





THE OVERLOOK RESTAURANT


Menu


Starters & Shares

Guacamole Dip    \$9
The perfect balance of house-made creamy, spiced, fresh avocado & Pico de Gallo. Served with a basket of our corn tortilla chips.

Warm Feta Dip  \$14
Whipped feta & sundried tomatoes, combined with roasted garlic. Served with our house-made salt & pepper potato chips.

French Onion Brisket Sliders  \$15
Tender slices of house braised beef brisket with caramelized onions in red wine & a blanket of rich rum apple barbecue sauce. Served on Polynesian slider buns.
Substitution:
Gluten Aware Bun +\$2.5

Smoked Atlantic King Salmon Bruschetta  \$15
An ideal blend of land & sea! Cured salmon, fresh tomatoes, herbs, olive oil & roasted garlic, all nestled on grilled sourdough crostinis.

Red Tuna Crudo  \$20
Red tuna marinated in our house-made chipotle lime vinaigrette, with a blend of root vegetables & jalapenos. Served with crispy wonton wraps.
Substitution:
Gluten Aware Wontons +\$2.5

Salt & Pepper Calamari \$15
Buttermilk marinated calamari rings, tossed in our house made tempura batter. Served crisp, with a blend of slightly sautéed onions & bell peppers. Accompanied with a creamy & zesty cucumber Tzatziki sauce.

Beef Tenderloin Bites  \$22
Savory bacon wrapping every tenderloin medallion, topped with our green peppercorn sauce.

Chicken Karaage \$17
Japanese style fried chicken bites, coated in a velvety spicy honey sauce. Topped with roasted sesame seeds & seaweed strips.


Shrimp Tostadas  \$12
Beer battered Pacific tiger shrimp placed over an opened-faced whole wheat tortilla. Adorned with our creamy house-made basil pesto aioli & green cabbage slaw.
Substitution:
Gluten Aware Tortilla +\$2.5

The Classics

Sweet Potato Fries   \$12
Shareable size of crispy sweet potato fries, served with our chipotle mayo.

Poutine  \$15
Golden fries bathed in our house made rich beef gravy & finished with bits of Alberta's cheese curds.

Chicken Tenders  \$15
Crunchy chicken tenders partnered with our golden fries. Accompanied with plum sauce.

Oven Baked Nachos  \$25
Fried & seasoned corn tortillas, loaded with sweet bell peppers, onions, olives & mixed cheese. Served with sour cream & house-made salsa.

Parmesan Lattice Fries \$13
Crosscut crispy fries with a dollop of fresh jalapeños & parmesan asiago cheese.

Chicken Wings  \$22
One (1) lb of your choice of flavoured chicken wings, served with celery & carrot sticks.

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

Flavour Enhancements:
Hot
Honey Garlic
Teriyaki
BBQ
Salt & Pepper
Honey Sriracha

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Menu

Kettle

Soup of the Day

Ask your server about today's delicious selection.

Cup \$5

Bowl \$7

Wonton Noodle Soup \$16

Savoury broth, infused with spices! Packed with tender strips of chicken, pork, Pacific shrimp, vegetables & topped with crispy onions. Served with house-made chili oil & soy sauce.

Braised Beef Noodle Soup \$16

Beef bites in a rich peppercorn infused broth, topped with fresh peanuts & fresh herbs.

Greens

Mixed Field Greens GF V DF

A fresh mixture of sliced cucumbers, red grape tomatoes, & sweet bell peppers.

Starter \$7

Full \$14

Good Karma Bowl GF V \$18

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

Classic Caesar GFA V

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

Starter \$7

Full \$14

House Dressings:

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

Salad Enhancements:

Grilled Chicken Breast +\$7

Sauteed Shrimp +\$10

Grilled Salmon +\$11

6oz Grilled NY Steak +\$11

Mains

Chorizo & Shrimp GFA \$21

Fettuccine
Combination of mediterranean chorizo & Pacific tiger shrimp on a bed of fettuccine pasta coated in tomato cream sauce. Finished with ricotta & mozzarella cheese & sundried tomato pesto.

Pasta Enhancements

Garlic Bread +\$3.5

Extra Vegetables +\$5

Extra Protein +\$7

Chicken & Asparagus GFA \$21

Penne
Chicken bites with asparagus, penne pasta tossed in our house-made green pesto. Complemented with Moroccan olives & a mild chili white wine cream sauce.

Seaside Curry Bowl GF DF \$22

Mussels, scallops, shrimp & cod bathed in a fragrant Thai red curry sauce. Topped with crushed peanuts on a bed of steamed jasmine rice.

New York Style Steak GFA \$30

10oz Alberta AAA beef steak, grilled to your liking. Accompanied with herb butter mushrooms, grilled half tomato & topped with lightly coated crispy onion rings. Served on grilled garlic bread.

Fish & Chips GFA \$22

Battered filet of Haddock with a side of crispy fries. Served with tangy tartar sauce & citrus green cabbage coleslaw.

GF Gluten Free

GFA Gluten Free Available


V Vegetarian

DF Dairy Free


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Handhelds

Turkey Club  \$21
Stacked with basted breast of turkey, grilled bacon, tomato slices, arugula, melted mozzarella cheese, & thousand island dressing. Served in between two slices of seven grain sourdough.

Peppercorn Beef Dip  \$21
Layers of shaved Alberta prime rib, marinated in a fragrant peppercorn gravy. Topped with melted Swiss cheese on a whole wheat submarine bun with tangy horseradish spread.

French Onion Sirloin  \$21
A juicy 6oz Alberta sirloin, grilled to your liking, topped with vibrant chimichurri, braised red wine onions, & a layer of melted Swiss cheese. Served on buttery grilled Texas brioche.

Applewood Hot Dog  \$21
A savoury Certified Black Angus beef hotdog topped with tender beef brisket, caramelized onions, tangy dark rum barbecue sauce, & melted Asiago cheese. Served on a Polynesian sub bun.

Buffalo Chicken Bliss  \$21
Crispy chicken coated in a honey sriracha sauce. Bundled in spinach, tomato, cheese, & sweet sauce.

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
Parmesan Lattice Fries +\$3.5


Substitution

Gluten Aware Bun +\$2.5

Gourmet Burgers

The Original  \$22
An 8oz chuck brisket burger topped with sautéed mushrooms, crispy bacon, onions, dill pickles, green leaf lettuce, tomatoes, & melted cheddar cheese. All drizzled with house-made burger sauce on a toasted glazed brioche bun.

Steak Sangria Burger  \$22
A flavorful 8oz prime rib patty topped with house-made chipotle ketchup, red wine-braised onions, & a layer of melted applewood cheddar cheese. Served on a perfectly toasted glazed brioche bun.

Classic Chicken Burger  \$22
A blackened chicken breast topped with house-made fire-roasted tomato salsa, banana peppers, grilled bacon, fresh tomatoes, green leaf lettuce, and melted cheddar cheese. Served on a toasted ciabatta roll.

Jalapeño Crab Ranch Burger  \$22
A 5oz crab patty topped with creamy peppercorn ranch, red wine-braised onions, fresh tomatoes, green leaf lettuce, & melted jalapeño Havarti cheese. Served on a toasted glazed brioche bun.

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
Parmesan Lattice Fries +\$3.5


Substitution


Gluten Aware Bun +\$2.5

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Pizza

Portabello & Asparagus  **\$22**
Chargrilled portobello mushrooms & asparagus in a mild chili marinara sauce, topped with fresh tomatoes & creamy goat cheese.

The Drive  **\$22**
Crispy edged pepperoni & chorizo sausage crumble, with green peppers, mushrooms & tomatoes. In a mild chili marinara sauce topped with melted mozzarella cheese.

Big Cheese  **\$22**
A classic styled cheese pizza! Mariana sauce topped with melted cheddar & mozzarella cheese.

West Coast  **\$22**
Sautéed shrimp in olive oil with fresh tomatoes & balsamic-glazed shallots. Topped with parmesan & mozzarella cheeses, finished with a zesty lemon caper aioli.

Ranch Chicken Bliss  **\$22**
Soft and juicy chicken bites layered in a parmesan ranch sauce paired with honey sriracha hot sauce. Topped with melted cheddar & mozzarella cheese.

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 11am-Close
Flavors & prices are refreshed every week.

Tuesday
Taco Tuesday 11am-Close
Flavors & prices are refreshed every week.

Wednesday
Wing Night 5pm-9pm
\$10 for one (1) lb of chicken wings, with the purchase of a beverage.

Thursday
Steak Feature 5pm-9pm
Dishes & prices are refreshed every week.

Friday
Friday Night Buffet 5pm-9pm
Buffet & prices are refreshed every week.

Saturday
Breakfast 11am-2pm
Breakfast Menu available to order.

California Roll Bundle 11am-Close
Buy 1 roll get the other 50% off

Sunday
Breakfast Menu 11am-2pm
Breakfast Menu available to order.

Feature Platter 11am-Close

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!