



# LUNCH

## **Soup & Salad**

### **Soup of the Day**

Chef's creation for today

### **Pacific North West Seafood Chowder**

Local salmon, Clams, Shrimp

### **Caesar Salad**

A traditional Caesar salad with a Chef's "twist"

Add Shrimp or Chicken

**One Half (1/2)** Order Caesar Salad as above

### **BC Shrimp-Dungeness Crab Cake**

Dungeness crab - shrimp cake, Avocado apple salad

Crispy celeriac, Duo of yellow & red pepper aioli, Mesculin greens

### **Copper Club Salad Bowl**

Mesculin & Micro greens, Red oak leaf lettuce tossed in tomato champagne

vinaigrette, Seasonal berries, Walnuts, Cucumbers, Tomatoes

Add shrimp, chicken or salmon

### **Cinco de Mayo Salad**

Cajun Fraser Valley chicken breast, Chilliwack corn, Vine ripened tomatoes,

Black beans, Avocado, Pepper jack cheese, Apple cider vinegar, Sour cream,

Salsa fresca

### **Executive Seafood Salad**

Local farm hand picked baby spinach, Black tiger prawns, BC scallops,

Wild salmon, Rock fish, Aged balsamic vinaigrette

## **Sandwiches, Burgers & Pizza**

### **Trio Burger Deal**

The Three "Handmade Perfect Hamburgers"

Three 3 oz burgers with Lettuce, Tomato, Onion, Pickles

Chef's special burger sauce, Yam fries

Bacon

Blue cheese

Sautéed mushrooms

### **Chicken Clubhouse Sandwich**

Black Forest ham, Lettuce, Tomato, Emmenthaler cheese, Bacon, Chicken

French fries

### **Wild BC Salmon Panini**

Pan seared wild salmon, Panini bun, Butter lettuce, Tomato, Onion,

Pickle, Citrus mayonnaise

### **Shaved Prime Rib Beef Dip Sandwich**

Served on a toasted baguette, with beef jus,

French fries and Kosher dills

### **Traditional Seafood Clubhouse**

Smoked salmon, Caper, Red onion, Shrimp salad

Lemon aioli, Lettuce, Tomato

## **Light Lunches, Pizza & Pastas**

### **Butter Chicken**

Chicken breast, Cream tomato sauce, Basmati rice,  
Kachumber, Naan  
A traditional East Indian dish

### **Orange Chili Glazed Wild B.C Salmon**

Lemon grass scented Basmati rice

### **Grapefruit Glazed Prawns and Scallops**

Pan seared in grapefruit-garlic-ginger glaze,  
Baby Bok Choy, Lemon grass Basmati rice

### **Copper Club Vegetarian Cakes**

Traditional Indian spiced vegetable Paneer cheese cakes  
Napoleon of local farm grilled vegetables,  
Tomato oil, Balsamic reduction

### **Teriyaki Chicken Japanese Rice Bowl**

Chilliwack farm chicken breast, Chinese vegetable shoots,  
Teriyaki soy sauce, Sambal olec, Japanese rice

### **Lobster Ravioli**

Atlantic spiny lobster ravioli, Extra virgin olive oil, Garlic, Chives  
Truffle oil, Red wine reduction, Toast points

### **Marinated 6oz New York Steak Sandwich**

Broiled the way you like it!  
Garlic baguette, Sautéed mushrooms, Steak fries or Salad

### **Panko Breaded Fish & Chips**

Crispy breaded fish, French fries,  
Chef's tartar sauce, Asian-lemon coleslaw

### **Mexican Chicken Quesadilla**

Chicken breast, Mexican spices, Peppers, Cheese, Jalapenio  
Sun dried tomato tortilla, Sour cream, Traditional salsa

### **Pizza**

Executive pizza sauce, Special cheese blend & your choice of two toppings:

Ham, Pineapple, Pepperoni, Green & Red Pepper, Goat cheese, Grilled chicken,  
Vine ripe tomato, Green olives, Chorizo sausage, Mushrooms, Sour Cream,  
Smoked salmon, Red onion, Artichoke heart

Additional toppings

## **Desserts**

Warm Okanagan Apple Tart Tatin A la mode

White & Dark Chocolate Terrine Tart raspberry sauce, Almond wafer

Lemon Cheesecake

"Unbaked" in house, Blackberry coulis

Crème Brule

Vanilla bean, Ginger

Selection of Ice Creams

## **Hot Beverages**

Executive blend of gourmet coffee

Assorted herbal & fruit teas

Cappuccino

Espresso

Café au Latte

Ice Café