



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, black olives, 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 Sweet Chili Lime

Buffalo Barbeque Jalapeno Lime

Truffle Salt & Lemon Pepper Spicy GarPar

Served with local veggies and cucumber yogurt dip.

16

### SAND TRAP CRAB DIP

Marinated artichokes blended and the west coast's finest snow and dungeness crab. Blended with garlic scented cream cheese, and molten mozzarella. Served in a warm bread bowl with tortilla chips.

16

## PERFECT GREENS



### MOUNTAIN BERRY SALAD



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

16

### SOUTHERN CHOPPED SALAD



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

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, onion and mushrooms. All meat sourced from 63Acres premium BC beef farm. Grass fed, hormone & steroid free. **20**

### WEST COAST CLUB

Smashed avo, gem lettuce, citrus poached tiger prawns and west coast crab salad tossed with tangy tarragon-whipped cream cheese, and 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**

### PIG ALLEY PANINI

Calabrese salami, capicola ham, mortadella, prosciutto, provolone cheese, banana peppers, basil aioli and shredded lettuce loaded on filone & dressed with sub sauce. **17**

### 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 CLUBHOUSE



House smoked turkey, ham, bacon, cheddar and all the fixin's, served on a toasted hoagie. **17**

### THE MELT DOWN

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

### BEYOND BURGER



The world's first plant-based burger that looks, cooks, and tastes like a fresh beef burger. Topped with red pepper chutney, hummus, organic greens and shaved veggies. **19**

### FROM PHILLY WITH LOVE



The classic Philly cheesesteak! Griddled shaved ribeye served on a toasted hoagie with house cheese sauce. Add crispy onions, mushrooms, and bacon \$5 **16**

All sandwiches are served with thick cut fries.  
Upgrade to house or caesar salad, poutine, 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**

### 19TH HOLE RIBS

Danish baby back ribs, served with warm potato salad, crispy mac n' cheese, and house-made slaw. **27**

## ANOTHER ROUND?

### WINE (6oz)

Jackson Triggs Sauvignon Blanc	7
Sumac Ridge Pinot Grigio	9
Kim Crawford Sauvignon Blanc	12
Jackson Triggs Cabernet Sauvignon	7
Robert Mondavi Cabernet Sauvignon	10
See Ya Later Ranch Pinot Noir	11
Kim Crawford Rosé	12

### DRAFT BEER (16oz)

Red Truck Lager	7.75
Phillips Blue Buck	7.75
Paradise Valley Grapefruit Ale	7.75
The Rotating Line	7.75
Coast Mountain Daydreamer IPA	7.75

See our drinks menu for more!