

Bill Mattick's Restaurant

SOUPS, SALADS & STARTERS

add grilled chicken or steak to any salad 5

DAILY SOUP

made with the freshest local ingredients

please ask your server

sm 6 lg 9

CAESAR SALAD

crisp romaine with croutons & parmesan cheese in a traditional caesar dressing 13

CHARCUTERIE & CHEESE BOARD

house made wild mushroom pate & beef bresaola, 3yr aged cheddar, fresh fruit, house pickled pumpkin & crostini bread 17

MIXED GREENS

mixed greens tossed in our citrus house dressing, garnished with fresh vegetables & tomatoes 11

GURMEET'S HOME MADE SAMOSAS

vegetarian samosas with your choice of house made chutney or sour cream 13.5

1lb of WINGS

1lb of house made chicken wings in choice of bbq, honey garlic, hot or dry pepper. 18

WEST COAST CRAB CAKES

house made crab cakes accompanied by a fresh fruit salsa

21

LUNCH FAVOURITES (served 11:30am to 5pm)

- served with fries, mixed green salad or daily soup
- substitute caesar salad 1.5

DAILY SOUP & 1/2 SANDWICH

ask your server for today's soup & 1/2 sandwich feature 13

VEGETARIAN QUESADILLA

grilled zucchini, sliced apple, cajun spice, pesto sauce, bocconcini & mixed cheese. 15
add ham 3

BLT

the classic bacon, lettuce & tomato on toasted marble rye 16 add cheese 1.5

CLASSIC GRILLED REUBEN

house cured corned beef, sauerkraut, Russian dressing & gruyere cheese on marble rye 18

BILL MATTICK'S CLUBHOUSE

our take on the old standard. turkey, bacon, lettuce & tomato on two pieces of toasted marble rye 18

FRITTATA

3 eggs, red onion, mushrooms, peppers & mixed cheese, served with house salad 16.5

PIZZA

CHICKEN & BACON PIZZA

chicken confit, bacon, apples, red onion, tomatoes, pesto sauce, bocconcini & mixed cheese 21

VEGETARIAN PIZZA

sliced pear, walnuts, gorgonzola cheese, garden fresh greens tomatoes, pesto sauce, bocconcini & mixed cheese 19

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| <ul style="list-style-type: none">• the following symbols may be used to aid with your menu choices<ul style="list-style-type: none">vegetarian gluten free made with house grown produce • other items may be available vegetarian or gluten free with slight modifications, please ask your server |
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BURGERS & PUB FARE

- accompanied by your choice of house salad or fries
- substitute caesar salad add 1.5
- add cheddar, Swiss, mozzarella, bacon or ham to any burger 1.5 each

BEEF BURGER

5oz, house made beef burger with lettuce, bbq sauce, tomato & dill pickle on a brioche bun 16

VEGGIE BURGER

house made patty topped with chef Walter's home made chutney 14

CHICKEN & MUSHROOM CREPE

filled with chicken & mushrooms in a cream sauce topped with Swiss cheese & served with house salad 20

CHICKEN, WALNUT & BRIE WRAP

chicken breast, walnuts, brie cheese, lettuce, tomato & red currant dressing in a flour tortilla 20

CHICKEN BURGER

grilled chicken breast burger topped with house made pumpkin butter 18

HALIBUT & CHIPS

beer battered halibut with fries & tartar sauce one piece 20 two piece 29

CHICKEN FINGERS

house made, breaded chicken tenders with fries and choice of dipping sauce. bbq, honey mustard, plum 17

RED SNAPPER BURGER

battered & fried red snapper burger topped with a house made, fresh sorrel tartar sauce 19

DINNER FEATURES (served 5pm to close)

CHICKEN HOT BOWL

chicken breast, fresh greens, peppers, mushrooms, beans & rice in a soy and sesame broth 25

GRILLED SALMON

wild sockeye salmon fillet with lemon cucumber salsa, seasonal vegetables & herb potatoes. finished with an orange butter sauce 28

PEPPER CRUSTED PORK FARFALLE

pepper crusted pork loin atop bowtie noodles tossed in a demi glace cream sauce with caramelized onion 26

6oz NY STEAK

california cut, NY striploin steak with a gorgonzola & parmesan crust. served with roast potatoes, seasonal vegetables & demi glace 28

DONATION FOR SCHOOL MEAL PROGRAM

10

Donate a meal to the Greater Victoria School District 61 meal program, helping to provide 10,000 meals per week to families in need.

Due to the Coronavirus (COVID-19) outbreak and in the interest of protecting our customers & staff we are unable to accept cash at this time.

Credit/Debit Card or Cordova Bay Golf Member Charge are accepted.



HOUSE MADE CHUTNEYS, JAMS & FRUIT BUTTERS

try some of Chef Walter Gurtner's house made condiments at home or give them as gifts. Ask your server for available flavours.

9oz jars \$6 each or 3 for \$15