

APPETIZERS



Crab Cakes

Two crab and potato cakes, accompanied with a lemon garlic mayonnaise, served with a fresh dressed green salad. 12

Boccaccini Bruschetta

Garlic seasoned baguette topped with fresh local tomatoes, red onion, basil, melted boccaccini drizzled with a balsamic reduction. 9

Fraser Valley Pork Spring Rolls

Three pork spring rolls served with a sweet vinegar dipping sauce on a bed of greens. 12

Seafood Sampler

Smoked salmon on croustinis with a lemon caper cream cheese; Vancouver Island candied salmon; and a pair of seared scallops on crisp pancetta. 16

SUMMER MENU

MAIN COURSES

Half Rack of Pork Ribs

Smoked in-house and finished with a homemade BBQ sauce, served with potato salad and coleslaw. 16

West Coast Sable Fish Burger

Seared sable fish served with fresh made salsa, shredded cabbage and finished with a spicy lime mayo. Your choice of fries, caesar or potato salad. 15

Bone in Pesto Chicken Breast

Served on a fresh spinach salad with tomatoes and boccaccini drizzled with reduced balsamic. 16

Seared Scallop Salad

Pan seared scallops around a bed of greens with crisp pancetta, dressed in a lemon honey vinaigrette. 15



TO START AND TO SHARE



Ribs to Share

Half a rack of pork ribs individually cut, maple smoked, grilled to perfection and smothered in our homemade BBQ sauce. Served with corn chips and salsa. 13

Chicken Wings

1 pound of jumbo wings with your choice of Hot, Honey Garlic, homemade Barbeque or Lemon Pepper. 14

Home Made Soup of the Day

Ask your server. 8

Yam Fries

A hearty portion of crispy yam fries served with a side of our house made dipping sauce. 8

Nachos

Tortilla chips topped with fresh diced tomatoes, spring onion, fresh jalapeños, black beans and olives smothered in cheddar and monterey jack cheese served with salsa and sour cream. 18

Add fresh guacamole. 2.50

Add ground beef. 4

Add grilled chicken. 4

Add chorizo sausage. 4

FROM THE GARDEN

Mountain Berry Salad

Seasonal berries, tart apple, toasted cashews and crumbled goat's cheese on top of baby greens and dressed with seasonal berry vinaigrette. 14

Caesar Salad

Hand cut romaine lettuce, house made croutons and creamy anchovy garlic vinaigrette. 12

Add chicken or wild salmon to any salad. 7



MAIN COURSES AND MORE



Palmer's Signature Paninis

Grilled chicken breast, prosciutto, provolone cheese, caramelized onions, roasted red peppers, and a basil pesto mayo. 14

Home cured back bacon, applewood smoked cheddar and fresh tomato with a smoked paprika aioli. 14

Veggie panini with portabella mushroom, roasted peppers, red onion, zucchini, spinach and goat cheese. 13

Fish & Chips

A Palmer's classic. Two pieces of cod dipped in crunchy Stanley Park Amber Ale batter served with hand made tartar and fresh coleslaw. 14

Substitute halibut. 7

The Classic Clubhouse

House shaved turkey breast, havarti cheese, crisp maple smoked bacon, fresh tomato and mayo. Served triple stacked on sourdough toast. 15

Certified Angus Steak Sandwich

5oz Certified Angus striploin in a garlic toasted Tuscan loaf set off by crispy onions, on a bed of arugula flavoured with a tangy dijonnaise. 15

Arnie Burger

A 6 oz. homemade Pemberton beef patty seasoned perfectly: topped with mayo, lettuce, tomato, red onion, pickle and cheddar. 15

Add any of the following:

Sautéed regional mushrooms	2	Bacon	2
House cured back bacon	3	Fresh Jalapeños	1
Fried egg	1	Guacamole	1

Chef Inspired Daily Pasta

Ask your server for today's feature. 14

Featured Pizzas by "Orts Pizza"

All of our pizza is created by one of Whistler's favorite local pizza companies, "Orts Pizza." Ask your server for today's feature. 15

Burgers and sandwiches served with fries.

Substitute soup, Caesar or Mountain Berry salad. 2.50

ASK ABOUT
OUR **JUNIOR**
MENU ITEMS

DELI
SANDWICHES
AVAILABLE
TO GO 6



WHAT'S ON FOR BREAKFAST



Foreman's French Toast

House cured back bacon and melted brie cheese layered between two pieces of french toast. Served with syrup and a side of fresh fruit. 13

Huevos Rancheros

Scrambled eggs, chorizo sausage, onions, refried beans with cheddar and monterey jack cheese all wrapped up in a tortilla and served with sour cream and salsa. 14

Early Riser

Two eggs any style, rosemary potato croquettes, bacon or English bangers, served with toast. 14
With three eggs and two choices of meat 16

GREAT IF YOU'RE RUNNING LATE...

Breakfast Panini

Ham, fried egg, jalepeño jack cheese and guacamole. Wrapped to go! 9
To stay with rosemary potato croquettes. 12

Breakfast Burrito

Scrambled eggs with bacon, onions, potatoes, cheddar and monterey jack cheese. Wrapped to go! 9
To stay with rosemary potato croquettes. 12

Healthy Mulligan

Scrambled egg whites, seasonal fruit, yogurt and a homemade granola square. 11

Traditional Pancakes

Two large pancakes fresh off the griddle covered with fresh fruit, sweet whipped cream served with a side of syrup. 10

Eggs Benedict

Smoked West Coast wild sockeye salmon with red onion and crispy capers. 15
House cured back bacon and caramelized onion. 15
Oven dried tomato, spinach and avocado. 14

Our Eggs Benedict are served with our homemade hollandaise sauce, two poached eggs on fresh English muffins with a side of rosemary potato croquettes.

Sides

Yogurt & fruit parfait	5		
Toast & jam	3	House cured back bacon	3
Fruit salad	3	Add an egg	2
Rosemary potato croquettes	2	Assorted muffins	2
Bacon or Banger	2	Croissant	2

Beverages

Fruit juice	3.50
Coffee	2.50
Tea	2.50
Hot chocolate	2.25
Milk	3.50

TOO RUSHED TO EAT IN?
ORDER ON THE TEE
GET IT ON 3

CRABAPPLE CORNER

Try our new, hot toasted sandwiches at #9; or, of course, our certified Angus all-beef hot dog! Whistler's best.



HAVE A DRINK



Beer

Draft Sleeve 5.75 Pitcher 18
Stanley Park 1987 Amber
Stanley Park Noble Pilsner
Pilsner Urquell

Domestic bottles 6
Kokanee
Keith's
Bud Light
Whistler Powder Mountain Lager
Whistler Whiski Jack Ale

Import bottles 7
Corona
Stella Artois

Cider

Grower's Extra Dry Apple 6.50
Lone Tree Dry Cider 6.50
Palm Bay 6.50

Cocktails

Single 6 Double 8
Hard Arnie
Skyy Vodka, lemonade & iced tea

Skyy Caesar
The legend served with a spicy bean

Grand Margarita
Lime Marg on the rocks topped
with Grand Marnier

Red Wine

Prospect Winery Merlot
Glass 7 Bottle 25

Rigamarole Red
Glass 9 Bottle 35

Mission Hill Five Vineyards Cab/Merlot
Glass 8.50 Bottle 32

Inniskillin Pinot Noir
Glass 7.50 Bottle 30

Jackson Triggs Proprietors' Shiraz
Glass 8 Bottle 32

White Wine

Rigamarole Sauvignon Blanc
Glass 7 Bottle 35

White Bear Reisling
Glass 8.50 Bottle 30

Prospect Winery Pinot Grigio
Glass 9.50 Bottle 35

Prospect Winery Un-oaked Chardonnay
Glass 7.50 Bottle 25

Mission Hill Reserve Chardonnay
Glass 10 Bottle 38

Sparkling Wine

Sumac Ridge Stellers Jay Brut
Bottle 65



THE BEST OF BOTH WORLDS



GOLF AND DINE

Join us for 18 holes of golf including complimentary practice balls and a \$20 food credit toward any item from our menu at Palmer's Gallery Bar and Grill.

SEASONAL RATES:

Spring	May	\$99
Summer	June- September	\$119
Fall	October	\$99

Valid after 1pm daily.

FOLLOW US

To stay up to date on the latest golf course new and green fee specials and Palmer's Gallery Bar and Grill specials and promotions follow the Whistler Golf Club at:

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twitter

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WEDDINGS WHISTLER STYLE

The Whistler Golf Club's location is perfect for weddings that are truly "Whistler" – a unique, outdoor ceremony setting that is surrounded by Whistler's local mountain peaks, a central village location that is within walking distance of most of Whistler's hotels, a beautiful clubhouse facility featuring a large, sunny patio, exceptional food and beverage selection and service, a complimentary shuttle for transporting guests to and from area hotels beyond walking distance, as well as plenty of free parking. Our events team will work personally with you and our preferred suppliers to set the stage for your day.

