STARTERS & SHARE PLATES

HOUSE MADE SPINACH & ARTICHOKE DIP

Served with choice of toasted naan bread or crisp tortilla chips | 12

EDAMAME

Tossed with sea salt and steamed in the pod | 7

CHICKEN WINGS

1 lb of crispy chicken wings: choice of hot, bbq, teriyaki, salt and pepper, or honey sriracha, served with tangy ranch dip | 13

SWEET CHILI CHICKEN

Crispy wontons, cucumbers, scallions and sesame seeds | 13

SLOW COOKED PULLED PORK SLIDERS

Toasted brioche bun, pickled shallots and honey sriracha coleslaw | 13

CLASSIC POUTINE

Beef gravy on top of Quebec cheese curds and crispy French fries | 12

SLOW COOKED PULLED PORK POUTINE

12 hour slow roasted pork on top of Quebec cheese curds, crispy French fries and house made pork gravy | 15

CRISPY BRUSSELS SPROUTS

Crispy pancetta, chili flakes and shredded asiago cheese | 10

POPCORN PRAWNS

Jumbo prawns lightly floured and fried, tossed with lemon pepper and served with dill aioli | 14

WINTERHAWK NACHOS Jalapenos, black beans and scallions, sour cream, salsa and guacamole | 17 ADD PULLED PORK | 6

HAPPY HOUR

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EVERY DAY 4PM- 6PM

KIDS MENU

ALL ITEMS \$8

NEW EXCITING FOOD ITEMS COMING SOON

DRINKS

DOMESTIC BEERS | 4

HOUSE WINES BY THE GLASS (6 oz) \mid 4

WELL HIGHBALLS | 4

HOUSE WINES BY THE GLASS (6 oz) $\mid 4$

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GRILLED CHEESE SANDWICH CHICKEN FINGERS KIDS BURGER CHICKEN & CHEESE QUESADILLA ABOVE SERVED WITH FRIES

MAC & CHEESE SPAGHETTI & MEAT SAUCE

PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

MEMBERS ARE ENTITLED TO A 15% DISCOUNT WHEN USING THEIR MEMBER ACCOUNTS FOR FOOD AND BEVERAGE CHARGES.

* DISCOUNT DOES NOT APPLY TO HAPPY HOUR OR DAILY SPECIALS

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MAIN PLATES

BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRIES, SALAD OR SOUP

GLUTEN FREE BUN AVAILABLE + 2

THE "JIM GRAHAM" BURGER

Choose beef or chicken, cheddar, smoked bacon, lettuce and tomato, on a brioche style bun with NSWC burger sauce | 15

MUSHROOM SWISS BURGER

Choose beef or chicken, swiss cheese, roasted wild mushrooms, lettuce and tomato, on a brioche style bun with NSWC burger sauce | 17

VEGGIE BURGER

Black bean vegetarian patty, cheddar, guacamole, chipotle mayonnaise, lettuce and tomato, on a brioche style bun| 14

NORTH SHORE WINTER "CLUB" SANDWICH

Roasted turkey, crisp bacon, lettuce, tomato, sliced cheddar and mayonnaise, on choice of toasted bread | 14

CHICKEN AVOCADO SANDWICH

Herb marinated chicken, havarti cheese and avocado, on a toasted multigrain bun | 15

SALMON SANDWICH

West Coast salmon, dijon dill aioli, arugula, pickled shallots and tomato, on a toasted bun | 15

PHILLY CHEESESTEAK

Shaved triple A sirloin, peppers, onions and swiss cheese, on a toasted hoagie bun | 16

SOUPS & SALADS

WOR WONTON SOUP

Pork and prawn wontons, stir fried vegetables, tofu and shanghai noodles | 6 / 12

ORGANIC TUSCAN GREENS

Mixed Greens, tomatoes, cucumbers, pumpkin and sunflower seeds, dried cranberries and balsamic vinaigrette | 8 / 10

ROASTED GARLIC CAESAR SALAD

Crisp romaine, fresh grated parmesan and house made croutons | 8 / 10

BUDDHA SALAD BOWL

Mixed greens, avocado, tomatoes, cucumber, quinoa, chickpeas, edamame, pickled beets, and lemon thyme vinaigrette | 13

ADD CHICKEN | 4.50 ADD PRAWNS | 5

ADD BABY SHRIMP | 5 ADD SALMON | 5

LYNN CANYON COBB SALAD

Mixed greens, tomatoes, avocado, hardboiled egg, bacon, crumbled blue cheese, chicken, and honey thyme vinaigrette | 17

AHI TUNA POKE SALAD

Fresh Ahi tuna, mango salsa, avocado, cucumbers, grape tomatoes, edamame, sriracha rice, topped with sesame and nori seeds | 17

ENTREES

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BRAISED SHORTRIB

Triple A, 12 hour braised shortrib, gnocchi, wild mushrooms, pearl onions and carrots, topped with red wine jus and crispy onions | 19

PAPPARDELLE BOLOGNESE

Pork, veal and beef, made in the style of traditional bolognese, papardelle noodles, topped with fresh parmesan | 16

GLUTEN FREE PASTA AVAILABLE + 2

SHANGHAI BEEF & BROCCOLI

Wok fired beef, broccoli, peppers and onions over shanghai noodles, tossed with a sesame soy sauce | 15

SPICY KIMCHI FRIED RICE

Scrambled egg, ham, edamame, baby shrimp, house made kimchi, topped with sriracha aioli and scallions | 15