15
Slow braised house smoked pork, BBQ sauce, apple Savoy slaw, brioche bun

Buffalo Chicken Wrap 14.50
Crispy chicken tossed in hot sauce, Monterey Jack, lettuce, vine tomato, ranch dressing

Three Cheese Quesadilla 15
Peppers, tomatoes, green onion, black olives, jalapeno, three cheeses, sour cream, salsa
ADD Roast Chicken - 4
ADD Grilled Prawns - 5

Montreal Reuben 16
Shaved Montreal smoked meat, Swiss cheese, sauerkraut, Winnipeg rye, Dijon & kosher pickle

Grilled Cheese 10
Grilled Canadian cheddar on your choice of bread
ADD Ham or Bacon - 2

Pacific Cod Tacos 
Solo - 10 Twosome - 14
Crispy or grilled cod in a soft flour tortilla, vegetable slaw, queso blanco, jalapeno dill crema, red chili, honey & lime dressing, sour cream, salsa
ADD Guacamole - 2.50

All burgers served on a brioche bun & topped with leaf lettuce, tomato, pickle and red onion

GV Housemade Burger 14.5
6oz Beef burger topped with crisp bacon & cheddar cheese

Seafood Burger  15
Battered or grilled cod with jalapeno dill aioli

Crispy Southwest Chicken 16
Crispy or grilled chicken breast, Monterey Jack, chipotle lime aioli, rosemary honey

The Vegetarian Burger  12.5
A tasty mixed vegetable and brown rice patty

ADD Aged Cheddar, Swiss, Ermite Blue, Jack Cheese, Bacon, Mushroom, Dusted Onions - 1.50

Upgrade any burger or sandwich to a Gluten Free Bun - 2.50 

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Ocean wise seafood



Gluten sensitive



Vegetarian



GREENS

Shrimp Louie  Half - 10 Full - 14.50

Seasonal greens, gem tomatoes, avocado, local cold-water baby shrimp, sliced free range egg & English cucumber, tossed in creamy tomato chili vinaigrette

Indian Summer Salad   Full - 14


Sliced avocado, chickpeas, spiced paneer, local tomato, roasted corn & spring greens, tossed in curried honey, lime & red chili vinaigrette. Served in a crisp poppadum bowl, topped with coriander crème fraiche, cilantro & toasted cashews

The Gorge Vale Cobb  Half - 10 Full - 14.50

Seasonal greens, grape tomatoes, avocado, crispy bacon bits, ermite blue cheese, marinated island chicken, tossed in our grainy mustard vinaigrette

Gorge Vale Greens   Half - 6 Full - 9

Seasonal greens, fresh local vegetables, sprouts, grains & choice of dressing

Roasted Garlic Caesar   Half - 8 Full - 12

Crisp romaine with a zesty roasted garlic and anchovy dressing, Grana Padano, granny smith apple & croutons

ADD Bacon - 2

Salad Enhancements

3oz Cobb Chicken 	4	6oz Grilled Chicken Breast 	8
4oz Pulled Pork 	5	4oz Grilled Prawns 	5

PLATES

GVGC Fettuccine  16

Cheesy alfredo or Vegetable Prima Vera, garden herbs, Parmesan Reggiano, garlic toast

All Day Breakfast Half-10 Full-14

Two eggs fried or scrambled, two bacon, two sausage, hash browns, fresh fruit & toast

Beer Battered Fish `n` Chips 

One piece - 12 Two piece - 15

Hoyne Dark Matter battered pacific cod filet, local cabbage & apple slaw, Kennebec fries and our signature tartar sauce

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DESSERTS

Carrot Cake	6.50	
Gelato	1 scoop - 4.50	2 scoop - 7.50
chocolate or vanilla bean		
Cheesecake	7	
Topped with raspberry coulis		
Lemon Meringue Pie	6.50	
Pecan Pie	7	
Apple Pie	7.50	

SPECIALTY COFFEES

Monte Cristo	6.52
Spanish Coffee	6.52
Irish Coffee	6.52
Bailey`s Coffee	6.52
Almond Chocolate Coffee	6.52
B52	6.52
Blueberry Tea	6.52
Hot Toddy	6.52

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