

THE VIEW RESTAURANT MENU

SOUPS & SALADS

CHEF INSPIRED SOUP (GF)

BOWL \$8 CUP \$5

CAESAR SALAD (*GF) \$11

ROMAINE HEARTS, CRISPY BACON, SEASONED CROUTONS & PARMESAN CHEESE.

HOUSE SALAD (GF, V) \$12

MESCLUN GREENS, WHITE WINE VINAIGRETTE, RED ONION, TOMATO, SUNDRIED TOMATOES, DRIED CRANBERRIES, CANDIED PUMPKIN SEEDS.

CP THE WEDGE SALAD (GF, *V) \$15

ICEBERG LETTUCE, CHERRY TOMATOES, ROASTED CORN, BACON, BLUE CHEESE, GARLIC CREAM DRESSING.

SMOKED ALBACORE TUNA SALAD (*V) \$18

SMOKED ALBACORE TUNA, ARUGULA, AVOCADO, SESAME SEEDS, CHIPOTLE AIOLI, ROOT VEGETABLE CHIPS, AND MAPLE PEPPER GLAZE.

ADD PROTEIN TO YOUR SALAD

CHICKEN \$5 PRAWNS \$10 STRIPLOIN STEAK \$12

STARTERS & SHARING PLATES

BAKED BRIE (V) \$16

SERVED WITH BACON CRANBERRY CHUTNEY, GRANNY SMITH APPLES, AND CROSTINI.

CURRIED MUSSELS (CA, *GF) \$16

ONE POUND OF PEI MUSSELS COOKED IN A COCONUT CURRY SAUCE, SERVED WITH GARLIC BREAD.

FRIED BRUSSEL SPROUTS (V, GF) \$15

CRISPY BRUSSEL SPROUTS, MAPLE BACON, TOPPED WITH LEMON ZEST.

CHICKEN FINGERS \$14

BREADED CHICKEN FINGERS SERVED WITH PLUM SAUCE AND FRENCH FRIES.

SALT & PEPPER DRY RIBS (GF) \$14

BONE IN PORK RIBS TOSSED WITH SALT AND PEPPER, SERVED WITH CUCUMBER BUTTERMILK RANCH.

CHICKEN WINGS (*CA, GF) \$17

HOT - SALT & PEPPER - LEMON PEPPER - BBQ - HONEY GARLIC

NACHOS (V, GF)

FULL ORDER \$21 HALF ORDER \$16

CORN TORTILLA CHIPS LAYERED WITH MONTEREY JACK & CHEDDAR CHEESE, CHERRY TOMATOES, SPRING ONION, BANANA PEPPERS, SERVED WITH SALSA AND SOUR CREAM.

ADD CHICKEN OR BEEF TO YOUR NACHOS FOR \$5

GROUP PLATTER \$49

NACHOS, DEEP FRIED PICKLES, ONION RINGS, DRY RIBS AND CHICKEN WINGS. PERFECT FOR SHARING!

HAPPY WITH YOUR FOOD?

BUY THE KITCHEN A ROUND OF BEERS FOR \$20
JUST TALK TO YOUR SERVER.

BURGERS

ALL SANDWICHES & BURGERS ARE SERVED WITH YOUR CHOICE OF SOUP, HOUSE SALAD OR FRIES.

UPGRADE TO CEASAR SALAD, YAM FRIES, OR ONION RINGS FOR \$2

CLASSIC BURGER (*GF) \$17

ALBERTA BEEF BURGER, BACON, APPLE WOOD SMOKED CHEDDAR, LETTUCE, TOMATO, ONION, ROASTED GARLIC AIOLI.

SPOLUMBO BURGER (*GF) \$18

SPICY SPOLUMBO BURGER, CARAMELIZED ONION, ARUGULA, MAPLE BACON, SMOKED PROVOLONE CHEESE, CRANBERRY BACON JAM.

CHICKEN BURGER (*GF) \$18

GRILLED CHICKEN BREAST, AVOCADO, APPLE WOOD CHEDDAR, LETTUCE, TOMATO, ONION, CHIPOTLE AIOLI.

CP THE THijs BURGER (*GF) \$18 *PRONOUNCED (T-I-C-E)*

MEATLOAF STYLE BURGER PATTY, BACON, CARAMELIZED ONION, HOMEMADE KETCHUP

ADD-ONS

EXTRA BURGER PATTY \$5 AVOCADO SLICES \$2
CARAMELIZED ONIONS \$2 EXTRA CHEESE \$2
SAUTEED MUSHROOMS \$2 EXTRA BACON \$2

SANDWICHES

CLUB HOUSE (*GF) \$17

MONTREAL SMOKED MEAT, GRILLED CHICKEN, BACON, GRUYERE CHEESE, LETTUCE, TOMATO, DIJON AIOLI.

PHILLY BEEF DIP \$17 (*GF)

ANGUS BEEF, SAUTEED RED ONION, MIXED PEPPERS, MUSHROOMS AND TOPPED WITH SMOKED PROVOLONE CHEESE. SERVED WITH AU JUS.

STEAK SANDWICH (*GF) \$21

AAA 7oz SIRLOIN SERVED ON FOCACCIA, TOPPED WITH CARAMELIZED ONIONS AND A BALSAMIC REDUCTION.

SMOKED SALMON SANDWICH (*GF) \$16

ATLANTIC SMOKED SALMON, HERBED CREAM CHEESE, PICKLED RED ONION, POPCORN CAPERS, AND ARUGULA. SERVED ON A WHOLE WHEAT KAISER BUN.

EGGPLANT PARMESAN (V, *DF) \$16

SEASONED BREADED EGGPLANT, PARMESAN CHEESE, BASIL PESTO, CRISPY ONION RINGS, TOMATO SAUCE. SERVED OPEN FACED ON FOCACCIA.

CP FISH & CHIPS

1 PIECE \$17 2 PIECE \$21

PANKO BREADED HADDOCK SERVED WITH TARTAR SAUCE AND CREAMY COLESLAW.

THE SANDBAGGER (*GF) \$8

FRIED EGG, CHEDDAR CHEESE AND YOUR CHOICE OF HAM, BACON, OR SAUSAGE. SERVED ON AN ENGLISH MUFFIN.

ADD YOUR CHOICE OF SIDE FOR \$3

THE VIEW RESTAURANT MENU

ENTREES

AVAILABLE AFTER 5PM.

RATATOUILLE (GF, V) \$21

LAYERS OF ROMA TOMATOES, EGGPLANT, ZUCCHINI, BASIL AND TOMATO SAUCE SERVED WITH BAKED POLENTA.

SPICY CHORIZO MARINARA \$22

SPICY SPOLUMBO SAUSAGE, ARUGULA, CHERRY TOMATOES, GREEN PEPPERS, TUSCAN HERB MARINARA SAUCE, PARMESAN CHEESE ON PENNE PASTA.

CP CHICKEN & PESTO PAPPARDELLE \$25

GRILLED CHICKEN, PESTO CREAM SAUCE, ROASTED GARLIC, RED ONION, SAUTEED MUSHROOMS, FRESH BASIL ON PAPPARDELLE NOODLES.

ATLANTIC SALMON (GF) \$27

ATLANTIC SALMON, SAFFRON RISOTTO, ROASTED SEASONAL VEGETABLES, TOPPED WITH CHIMMI CHURRI.

SURF & TURF (GF) \$35

GRILLED BEEF TENDERLOIN, SAMBUCA PRAWNS, SERVED WITH ROASTED RED POTATOES, SEASONAL VEGETABLES, AND ROASTED GARLIC DEMI GLAZE.

BRAISED BBQ BEEF RIBS (GF) \$40

BRAISED BBQ BEEF RIBS SERVED WITH SMOKED CHEDDAR MASHED POTATOES, AND ROASTED SEASONAL VEGETABLES.

TOMAHAWK RIBEYE (SERVES 2 - 4 PEOPLE) \$199

INDIVIDUAL STARTER SALAD, FOLLOWED BY A 52oz TOMOHAWK RIBEYE, MASHED POTATO, ROASTED VEGETABLES, DEMI GLAZE.

PRE-ORDER AT LEAST 24 HOURS IN ADVANCE- ASK YOUR SERVER FOR DETAILS.

KID'S FARE

CHEESE BURGER \$10

CHEDDAR CHEESE AND KETCHUP ON A BRIOCHE BUN WITH YOUR CHOICE OF SIDE.

PASTA \$8

SERVED WITH YOUR CHOICE OF BUTTER AND CHEESE, TOMATO, OR CREAM SAUCE.

CHICKEN FINGERS \$9

TWO BREADED CHICKEN FINGERS, SERVED WITH PLUM SAUCE AND YOUR CHOICE OF SIDE.

HOT DOG \$7

SERVED ON A PLAIN BUN WITH YOUR CHOICE OF SIDE.

VEGGIE STIX & APPLE SLICES \$6

CELERY, CARROT, CUCUMBER, CHERRY TOMATO, AND APPLE SLICES SERVED WITH A SIDE OF RANCH DRESSING.

DESSERT

CHOCOLATE DECADENCE CAKE (V,GF) \$10

LUSCIOUS, CREAMY, VELVETY SMOOTH VEGAN CAKE. SERVED WITH BERRY COMPOTE.

PEANUT BUTTER BLONDIE (ALLERGY ALERT) \$10

CHEWY BLONDIE LAYER TOPPED WITH MILK CHOCOLATE GANACHE AND SMOTHERED IN PEANUT BUTTER MOUSSE, AND REESE CUPS.

WEEKLY DESSERT SPECIAL \$10

ASK YOUR SERVER FOR DETAILS.

RED BY THE GLASS

6oz 9oz Btl

BIG HOUSE CARDINAL ZIN, ZINFANDEL \$8 \$11

CALIFORNIA, UNITED STATES

HESTER CREEK CAB MERLOT \$7.50 \$10.50 \$31

OLIVER, BRITISH COLUMBIA

FAT BASTARD, SHIRAZ \$8.50 \$11.50 \$33

ROUSSILLON, FRANCE

CONO SUR, PINOT NOIR \$9 \$12 \$39

CHILE

THERAPY VINEYARDS, FREUD'S EGO \$9.50 \$13.50 \$42

SUMMERLAND, BRITISH COLUMBIA

WHITES BY THE GLASS

6oz 9oz Btl

HESTER CREEK, PINOT GRIS \$8 \$11 \$33

OLIVER, BRITISH COLUMBIA

OYSTER BAY, SAUVIGNON BLANC \$9.50 \$13 \$41

NEW ZEALAND

INDIGENOUS WORLD, PINOT GRIS \$8.50 \$12 \$37

SIMILKAMEEN VALLEY, BRITISH COLUMBIA

BLUE MOUNTAIN, CHARDONNAY \$9.50 \$13 \$42

OKANAGAN, BRITISH COLUMBIA

ROSE OF THE DAY \$9 \$12.50 \$39

ASK YOUR SERVER FOR DETAILS.

ON TAP

16oz - \$6.50 20oz - \$7.75 60oz - \$20

OKANAGAN SPRINGS 1516, LAGER - 5%

NO PRESERVATIVES, 4 SIMPLE INGREDIENTS, LIGHT AND CRISP FINISH.

SLEEMANS HONEY BROWN, LAGER - 5%

SLIGHTLY SWEET FINISH, FULL-BODIED, WITH A TOUCH OF HONEY.

FERNIE, PROJECT 9 PILSNER - 5%

BAVARIAN STYLE PILSNER, CLEAN AND CRISP.

FERNIE, SLOW DRIFT - 5%

SMOOTH & CITRUSY BELGIAN-STYLE WITBIER

MOOSEHEAD, LAGER - 5%

LIGHT BODIED AND HIGHLY REFRESHING LAGER. THE POINT FAVOURITE!

COORS BANQUET, LAGER - 5%

LAGER WITH A CRISP FINISH AND RICH GOLDEN COLOR

RICKARDS RED, RED ALE - 5%

MEDIUM BODIED ALE, CARAMEL MALT SWEETNESS

FERNIE, HIT THE DECK HAZY IPA - 6.4%

DRY HOP IPA, JUICY, AND CITRUSY

GET SOCIAL WITH US!

WE'RE FAMILY. SHARE YOUR EXPERIENCE WITH US.

#COPPERPOINTGOLF #GETTOTHEVIEW

