

STARTERS & SHARE PLATES

EDAMAME

Tossed with sea salt | \$7

WINTERHAWK NACHOS

Jalapenos, black beans, tomatoes, sour cream and salsa | \$18 Add guacamole | \$2

MEAT LOVERS FLATBREAD

Ham, pepperoni, salami, mozzarella and tomato sauce | \$13

FRIES OR YAM FRIES

Served with chipotle aioli dip

Small | \$5 Large | \$7

PARMESAN GARLIC FRIES

Roasted garlic, parsley chive mix, parmesan cheese, served with creamy garlic dip | \$10

WINGS

Choose hot, salt & pepper, teriyaki, sweet chili, mango habanero, or lemon pepper, served with veggies and dip | \$13

TUNA STACK

Ahi tuna, mango salsa, cucumber, avocado, topped with sesame seeds and micro greens | \$15

CHILI CHICKEN

Lightly breaded chicken, cucumbers, scallions, wonton crisps, tossed in sweet chili sauce | \$13

CLASSIC POUTINE

Local cheese curds, house made beef gravy | \$12

HAPPY HOUR

EVERY DAY 3PM- 6PM

KIDS MENU

ALL ITEMS \$8

FOOD

CHOOSE ANY APPETIZER FOR \$2 OFF

DRINKS

RUSSELL LAGER & PALE ALE SLEEVES | 5

HOUSE WINES BY THE GLASS (6 oz) | 5

WELL HIGHBALLS | 5

GRILLED CHEESE SANDWICH

CHICKEN & CHEESE QUESADILLA

CHICKEN STRIPS

Above served with choice of fries or veggie sticks

PEPPERONI FLATBREAD

CHEESE FLATBREAD

MARINARA SPAGHETTI

ALFREDO SPAGHETTI

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

MEMBERS ARE ENTITLED TO MEMBER PRICING WHEN USING THEIR MEMBER ACCOUNTS FOR FOOD AND BEVERAGE CHARGES.

* DISCOUNT DOES NOT APPLY TO HAPPY HOUR OR DAILY SPECIALS

MAIN PLATES

BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRIES, SALAD OR SOUP

GLUTEN FREE BUN AVAILABLE + 2

THE "JIM GRAHAM" BURGER

Cheddar, bacon, lettuce and tomato, on a brioche bun, NSWC burger sauce
Beef \$16 – Chicken - \$17 – Beyond Meat - \$18

BBQ CHICKEN BURGER

Havarti cheese, crispy onions, lettuce, tomato and mayonnaise, on a brioche style bun | \$17

CAJUN CHICKEN SANDWICH

Bacon, havarti cheese, chipotle mayo, crispy onions, lettuce and tomato on toasted ciabatta | \$17

NORTH SHORE WINTER "CLUB" SANDWICH

Roasted turkey, bacon, lettuce, tomato, sliced cheddar and mayonnaise, on choice of toasted bread | \$16

BEEF DIP SANDWICH

House roasted beef, swiss and aged cheddar, Dijon horseradish spread, balsamic onions, on a toasted baguette | \$16

BLT

Bacon, lettuce and tomato, mayonnaise, Choice of toasted bread | \$13

CHICKEN QUESADILLA

Cajun chicken, black beans, tomatoes, jalapenos, cheese, salsa and sour cream | \$17

Add Guacamole | \$1.50

SOUPS, SALADS & PASTAS

WONTON SOUP

Pork wontons, broccoli, bell peppers, house made chicken broth | \$14

ROASTED GARLIC CAESAR SALAD

Crisp romaine, fresh grated parmesan and house made croutons

Small | \$8 Large | \$10

BUDDHA SALAD BOWL

Mixed greens, avocado, tomatoes, cucumber, quinoa, chickpeas, edamame, pickled beets, with honey thyme vinaigrette | \$14

GLORY SALAD BOWL

Brown rice, spinach, tofu, carrots and beets, toasted sunflower seeds and tahini dressing | \$16

LYNN CANYON COBB SALAD

Mixed greens, tomatoes, avocado, hardboiled egg, bacon, crumbled blue cheese, chicken, with 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

Add Chicken | \$5 Add Ahi Tuna | \$5

CHICKEN ALFREDO FETTUCCINE

Cream sauce, topped with asiago and herbs, double chicken and toasted focaccia | \$18

NSWC IS PROUD TO SUPPORT LOCAL FARMS AND PRODUCE WHEN AVAILABLE. OUR SAUCES ARE CRAFTED IN HOUSE USING NATURAL SUSTAINABLE INGREDIENTS.

WE USE CERTIFIED ANGUS BEEF, HERITAGE FARMS CHICKEN AND OCEAN WISE SEAFOOD.