

BILL MATTICK'S RESTAURANT

STARTERS

Fried Humboldt Squid 19.5

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

Chorizo Meatballs 20

fried potatoes, smoked tomato sauce, lemon aioli

Fried Goat Cheese Croquettes 19

thyme & lavender honey, onion jam, crostini

Fried Panko Prawns 20

thai dipping sauce

Warm Crab Dip 19

corn chips

Nachos 25

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

add guacamole 4 add extra cheese 4

Chicken Wings 19

house made with your choice of bbq, korean hot, honey garlic, thai chili, hot or dry pepper with blue cheese or ranch dip

House Made Hummus 18

served with olives, cucumber, grilled naan

Samosas 18

served with tamarind chutney

SOUP & SALADS

Mixed Greens 13

tossed in our house made green goddess dressing. garnished with cherry tomatoes, radish & sunflower seeds

Cobb Salad 29

iceberg lettuce, avocado, bacon, grape tomatoes, pickled onions, roasted corn relish, blue cheese ranch dressing. choice of chicken or sirloin steak

Daily Soup 8 / 11

made with the freshest local ingredients. please ask your server for today's creation

House Made Seafood Chowder 10 / 14

cream based with a blend of seafood, clams, bacon and potatoes

add to any salad

**grilled prawns 9 double smoked bacon 4
chicken breast 12 sockeye salmon 14**

Caesar Salad 15

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

Nicoise Salad 28

seared albacore tuna, fingerling potatoes, hard boiled egg, green beans, grape tomatoes, kalamata olives, lemon vinaigrette

RICE BOWLS

Lemon Rosemary Chicken 27

cucumber, grape tomatoes, pickled onions, kalamata olives, feta cheese, tzatziki

Poke 27.5

ahi tuna, shredded carrot, pickled onion, edamame beans, cucumber, avocado, soy sriracha mayo, green onion & sesame seeds

Fried Tofu 24.5

honey miso fried tofu, edamame beans, shredded carrots, pickled onions, avocado, soy sriracha mayo, green onions & sesame seeds

Soy Pork Belly 27

shredded carrots, cucumber, edamame beans, kimchi, fried egg

Teriyaki Salmon 29

teriyaki salmon, shredded carrots, cucumber, edamame beans, pickled onion, avocado, sriracha mayo, green onions & sesame seeds

SANDWICHES & WRAPS

Falafel Wrap 23

whole wheat tortilla, tomato, cucumber, lettuce, pickled onion, feta, tzatziki sauce. choice of daily soup, mixed green salad or fries

Fried Egg Sandwich 24

fried eggs, cheddar cheese, tomato jam, shaved honey ham, lettuce. served with hashbrown potatoes

Daily Soup & Sandwich 18

ask your server for today's soup and half sandwich feature

Top Sirloin Steak Sandwich 29

6oz top sirloin steak, swiss cheese, sauteed onions & peppers, arugula, chipotle mayo, ciabatta bun. choice of fries, daily soup or mixed green salad

BLT 20

the classic bacon, lettuce & tomato on toasted multigrain. choice of fries, daily soup or mixed green salad. **add cheese 3**

Bill Mattick's Clubhouse 25

our take on the old standard. house roasted turkey breast, lettuce, tomato, avocado, pickled red onion on two pieces of multigrain. choice of fries, daily soup or mixed green salad

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**BILL MATTICK'S
RESTAURANT**

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BURGERS & PUB FARE

Crispy Halibut Burger 29

house made coleslaw, tartar sauce,
tomato & lettuce on
ciabatta bun

Chicken Fingers 23

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

Wagyu & Dry Aged Beef Burger 27

our house made patty is a blend of wagyu &
dry aged beef served with lettuce, chef's
burger sauce, tomato & house made pickle on
a brioche bun

Lemon Rosemary Chicken Burger 25

chicken breast, fig jam, brie cheese,
bacon, arugula on
ciabatta bun

Halibut & Chips

beer battered halibut with fries, house made
coleslaw & tartar sauce
one piece **27** two pieces **36**

Seared Salmon Burger 27

lemon mayo, feta, pickled onion,
tzatziki sauce on
brioche bun

Chicken & Mushroom Crepe 23

filled with chicken, kale, leeks & mushrooms
in a white wine cream sauce topped with swiss
cheese

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

PIZZA & PASTA

Monthly Feature Pizza 26

made with the freshest local ingredients.
please ask your server for today's creation

Vegetarian Pizza 23

made with the freshest local ingredients.
please ask your server for today's creation

Prawn Linguine 28

prawns, pancetta, leeks, cherry tomatoes, arugula
tossed with linguine noodles

Vegetarian Linguine 23

zucchini, grape tomatoes, leeks, broccolini, pesto sauce
add grilled prawns **9** chicken breast **12**

DINNER ENTREES

served 4pm to close daily

Prosciutto Chicken Breast 38

prosciutto wrapped breast of chicken with
roasted potatoes, seasonal vegetables & lemon
butter sauce

Seared Sockeye Salmon 40

wild sockeye salmon, roasted potatoes,
seasonal vegetables &
a tomato, caper and herb salsa

New York Steak 52

8oz NY striploin steak with mashed potatoes,
red wine demi glace, blue cheese herb butter
and seasonal vegetables

Ribeye Steak 60

10oz ribeye steak with mashed potatoes,
seasonal vegetables, blue cheese herb butter
& red wine demi glace

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**

CORDOVA BAY
GOLF COURSE