

the CLUBHOUSE

APPETIZER

Roasted Tomato Soup 12

olive oil, fresh basil

Strawberry and Spinach Salad 17

fresh strawberries, orange, candied pecans, fennel, spinach, strawberry and champagne vinaigrette

Mussels 20

Whistler Bear Paw honey lager steamed mussels with garlic, tomato, shallots and crisp french fries

Vine Ripened Tomato Salad 17

tomato, bocconcini, fresh basil, balsamic and rooftop honey vinaigrette

Smoked Salmon Salad 18

purple potatoes, shaved fennel, radish, beets, peas, pea shoots, calamansi vinaigrette

ENTRÉE

Rooftop Honey and Garlic Glazed Pork

Tenderloin 25

summer vegetables, Israeli couscous succotash, red wine jus

Harissa Crusted Lamb Sirloin 32

chickpea salad, gem tomatoes, red onion, cilantro, roasted peppers, black olives, roasted cauliflower

10 oz New York Striploin 39

roasted potatoes, summer vegetables, peppercorn jus

Grilled Herb Crusted Cauliflower Steak 22

local mushroom and barley risotto, sautéed spinach, asparagus

Pan Roasted Chicken Breast 28

roast potatoes, sautéed mushrooms, summer vegetables, Madeira jus

Johnson Straight Keta Salmon 30

roasted beets, potatoes, sautéed Swiss chard, spruce vinaigrette

DESSERT

Raspberry Cheesecake 10

vanilla chantilly and fresh raspberries

Muscovado Brownie with Dark Chocolate Ganache 10

caramel drizzle, whipped ganache

Mixed Berries with Vanilla Ice Cream 10

vanilla ice cream, hazelnut caramelini

FOR THE GOLFERS

Classic Triple Deck Clubhouse 22

roast chicken, tomato, lettuce, thick cut bacon, mayonnaise on toasted pullman loaf

Clubhouse Wings 20

tossed in Portobello's signature IPA BBQ sauce with carrots, celery and blue cheese dressing

Chip-Out Cheeseburger 20

crisp lettuce, vine ripened tomato, dill pickle, garlic aioli, honey bacon, aged white cheddar cheese

Corn Fritters 10

with green onions and maple-chili dipping sauce

Nachos 18

mozzarella, black olives, pickled jalapeño, fresh tomatoes, red and green onions, cilantro, salsa, guacamole, sour cream
add spiced chicken or beef 8