

Bill Mattick's Restaurant

at

Cordova Bay Golf Course

soups & salads

add to any salad

grilled prawns 6 chicken breast 8 sockeye salmon 9

DAILY SOUP

made with the freshest local ingredients please ask your server
sm 8 lg 11

HOUSE MADE SEAFOOD CHOWDER

cream based with a blend of seafood, clams, bacon & potatoes
sm 10 lg 14

MIXED GREENS

mixed greens tossed in our house made tomato vinaigrette, garnished with cherry tomatoes, radish, sunflower seeds & dried cranberries 13

CAESAR SALAD

crisp romaine with croutons & parmesan cheese in a traditional caesar dressing 15

QUINOA & ARUGULA BOWL

cherry tomatoes, cucumbers, pickled red onion, tzatziki, feta, falafel, mint vinaigrette 25

starters & shared plates

CHICKEN WINGS

house made chicken wings with your choice of bbq, honey garlic, hot or dry pepper 19

FRIED HUMBOLDT SQUID

house fried humboldt squid strips served with radish, pickled red onion, pickled jalapeno, lemon mayo & tzatziki sauce 19

MOZZARELLA ARANCINI

fried, breadcrumb coated rice balls stuffed with mozzarella cheese. served with house made tomato sauce 17

BUTTER CHICKEN MEATBALLS

served with warm naan 18

GARLIC PRAWNS

garlic sautéed tiger prawns served with romesco sauce 17

NACHOS

corn tortilla chips topped with shredded cheese, pickled jalapenos, green onion, diced peppers and olives. served with salsa, salsa verde & sour cream 25

add guacamole 3.5 add extra cheese 3

PORK RILLETTE

balsamic fig spread, grainy dijon mustard, pickled red onion, crostini

19

lunch favourites

served 11:30am to 5pm

served with fries, mixed green salad or daily soup
substitute caesar salad or yam fries 2

FRIED EGG SANDWICH

fried egg, bacon, avocado, tomato & lettuce on brioche bun. served with pesto hash browns 21

DAILY SOUP & SANDWICH

ask your server for today's soup and 1/2 sandwich feature 16

BRAISED BEEF MELT

braised beef, tomato jam, sauteed mushroom & onions and swiss cheese on a ciabatta 24

BLT

the classic bacon, lettuce and tomato on toasted multigrain 18
add cheese 2

BILL MATTICK'S CLUBHOUSE

our take on the old standard.
house roasted turkey breast, bacon, lettuce & tomato on two pieces of toasted multigrain 21

burgers

accompanied by your choice of fries, mixed green salad, or daily soup
substitute caesar salad or yam fries 2

WAGYU BEEF

house made, 100% wagyu beef patty with lettuce, chef's burger sauce, tomato & house made pickle on a brioche bun 23

LEMON ROSEMARY CHICKEN

lemon rosemary marinated chicken breast, balsamic fig spread, lemon mayo, pancetta, blue cheese on focaccia 23

SMOKED TOFU SANDWICH

fried, smoked tofu, thai curry mayo, pickled vegetables, cucumber and lettuce on a ciabatta 20

SALMON

wild sockeye salmon fillet with avocado, pickled onions, tomato & lettuce on a ciabatta bun 25

pub fare

CHICKEN FINGERS

house made breaded chicken tenders with fries and your choice of bbq, honey mustard, or plum dipping sauce 22

HALIBUT & CHIPS

beer battered halibut with fries and tartar sauce
one piece 24 two pieces 32

CHICKEN & BACON PIZZA

confit chicken, bacon, roasted apples, walnuts, pesto 23

CHICKEN & MUSHROOM CREPE

filled with chicken, kale, leeks & mushrooms in a white wine cream sauce topped with swiss cheese. served with mixed green salad 23

PRAWN LINGUINI

prawns, prosciutto, leeks, cherry tomatoes, arugula tossed with linguini noodles 25

MUSHROOM & LEEK PIZZA

with brie and a parmesan cream sauce 23

dinner entrees

served 4pm to close

HALIBUT & PRAWN CIOPPINO

in a tomato, leek and fennel broth with potatoes 36

BRAISED LAMB SHANK

with roasted fingerling potatoes and mustard demi 33

GRILLED NY STEAK

new york striploin steak with herb butter, roasted fingerling potatoes and red wine demi glace
32

please note

not all menu ingredients are listed for each item. guests with severe allergies or dietary restrictions should please notify their server prior to ordering.

 gluten free  vegetarian  allergy or dietary concerns? - ask your server