


THE TEE OFF

We start with fresh and wholesome ingredients, toss in some passion, mix with dedication, flavor with TLC, and serve at the peak of perfection.


CRATER MOUNTAIN CALAMARI FRITTI Generous portion of seasoned calamari, flash fried finished with lemon juice and red onions, served with our house made tzatziki dip.	10.00
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KOBAU PORK SPRING ROLLS Three Asian style pork spring rolls served with a side of Sweet Chili dipping sauce.	9.50
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ORIGINAL CHICKEN TENDERS 4 juicy chicken tenders, breaded with a light coating of crumbs and fried to perfection. Served with French fries and our house made honey mustard dip.	9.75
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 SPANISH PEAK PRAWNS Succulent tiger prawns sautéed with garlic and onions, deglazed with Sambuca and cream, fresh basil, tomato and feta cheese. Served with garlic toast.	11.50
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KRUEGER MOUNTAIN CHICKEN WINGS Our very own house seasoned chicken wings, 12 BAKED (not fried) wings, tossed with your choice of BBQ, Honey Garlic, Hot, Salt & Pepper, or Lemon Pepper. Served with celery, carrot sticks and ranch dressing.	12.00
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 RICHTER PASS YAM FRIES Served with chipotle mayonnaise.	7.75
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 HERE THEY ARE ; NACHOS With enough cheese to keep your doctor happy. Diced tomatoes, olives, peppers and onions, served with salsa and sour cream.	11.00
Any Extras	1.00

Subject to all applicable taxes, Gratuities are not included

SHOTGUN START

All salads are served with your choice of Ranch, 1000 Island, Blue Cheese, Herbed Vinaigrette or House made Cranberry Dressing

GOLD DIGGERS SOUP OF THE DAY 4.75
The Chef's Daily Creation, served with bread. Always made fresh in House.



VALLEY GREENS

Garnished with tomatoes, cucumbers, radish, carrot and pea shoots.
Served with our cranberry house dressing.

7.25



CLASSIC CAESAR SALAD

Crisp romaine tossed in our house made dressing, garnished with croutons, parmesan cheese and a lemon foot wedge.

8.50



GOLF COURSE DRIVE SPINACH SALAD

Tender leaves of spinach mixed with our house made poppy seed dressing, garnished with fresh seasonal berries and almond slivers.

8.50



GREEK SALAD

Peppers, onion, cucumbers, tomatoes, diced and tossed in our herbed olive oil dressing. Garnished with kalamata olives, feta cheese and pepperoncini, and served with a slice of garlic filoncino.

9.50



CHARCUTERIE PLATE

Thinly sliced Freybe deli meats accompanied by a baguette, crackers, banana peppers, pickle slices, and assorted cheese.

9.95

A glass of un-oaked Chardonnay would go well with this Dish.



Gourmet Foods in the European Tradition

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SHORT GAME

All items are served with your choice of Fries, Soup or Salad.
Substitute Caesar or Yam Fries for 2.50

THE TRIPLE DECKER CLUBHOUSE 12.00
Smoked bacon, BBQ chicken breast, garden tomatoes, mayonnaise, lettuce and a pickle slice, on 3 slices of multi grain or white.

THE ITALIAN JOB 11.00
Thinly sliced salami, pastrami, sliced pickles, Swiss cheese and dijon mustard on grilled multi grain or white bread.

THE GOLD-MINERS B.L.T.C. 7.75
Bacon, crisp lettuce and fresh tomato, a classic with a golf slice of cheddar, served on your choice of multi grain, white, or in a wrap.

DEWDNEY TRAIL BEEF BURGER 9.25
5 oz. beef patty, toasted sesame Kaiser, mayo, lettuce, pickle and tomato.
add Cheddar or mushrooms or bacon Each 1.25

RIALTO CHICKEN BREAST BURGER 9.25
5 oz. broiled chicken breast, toasted sesame Kaiser, mayo, pickle, lettuce and tomato.
add Cheddar or mushrooms or bacon Each 1.25

SUNSET GRILLED SALMON BURGER 12.00
4 oz. grilled salmon fillet, toasted sesame kaiser, mayonnaise, fresh lettuce, garden tomato and lemon foot wedge.



VEGETARIAN SUNSET BURGER 10.00
4 oz. vegetarian patty topped with cheddar, served on a toasted sesame kaiser, dressed with mayonnaise, fresh lettuce, pickle and garden tomato.



BEER BATTERED FISH AND CHIPS
Golden fried, amber beer battered cod fillet served with fries, cole slaw and tartar sauce. 2 pieces 12.00
We suggest a Okanagan Springs 1516 Lager 3 pieces 14.75

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FOLLOW THROUGH

TRADITIONAL TOP SIRLOIN STEAK SANDWICH 12.00
Grilled to your liking and served on garlic toast, with French fries, cole slaw and sautéed mushrooms.

DOUBLE EAGLE PRAWN FARFALLE PASTA

Al dente bowtie pasta tossed with black tiger prawns, garlic, onions, a splash of tomato sauce and fresh thyme. Served with a grilled Filoncino slice. 16.00

Compliment with a glass of See Ya Later Ranch ~ Nelly Rose



ISLAND GREEN CHICKEN RICE BOWL 15.00
Assorted seasonal vegetables and chicken strips sautéed with garlic and onion, mixed with a coconut –pineapple curry sauce, garnished with fresh pineapple and toasted almond slivers, all served on a bed of heavenly rice.

DESERT GOLD CHICKEN

Padano parmesan crusted breast of chicken fried in olive oil and butter, served with a light tomato basil sauce on farfalle pasta. 14.00

8 OZ MULLIGAN STEAK 18.00
Aged AAA Strip loin broiled to perfection and served with golden fries and topped with sautéed garlic mushrooms and vegetable of the day.

This steak is well paired with a Young & Wyse ~ Syrah

OSOYOOS GOLF AND COUNTRY CLUB APPY PLATTER 26.00
2 spring rolls, 12 BBQ wings, 1 portion calamari, 4 chicken tenders, 8 celery sticks, 8 carrot sticks, ranch dressing and sweet chili plum sauce.

NO SUBSTITUTIONS

Nicely paired with a Pitcher of Granville Island Honey Lager

Subject to all applicable taxes, Gratuities are not included

FOR THAT SPECIAL OCCASSION

THE OVER THE TOP BEST DESSERT EVER IN THIS VALLEY

Sensuously warm chocolate brownie cake, with vanilla ice cream drenched with chocolate sauce, garnished with whipped cream and fresh fruit.

8.00

For two guests

History of Golf in Osoyoos.

Raymond Fraser in the early twenties introduced the social and leisurely game of golf in Osoyoos. On a Sunday afternoon Raymond could be seen knocking a ball around the rangelands on the east side of the lake. The Orchards on the east side of the lake extended only one orchard deep and all the land above was rangeland. The greens were circles of about 12 feet in diameter, cleared of bunch grass, with a tomato can sunk in the center for a hole.

The advantage of starting the golf course was that Raymond could conveniently locate the first tee and ninth green right at the back of his own orchard. As interest and numbers grew, the first tee at the back of Raymond's orchard proved inconvenient for access, so a meeting was held and it was decided to make a real golf course with sand greens and tee boxes.

The first tee of the "new" course was on the site of the present Fernandes fruit stand, and the first hole extended north, the tee shot was across the road up the mountain, now highway 3, but as there was considerably less traffic then, this was of no consequence. This first hole was the only one with a bunker, a wind scooped hollow in the sandy soil. As there was no turf as such the ball invariably came to rest between grazed-off tufts of bunch grass, so a local rule permitted improving the lie.

As the greens were sanded they had to be fenced to keep the range animals off. An approach shot hitting a fence post or strand of wire had to be replayed. Waste oil from garages were used for oiling the sand, the range cattle kept the course "mowed", and if you lost your tee, dried horse droppings, preferably from a small sized horse, served the purpose. This being before the invention of the wooden tee, most golfers used half-inch lengths of hose, and to make finding them easier, had a bit of red cloth attached with a piece of string.