



Palmer's Design, Whistler's Attitude

## TEE IT UP



### HIGH NOTE NACHOS



Fresh fried blue corn chips loaded with monterey Jack cheese, banana peppers, scallions, pinto beans, charred corn and diced tomatoes. Served with house made salsa and sour cream.

Add grilled chicken breast or bacon \$5

Add guacamole \$5

26

### HALF NOTE NACHOS

A half portion of our legendary nachos. Perfect for a twosome to share.

Add grilled chicken breast or bacon \$5

Add guacamole \$5

18

### BIG HOOK FISH TACOS

Three flour tortillas loaded with crispy west coast cod, purple cabbage, our signature guacamole and house made pico de gallo. Finished with cilantro aioli and scallions.

Add a taco \$5

16

### THE WARM UP

Our chef's daily stock pot creation is sure to warm you up before or after the round.

Served with fresh garlic bread.

9

### DON'T CHICKEN OUT

Whistler's juiciest wings tossed in one of our house made sauces:

House Hot	Jalapeno Lime
House Barbeque	Truffle Salt &
Buffalo Barbeque	Lemon Pepper
Sea Salt & White Pepper	Creamy Miso
Sweet Chili Lime	Spicy GarPar

Served with local veggies and cucumber yogurt dip.

16

### GOPHER IN THE HOLE

Mini Yorkshire puddings stuffed with bacon jam, aged cheddar and sausage bites. Smothered in a pearl onion gravy, and served over a smear of creamy mashed potatoes.

14

## PERFECT GREENS



### MOUNTAIN BERRY SALAD

Seasonal berries, avocado, goat cheese and candied pumpkin seeds over honey vinaigrette dressed organic greens.

16

### SOUTHERN COBB SALAD



Lightly dressed iceberg lettuce, grape tomatoes, cucumber, pickled radish, hardboiled egg, crispy bacon, blue cheese emulsion, and a crispy fried boneless chicken thigh.

18

### THE RUBY BOWL



Yam noodles topped with shredded carrot, radish, edamame, bamboo shoots, baby kale, and beetroot. Tossed in a creamy miso dressing and finished with cashews, cilantro and sprouts.

15

### BRUSSEL SPROUT CAESAR

Parmesan dressed crispy fried sprouts, garlic croutons, and bacon lardons, served on a bed of romaine tossed in caesar dressing.

14

Add grilled chicken skewer \$5  
Add citrus poached tiger prawns \$5

- Crowd favorite
- Gluten-free
- Vegan

More gluten-free options available, ask your server.  
**We're awesome at breakfast too! Come check us out.**





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## THE PERFECT GRIP



### THE ARNIE BURGER



Two (3oz) patties topped with cheddar cheese, shredded lettuce, tomatoes, pickles and white onion. Finished with Arnie's awesome sauce. **17**

### THE KING BURGER

The Arnie with bacon & sautéed mushrooms. All meat sourced from 63Acres premium BC beef farm. Grass fed, hormone & steroid free. **20**

### WEST COAST CLUB

Smashed avocado, gem lettuce, citrus poached tiger prawns and west coast crab tossed in a tangy tarragon aioli served up on toasted mini hoagie buns. **18**

### CHICKEN PAR(M)

Crispy parmesan breaded chicken breast layered with a rich tomato sauce, gooey mozzarella and caesar dressing. Served on toasted ciabatta. **16**

### THE CLUBHOUSE

House smoked turkey, ham, bacon, cheddar and all the fixin's, served on a toasted hoagie. Add sliced avocado \$3 **17**

### REUB OF THE GREEN

House roasted brisket, swiss cheese, sauerkraut, russian dressing and a smear of dijon on dark rye. Served with a gherkin. **16**

### BIRDIE, BIRDIE

Shawarma spiced chicken souvlaki served over tabbouleh salad, pickled beets, lettuce and feta. Wrapped in a warm pita and dressed with tahini and tzatziki to finish. **16**

### THE MELT DOWN

Whistler's cheesiest grilled cheese! Goat cheese, provolone, cheddar, and heirloom tomatoes on an avocado pesto dressed cheese loaf. **14**

### RED STAKE SANDWICH

Three soft slider rolls stuffed with sweet chili dressed cucumber, carrot and bamboo shoots. Piled high with juicy vietnamese marinated steak, and topped with toasted cashews and fresh cilantro. **19**

### BEYOND BURGER



The world's first plant-based burger that looks, cooks, and tastes like a fresh beef burger. All the juicy, meat deliciousness of a traditional burger, plus the upsides of a plant-based meal. Dressed like our Arnie burger, or the Fore-ager for our vegan friends. **19**

### THE FORE-AGER BURGER



Our secret recipe of veggies, grains and herbs make for Whistler's best veggie burger. Served with pickled radish, mixed greens, pea shoots and miso-dressed purple cabbage. **16**

All sandwiches are served with thick cut fries.  
Upgrade to house salad, caesar salad, or daily soup \$3

## THE BACK NINE



### MOUNT CURRY



Summer squash, carrots, tomatoes, potatoes, and lentils cooked in a Balti style butter curry sauce. Served over saffron rice and finished with cashews, toasted coconut, a dollop of raita and a side of grilled naan bread.

Add grilled chicken skewer \$5  
Add citrus poached tiger prawns \$5 **16**

### FISH AND CHIP SHOTS

West coast beer battered cod and served over traditional thick cut fries. House made tartar sauce and slaw on the side. **16**

### THE 19TH HOLE



10oz AAA sirloin served with a twice baked potato, organic greens & roasted tomato vinaigrette. **29**