



 GREENS

STARTERS

Shrimp Cocktail 12

Half a dozen tiger prawns. Served chilled with a zesty cocktail sauce

Vegetable Crudit  6

An arrangement of fresh garden vegetables with a cucumber wasabi dip

Bruschetta 6

House made, roasted red pepper bruschetta served on crostinis

Rancher's Dry Ribs 8

Pork ribs marinated with garlic, tabasco and black pepper

Chicken Satay 12

Marinated tenderloins skewered and served with our own roasted peanut sauce

Pork Dumplings 9

Seared pork dumplings accompanied by red wine vinegar and spicy chili oil

Salt & Pepper Calamari 9

Lightly breaded with onions and bell peppers

SOUPS & SALADS

House Made French Onion 7

Caramelized onions, garlic, sherry and beef bouillon au gratin

Roasted Butternut Squash 6

Flavoured with nutmeg and decorated with cr me fra che

Soup Kettle 5

Chef's daily creation

Caesar 9

Side Caesar 7

Romaine, creamy dressing, croutons finished with parmesan cheese
Add shrimp, chicken breast or grilled sirloin 5

Mediterranean Salad 14

Field greens tossed with roasted pine nuts, red onion and goat feta cheese in a lime dressing

Greek Salad 10

Garden tomatoes, cucumbers, peppers, red onions, kalamata olives and goat feta cheese

California Cobb 11

Julienne turkey breast, back bacon, egg, peppers and our own grainy mustard, honey balsamic dressing

Taco Beef 12

Mixed Greens, spicy beef, shredded marble cheese, sour cream and salsa in a tortilla shell

Wasabi Salmon & Spinach 14

Grilled fillet of fresh salmon on baby spinach with cucumber and wasabi dressing

PASTAS

All pastas accompanied by toasted garlic french bread.

Linguini Pappalina 18

Fresh linguini tossed with pancetta, chicken and mushrooms in a white wine cream sauce

Manicotti 13

Pasta tubes stuffed with ricotta cheese, spinach and basil, served under a rich tomato sauce

Baked Rigatoni 16

Italian sausage, bell peppers, mushrooms and chilis mixed with rigatoni and baked with mozzarella cheese

Lasagne Al Forno 14

Sauce bolognese, ricotta & mozzarella, layered between tender pasta

SANDWICH BOARD

All sandwiches are served with your choice of field greens, Chef's daily soup or french fries.
Substitute with fresh fruit or caesar salad add 2.00

Marble Rye Reuben 12

Hickory smoked beef, sauerkraut, Swiss cheese with dijon mustard

Monte Cristo 10

Roast turkey, black forest ham and Swiss cheese pan-fried and dusted with sugar

Clubhouse 11

Triple decker classic featuring turkey breast, bacon, cheddar cheese, tomatoes and leaf lettuce

BFI Burger 11

House made Alberta beef patty grilled and topped with aged cheddar
Bacon add 1.50 Portobello mushrooms add 1.00

Hot Turkey 11

Open faced sandwich with turkey breast covered with house made gravy

Steak Sandwich 18

7oz. striploin, grilled portobellos and fried onions on toasted garlic french bread

Toasted BLT 8

Strips of bacon with leaf lettuce, tomatoes and mayonnaise in your choice of toast

Grilled Cheese 7

Choice of bread grilled with aged Canadian cheddar

Southwestern Chicken Wrap 15

Grilled chicken breast, avocado, bell peppers, cilantro, field greens, cranberry salsa and aged cheddar in a sundried tomato tortilla

Denver 8

A three egg fritatta with ham, peppers and onions sandwiched between your choice of toast

Choice of Sandwich 8

Egg salad, tuna salad, turkey breast, black forest ham, vegetarian, or roast beef on your choice of white, brown, multigrain or rye bread

ENTRÉES

BFI Halibut & Chips 14

Two pieces of halibut in tempura batter with tartar sauce and lemon. Accompanied by french fries

Chicken Cordon Bleu 18

Breaded breast of chicken stuffed with black forest ham and gruyere cheese

Liver & Onions 11

Breaded beef liver with sautéed onions and bacon

Veal Schnitzel 17

House breaded medallions of veal served with braised red cabbage

Pork Tenderloin 17

Pan fried with apples, shallots, cream and chambord

Chicken Fingers 10

Breaded seasoned strips of chicken breast with a citrus plum sauce and french fries

Blackened Cajun Salmon 18

Fillet of Atlantic salmon blackened with cajun seasoning under a white wine sauce served with a concassé of tomato

New York Peppercorn Steak 19

7oz. striploin accompanied by a three peppercorn demi glaze

Chicken Marsala 19

Fresh chicken breast pan seared with mushrooms in a rich marsala wine sauce