

THE OVERLOOK RESTAURANT

Menu

The Appies

Tacos \$18

Four flour tortillas topped with green tomato sauce and pickled red onion. Served with pico de gallo and guacamole.

Choose one:

- Tempura Shrimp
- Beer Battered Shrimp
- Pulled Pork
- Blackened Skirt Steak
- Gluten Aware Tortilla +\$2.5

Chicken Wings \$22

One pound of chicken wings tossed in your choice of flavour. Served with celery and carrot sticks.

Flavour Enhancements:

- Hot Buffalo
- Honey Garlic
- Sweet Chili
- BBQ
- Lemon Pepper
- Salt & Pepper
- Garlic Parmesan
- Korean Sticky

Salt & Pepper Calamari \$18

Buttermilk-marinated calamari rings tossed in our house-made tempura batter and fried until crisp. Served with sautéed onions and bell peppers alongside a creamy cucumber tzatziki.

Beer Cheese Dip & Pretzel Bites \$18

A warm blend of melted cream cheese, cheddar and Monterey Jack with bell peppers and green chili. Served with golden pretzel bites.

The Swing & Sea Platter \$40

Crispy beer-battered fish bites, lightly fried calamari and two po' boy shrimp tacos. Served with creamy potato salad, fresh cabbage coleslaw and golden fries.

The Clubhouse Platter \$40

A pound of crispy chicken wings tossed in your choice of sauce, golden onion rings, four savoury ground beef spring rolls and four bacon-wrapped beef tenderloin bites grilled to perfection.

Oven Baked Nachos \$19

Fried and seasoned corn tortillas loaded with sweet bell peppers, onions, olives and mixed cheese. Served with sour cream and house-made salsa.

Nacho Enhancements:

- Gluten Free +\$2.5
- Guacamole +\$3.5
- Cajun chicken +\$7
- Spicy ground beef +\$7
- Extra Cheese +\$5
- Extra Vegetables +\$5

The Classic's

Chicken Tenders \$15

Crunchy chicken tenders served with golden fries and plum sauce.

Poutine \$15

Golden fries bathed in our house-made beef gravy and finished with Alberta cheese curds.

- Regular \$10
- Large \$14
- Pulled Pork +\$6

Sweet Potato \$5/8

Fries
Crispy sweet potato fries served shareable-style with house-made chipotle mayo.

French Fries \$5/8

A shareable portion of crispy golden fries, fluffy on the inside. Served with ketchup.

Basket of Onion Rings \$8

Golden onion rings, lightly battered and fried to a crisp with a rich savory bite.

Pickle Chips \$9

Crisp pickle chips, bright and tangy with a clean refreshing crunch.

Pickle Fries \$9

A crisp basket of pickle fries, tangy and brined to perfection, delicately fried for a sharp savory bite.

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Greens

Mixed Field Greens

A fresh mix of sliced cucumbers, red grape tomatoes and sweet bell peppers.

Starter \$7
Full \$14

Classic Caesar

Crisp romaine tossed in our house-made citrus black peppercorn dressing. Finished with shaved parmesan and garlic bread croutons.

Starter \$8
Full \$16

House Dressings:

Italian herb vinaigrette, Balsamic, Raspberry vinaigrette, Lemon & oregano vinaigrette.

Salad Enhancements:

Grilled Chicken Breast +\$8
Sautéed Shrimp +\$12
Grilled Salmon +\$12
7oz Grilled NY Steak +\$13

Good Karma Bowl \$18

Leafy spinach tossed in apple cider vinaigrette with sundried cranberries, walnuts, fresh pineapple, apple slices and dollops of goat cheese.

Quinoa Salad \$18

A blend of quinoa, black beans, cucumber, feta and cherry tomatoes topped with blackened chicken breast. Served with your choice of dressing.

Summer Cobb \$23

Crisp romaine topped with boiled egg, cherry tomatoes, grilled chicken, bacon and avocado. Finished with crumbled blue cheese and your choice of dressing.

Sirloin Steak Salad \$28

Pan-seared 7 oz sirloin steak drizzled with chimichurri, served atop crisp romaine with sliced red onion, cherry tomatoes and crumbled feta. Finished with your choice of dressing.

Cedar Planked \$28

Salmon Nicoise Salad

Cedar-planked Atlantic salmon served with banana fingerling potatoes, cherry tomatoes, green beans, Kalamata olives and a soft-boiled egg. Finished with extra virgin olive oil and herb vinaigrette.

Rice Bowls



Seaside Curry Bowl \$22

Mussels, scallops, shrimp and cod bathed in a fragrant Thai red curry sauce over steamed jasmine rice. Topped with crushed peanuts.

Seoulful Bowl \$21

Signature Korean rice bowl with sautéed spinach, broccoli, carrots and pickled cucumber in gochujang sauce, topped with a fried egg.

Options:

Sweet Chilli Tempura Fish 
Sweet Chilli Tempura Shrimp 
Chicken Bulgogi
Beef Bulgogi

Kettle

Soup of the Day

Ask your server about today's delicious selection.

Cup \$5
Bowl \$7

Wonton Noodle Soup \$16

A savoury broth infused with spices and packed with tender strips of chicken, pork, Pacific shrimp and vegetables, topped with crispy onions. Served with house-made chili oil and soy sauce.

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Between the Buns

Crispy Buffalo Chicken  \$22

Burger

Buttermilk-marinated chicken coated in house-seasoned flour and fried until crispy. Piled high with cabbage slaw, dill pickles and mayonnaise.

Turkey Club  \$22.50

Slow-roasted turkey breast and grilled Black Forest ham layered with tomato, crisp lettuce, mozzarella, bacon and onion jam. Finished with mayo on grilled sourdough bread.

Prime Rib Dip  \$23

Slow-roasted Alberta prime rib, thinly shaved and layered on grilled garlic sourdough ciabatta. Served with au jus.

Steak Shawarma \$22

Grilled Middle Eastern-spiced beef steak on soft garlic flatbread, folded with Greek yogurt sauce, hummus, pickles, lettuce and diced tomatoes.

The Original  \$22.50

An 8 oz chuck brisket burger topped with crispy bacon, dill pickles, green leaf lettuce, tomatoes and melted cheddar cheese. Drizzled with house-made burger sauce on a toasted glazed brioche bun.

Veggie Burger    \$21

Grilled plant-based patty topped with fresh avocado, crisp lettuce, ripe tomato, red onion and house-made garlic mayo.

Steak & Egg Burger  \$23

Grilled 6 oz chuck brisket patty stacked with smoked brisket, a grilled egg, melted cheddar, crisp lettuce, ripe tomato, smoky bacon and rich onion jam.

Chicken Quesadilla  \$21

Grilled whole wheat tortilla filled with savoury chicken, melted cheese, bell peppers and onions. Served with salsa and sour cream.

Shrimp Po' Boy Sandwich  \$21

Classic Louisiana-style breaded shrimp piled onto a toasted soft sub bun with lettuce, tomatoes, pickles and sriracha Creole mayonnaise.

Sides

All Handhelds will be served with a side of your choosing:

Crispy Golden Fries

Mixed Field Green Salad

Chef's Soup of the Day

Side Enhancements:

Poutine +\$3.5

Caesar Salad +\$3.5

Sweet Potato Fries +\$3.5

Substitution

Gluten Aware Bun +\$2.5

Entrees & Pasta

Fish & Chips  

Battered fillet of haddock with crispy fries. Served with tangy tartar sauce and citrus cabbage coleslaw.

One Piece \$21.50

Two Piece \$25.50

Loaded Mac & Cheese \$18

A rich blend of Alfredo sauce with parmesan, cheddar and bacon.

Served with a garlic breadstick.

Flavour Enhancements:

Pulled Pork +\$8

Cajun Chicken +\$8

Garlic Butter Shrimp +\$12

Blackened 6 Oz Steak +\$13

Pasta Enhancements

Garlic Bread +\$3.5

Extra Vegetables +\$5

Extra Protein +\$7

Linguine Alle   \$23

Vongole

An Italian classic of fresh clams simmered in white wine, garlic, extra virgin olive oil, parsley, cherry tomatoes and red chili flakes. Served with a garlic breadstick.

Penne Rose  \$25

Spicy Italian sausage and chicken in a creamy tomato Alfredo sauce tossed with penne, parmesan and fresh herbs. Served with a garlic breadstick.

New York Style Steak   \$28

10 oz Alberta AAA beef steak grilled to your liking. Accompanied by herb butter mushrooms, a grilled half tomato and crispy onion rings. Served on grilled garlic bread.

Surf & Turf Gnocchi  \$32


Beef tenderloin tips and sautéed shrimp tossed with potato gnocchi in a zesty tomato and red wine marinara. Finished with blue cheese crumbles and served with a garlic breadstick.


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Pizza


Margherita  **\$25**
Buffalo mozzarella pizza topped with basil pesto, fresh tomatoes and fragrant basil on a crisp golden crust.


Fig & Prosciutto  **\$25**
Cream-based pizza with extra virgin olive oil and goat cheese, finished with fresh arugula and a drizzle of balsamic reduction.

Honey Pepperoni  **\$25**
Classic tomato sauce base with melted mozzarella, pepperoni slices and parmesan. Finished with a drizzle of hot honey.

Chicken Club  **\$25**
Tomato-based pizza topped with pulled roasted chicken, Black Forest ham, bacon, onion jam, mozzarella and Monterey Jack.

Spicy Italian  **\$25**
Tomato-based pizza topped with mozzarella, Calabrese salami, capicola, pickled hot peppers and fresh basil.

Big Island  **\$25**
Tomato-based pizza loaded with melted mozzarella, savoury ham, crispy bacon and tangy pickled pineapple for a sweet and smoky finish.

Solo Pepperoni  **\$14**
8 inch personal pizza topped with crispy pepperoni on a bed of mild chili marinara sauce and melted mozzarella.

Solo Hawaiian  **\$14**
8 inch personal pizza topped with tender ham and juicy pineapple chunks on a bed of mild chili marinara sauce and melted mozzarella.

Add-Ons:
Jalapeño +\$2
Extra Cheese +\$4
Shrimp +\$4.5
Chicken +\$4.5
Chorizo Sausage +\$4.5

Substitution:
Gluten Aware
Crust +\$3

Daily Specials

Monday

Chefs Feature Pasta or Bowl (11am - 9pm)
Flavours & prices are changed weekly.

Tuesday

Taco Tuesday (11am - 9pm)
Flavours & prices are changed weekly.

Wednesday

Wing & Wine Night (5pm - 9pm)
\$15 for one (1) lb of chicken wings, with the purchase of a beverage and 40% off bottles of wine.

Thursday

Pizza Flight Feature (11am - 9pm)
Dishes & prices are changed weekly.

Friday

Friday Night Feature (5pm - 9pm)
Buffet & plated feature prices are changed weekly.

Saturday

Breakfast (11am - 2pm)
Breakfast Menu available to order.

Steak Feature (11am - 9pm)
Flavours & prices are changed weekly.


Sunday

Breakfast Menu (11am - 2pm)
Breakfast Menu available to order.

Platter Feature (11am - 9pm)
Flavors & prices are changed weekly.

Join The Hamptons Newsletter!
By joining The Hamptons Newsletter, you will receive weekly updates on all activities happening at the clubhouse! Including buffet menus, brunch festivities & more!
Please send your request to:
reservations@hamptonsgolfclub.com
to be added!

Dessert

Strawberry Champagne  **\$12**
Cheese Cake
Strawberry swirled vanilla cheesecake with a champagne mousse on top with a chocolate cookie graham base.

Sticky Toffee Pudding **\$12**
Martini
Warm sticky toffee pudding served with vanilla bean gelato. Finished with cinnamon and caramel whipped cream.

Chocolate Ganache **\$12**
Slow-baked chocolate cake glazed with dark chocolate ganache, topped with wild blueberry compote and a brandy sugar cookie.

Chocolate Gelato Bomb **\$12**
Frozen chocolate gelato covered with cocoa hazelnut.