

Riverbend Golf & CC

780.354.2538 WWW.RIVERBENDGOLFCC.CA

STARTERS

SWEET & STICKY OR DRY RIBS

Boneless bites served with fresh cut veggies and ranch. **10.00**

BASKET OF JUMBO WINGS

Choice of housemade whiskey maple, teriyaki, salt 'n pepper, or hot. Served with veggies and dip. **12.50**

WAFFLED NACHOS

Criss-cross chips smothered in melted cheese, bacon bits, green onions and a touch of sweet heat. Served with salsa and sour cream. **13.50**

DEEP FRIED PICKLES

Golden deep fried spears served with choice of homemade chipotle or buttermilk ranch dip. **8.50**

CHICKEN TENDERS

Breaded chicken. Served with choice of fries or fresh veggies. **10.50**

POUTINE

Fries smothered in cheese curds and gravy. **8.00**

BASKET OF FRIES, KETTLE CHIPS OR ONION RINGS 5.00

TEAM PLATTERS

Great for Sharing. Wings, waffle nachos, fried pickles, Thai bites, kettle chips & veggies.

4 people **22.00** 6 people **32.00**

3 SLIDER BASKET

Choice of cheeseburger, turkey or BBQ beef with a side of kettle chips. **11.00**

CHIPS & SALSA

Homemade crispy tortilla chips & spicy salsa. **8.00**

THAI CHICKEN BITES

Crispy breaded chicken tossed in sweet & spicy Thai sauce topped with green onions. Served with sour cream **10.00**

SALADS, SOUPS & MORE

SOUTHWEST COBB

Blackened chicken, peaches n' cream corn, black beans, avocado and crunchy tortilla chips with a salsa ranchero dressing. **12.50**

TEQUILA SHRIMP & AVOCADO

Shrimp infused with blanco tequila, sliced avocado, snap peas and tomatoes. **12.50**

STRAWBERRIES & GOAT CHEESE

Sliced chicken breast, strawberries, goat cheese and red onion served on a bed of mixed greens with homemade berry vinaigrette **12.00**

THE RIVERBEND

Mixed greens, tomatoes, cucumbers, candied pecans and homemade balsamic dressing **9.00**
chicken- grilled or crispy **3.00**

BLUE CHEESE & PECAN

Grilled sliced steak with candied pecans, crisp romaine, tomatoes and blue cheese with a red wine vinaigrette. **12.50**

15% gratuity included for parties of 8 or more.

Alert your server to any special dietary requirements. Gluten aware options are available.

SALMON & SPINACH

Cajun rubbed salmon fillet with strawberries and red onion with honey berry dressing. **13.00**

CLASSIC CHICKEN CAESAR

Crisp Romaine lettuce, bacon bits, croutons and creamy garlic dressing topped with crispy or grilled chicken. **12.00**

SOUP

Our soups are homemade and served with toasted garlic bread. Selection changes daily
Cup **\$4.00** Bowl **\$6.00**

COLD SANDWICHES

Lettuce, tomato, mayo & mustard with choice or ham & cheese, roast beef or turkey on white or brown. **6.00**

BIG BOWLS

Choice of noodles or jasmine sticky rice

KUNG PAO CHICKEN

Asian cabbage, broccoli, carrot, onion in our homemade sauce, topped with bean sprouts, lime & peanuts. **13.00**

SESAME TERIYAKI BEEF

Pan seared beef, peppers, onion, broccoli & fresh ginger in a homemade sauce topped with toasted sesame. **13.00**

MANGO COCONUT SHRIMP

Delicate blend of mango, ginger & fresh basil, paired with jalapeno infused shrimp, coconut milk and sauteed vegetables. **14.00**

CURRIED SHRIMP OR CHICKEN

Thai inspired curry with choice of grilled chicken or shrimp and Asian style vegetables with coconut milk & cilantro. **14.00**

PESTO CHICKEN

Creamy pesto sauce of basil, olive oil, pine nuts with grilled chicken, peppers, broccoli and onion topped with Parmesan cheese. **13.00**

BURGERS

Served with choice of fries, kettle chips, salad (House or Caesar) or soup

'ROUND THE BEND BURGER

Angus beef burger, topped with applewood smoked bacon, a fried egg, grilled onions & mushrooms, sharp cheddar, lettuce tomato and our own burger sauce. **14.00**

BACON BURGER

Chicken or beef burger, topped with applewood smoked bacon, sharp cheddar, lettuce, tomato and our own burger sauce **12.50**

BLUE CHEESE BUFFALO BURGER

Chicken or beef burger topped with crumbled blue cheese, caramelized onion & a touch of hot sauce. **13.00**

BLACKENED SALMON BURGER

Perfect blend of cajun seasoning, drizzled with a touch of honey and topped with our homemade coleslaw. **14.00**

TRAIN WRECK BURGER

Angus beef patty topped with sauteed mushrooms, mozzarella & onion rings with lettuce, tomato and our own burger sauce. **13.00**

CURRIED VEGGIE BURGER

Topped with sprouts, avocado, tomato & avocado mayo **13.00**

15% gratuity included for parties of 8 or more.

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SANDWICHES & WRAPS

Served with choice of fries, kettle chips, salad (House or Caesar) or soup

CHICKEN & BRIE QUESADILLA

Sliced chicken breast with melted brie, crisp apple slices and spring mix. **12.00**

THE CLUB

Triple decker sandwich with oven roasted turkey, applewood bacon, sliced tomato, lettuce & cheddar. Choice of white or brown or as a wrap. **13.00**
Lite **11.50**

PICO DE GALLO TACOS

Two tacos with choice of Cajun spiced crispy chicken or fish with grilled mango, caramelized onion, cabbage slaw, fresh cilantro and strawberry salsa. **11.00**
Extra Taco **4.00**

STEAK SANDWICH

Marinated grilled steak served with caramelized onion, garlic mushrooms, garlic toast & coleslaw **16.00**

BBQ CHICKEN WRAP

Chipotle spice chicken, corn, rice & cheese in a sun dried tomato tortilla. **12.00**

CRISPY BUFFALO CHICKEN WRAP

Tossed in hot sauce with crisp lettuce, diced tomatoes & sweet onion drizzled with buttermilk ranch dressing. **12.00**

THE HOT DOG

Nathan's finest, topped with cheese mustard, ketchup, relish & fried onion. **8.00**

ALBERTA PANINI

Sliced roast beef, caramelized onions & melted cheddar with horseradish mayo on grilled garlic bread. **11.00**

DESSERTS

WHITE CHOCOLATE CHAI

Individual white chocolate chai cake covered with white chocolate chai infused ganache. **4.95**

APPLE CRISP MELT-AWAY

Full of wedged apples within a coconut cinnamon streusel, topped with caramel sauce **4.95**

STRAWBERRY CHAMPAGNE CHEESECAKE

Vanilla cheesecake marbled with strawberry atop a cookie graham base, topped with champagne mousse. Gluten Free. **5.95**

TRIPLE CHOCOLATE CAKE

Layers of chocolate sponge cake filled and coated with chocolate fudge icing. **4.95**

GINGER CARAMEL SPICE CAKE

Moist ginger spice cake topped with homemade caramel sauce and served warm. **5.95**

LEMON LAVENDER CHEESECAKE

Individual white chocolate lemon cheesecake topped with lavender ganache. **4.95**

IRISH CREAM & COFFEE

Topped with whipped cream.
1oz **5.48** 2oz **8.57**

POLAR BEAR

Hot chocolate with Irish Cream & peppermint schnapps topped with whipped cream.
1oz **6.62** 2oz **9.48**

VANILLA OR CHOCOLATE CHAI

Chai cappuccino with vanilla or chocolate vodka topped with whipped cream
1oz **6.62** 2oz **9.47**

15% gratuity included for parties of 8 or more.

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BEVERAGES

GROWN-UP DRINKS

BEER (CANNED)

Canadian, Budweiser, Bud Lite, Coors Lite, Miller Lite, Kokanee **5.00**

BEER (BOTTLED)

MGD, Corona, Steam Whistle, Canadian 67, Granville Island Cypress Honey Lager, Goose Island IPA **5.48**

COOLERS

Palm Bay, Bud Light Lime, Chelada, Smirnoff Ice, Twisted Tea Half & Half, Mike's Light Hard Lemonade **5.48**

HIBALLS

House Brands - Smirnoff Vodka, Bacardi White Rum, Bombay Sapphire Gin, Alberta Premium Rye, Famous Grouse Scotch. 1oz 4.90 2oz 7.76

PREMIUM HIBALL & COCKTAILS

Ketel One Vodka, Captain Morgan's Spiced Rum, Hendrick's Gin, Gibson's Finest Rye, Malibu Rum. Ask Server for more selection
1 oz 5.48 2oz 8.57

RED WINE

SAWMILL CREEK MERLOT - CANADA
6oz **5.48** 9oz **7.67** Bottle **20.00**

TRAPICHE MALBEC - ARGENTINA
6oz **8.09** 9oz **10.95** Bottle **31.00**

MONTE ANTICO TOSCANA - ITALY
Cabernet Sauvignon & Carmenere blend.
6oz **8.33** 9oz **11.38** Bottle **32.00**

CONO SUR CABERNET SAUVIGNON - CHILI
Bottle **31.00**

APOTHIC RED - USA
Blend of Zinfandel, Merlot, Syrah & Cabernet Sauvignon.
Bottle **32.00**

LAPLACE MADIRAN 2012 - FRANCE
Tananat Blend
Bottle **40.00**

WHITE & BLUSH WINE

SAWMILL CREEK PINOT GRIGIO - CANADA
6 oz **5.48** 9oz **7.67** Bottle **20.00**

SAWMILL CREEK WHITE ZINFANDEL - CANADA
6oz **5.48** 9oz **7.67** Bottle **20.00**

RELAX RIESLING - GERMANY
6oz **8.09** 9 oz **10.95** Bottle **31.00**

KIM CRAWFORD SAUVIGNON BLANC - NEW ZEALAND
Bottle **40.00**

GRAY MONK CHARDONNAY - CANADA
Bottle **40.00**

DRINKS FOR EVERYONE

POP

Pepsi, Diet Pepsi, Mug Root Beer, 7-Up, Schweppes Ginger Ale, Brisk Iced Tea, Dr. Pepper, Diet Dr. Pepper. **2.62**

JUICE & CHOCOLATE MILK

Dole - Orange, Apple, Pink Grapefruit or Cranberry **3.10**

PURE LEAF ICED TEA **3.10**

G2 & GATORADE **3.10**

BOTTLED WATER **2.38**

COFFEE

8oz **1.42** 16oz **2.38**

TEA

Canada Teas by VITALYTEAS - natural & organic whole leaf. Ask server for selection. **2.38**

HOT CHOCOLATE

8oz **1.91** 16oz **2.86**

CHAI OR FRENCH VANILA CAPPUCCINO

8oz **2.38** 16oz **3.33**

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BREAKFAST

HAM & CHEESE OMELETTE

Diced ham and sharp cheddar in a 3 egg omelette served with hash browns & choice of white or brown toast. **10.50**

LOADED OMELETTE

Stuffed full of mushrooms, onion, ham, bacon, tomatoes and cheese in a 3 egg omelette served with hash browns & choice of white or brown toast. **11.50**

BIG EASY

Two eggs, ham & bacon served with hash browns & choice of white or brown toast. **7.50**
Lite **6.00**

FRENCH TOAST

Served with choice of ham or bacon. **8.50**

EGGS KLONDIKE

Two poached eggs on crisp English muffins with salmon & hollandaise. Served with hash browns. **12.50**

EGG SCRAMBLER

Eggs scrambled with cheese, mushroom, tomato & onion, topped with our homemade sauce. Served with hash browns & choice of white or brown toast. **11.50**

EGGS BENEDICT

Two poached eggs on crisp English muffins with ham and Hollandaise. Served with hash browns. **12.50**

BACON OR HAM N' EGGER

Choice of ham or bacon with a fried egg topped with cheese, served on a brioche bun. **6.50**

CINNAMON BUN

Baked fresh daily. **2.50**

SIDES

Toast **\$3.00** Extra Egg **\$2.00** Extra Bacon or Ham **\$3.00**