



LADIES

Fall Menu 2023



— APPETIZERS —

Soup of the Day \$8 lrg / \$5 sml

Honey Garlic Chicken Lollipops \$14 

Lightly dusted chicken lollipops, sticky honey garlic sauce

Hawaiian Brisket Sliders \$14

6 hours Braised brisket, coleslaw, grilled pineapple, brioche bun

Roasted Vegetable Toast \$15

Slow roasted vegetables, pesto drizzle, goat cheese, marinated olives, lemon & pesto sour cream spread, fresh basil, toasted almonds, balsamic glaze, served on marble rye

Tacos (Choice of any 3) \$15   

Vegan • Vegetarian • Fish • Chicken

Crispy vegetable slaw, radish, pickled red cabbage, cilantro, flour tortilla, pickled jalapeño, and chipotle aioli

— SIDES/SHAREABLES —

Potato Chips

\$7 side / \$11
full served with
cucumber and
wasabi dip

Fried Onion

Rings
\$8 side / \$12
full served with
plum sauce

**Regular Fries or
Sweet Potato Fries**

\$8 side / \$12
full served with
chipotle aioli

— LADIES' CLASSICS —

Your choice of salmon, tuna, chicken, or egg salad

Scoop on Salad \$13

Sandwich Half \$10 / Full

\$14 Served on whole wheat,
multigrain, white bread, or
GF bread

Scoop only \$7

Ladies' Favorite Trio \$14

Soup of the day,
house salad & half of scoop
sandwich

— SALADS —

Earth Bowl \$16

Homemade assorted sprouts, edamame beans, toasted seed mix, sweet corn, cucumbers, avocado, spring onions, peppers, roasted peanuts, steamed barley, Ladies' honey & mustard vinaigrette, ginger and sesame aioli

Asian Steak Salad \$19

Ginger & sesame glazed 5 oz flat iron steak, edamame, arugula, cherry tomatoes, avocado, soy & honey vinaigrette

Ladies' Green Salad \$8 small /\$12 large

Mesclun Greens, heirloom tomatoes, cucumber, vegetables curls, and aged balsamic vinaigrette

Caesar Salad \$8 small/\$12 large

Heart of romaine, double smoked bacon, Parmigiano Reggiano, herbed croutons, and classic Caesar dressing

Cobb Salad \$16

Romaine, avocado, green onions, boiled egg, bacon, cherry tomatoes, cucumber, chicken, blue cheese, Ladies' honey and mustard vinaigrette

Add:

Chicken (6oz) \$9 Salmon (5oz) \$10 Shrimp (5pc) \$12 Steak \$15

— SANDWICHES —

(All sandwiches served with choice of fries, soup, or house salad)

Bistro Burger \$15

100% beef burger, lettuce, tomato, bacon, cheddar cheese, brioche bun

Gourmet BLT Sandwich \$17

Grilled peameal bacon, crispy bacon, stone ground mustard aioli, lettuce, tomato jam, smoked gouda, multigrain backerhaus bread


Ladies' Signature Clubhouse Sandwich \$15

Smoked turkey breast, bacon, lettuce, tomato and mayo
Choice of white, brown, multigrain bread, and marble rye

— MAINS —

Asian Wok

Selection of seasonal Asian vegetables, beansprouts, roasted peanuts,
homemade honey garlic sauce
served with steamed basmati rice

 Tofu \$20 Chicken \$21 Shrimp \$22 Beef \$23

Old Delhi Butter Chicken \$23

Chef's recipe, Tandoori spice marinated chicken, tomato, onions &
cardamom scented
creamy sauce, served with steamed
basmati rice, Naan bread and fresh mint raita

Arctic Char \$23

Pan seared arctic char, citrus quinoa & heirloom vegetables,
sweet potato puree, garden crab apple chutney

Steak Frites \$20 5oz/\$36 10oz

Canadian AAA striploin steak (10 oz or 5 oz), shoestring fries,
with roasted garlic & herb butter

*Note from Chef Umesh: Menu items can be modified according to special
dietary restrictions and needs.*

*Please inform your server if you have any food allergies or dietary restrictions,
we will do our best to accommodate your request.*

**** If you have a gluten free request, please let your server know ****



Ladies' Classic



Vegan Option Available



Gluten Free or Gluten Free Option Available

— DESSERTS —



Chocolate & Basil Crème Brûlée \$12

Warm Pumpkin Spice Cake \$10
with white chocolate anglaise

Classic Tiramisu \$12
coffee and Kahula soaked lady finger, mascarpone custard

Apple Crumble Cheesecake \$12
walnut and graham cracker crust, caramel drizzle

Fruit Bowl \$9

Homemade Sorbets \$5/scoop

Homemade Ice Creams \$6/scoop

Chocolate and Vanilla Ice Cream \$4.50/scoop