

THE OVERLOOK RESTAURANT

Menu

The Appies

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 and sun-dried 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

Beef Tenderloin Bites \$22

Savory bacon wrapping every tenderloin medallion, topped with our green peppercorn sauce.

Smoked Atlantic King \$15

Salmon Bruschetta

An ideal blend of land & sea! Cured salmon, fresh tomatoes, herbs, olive oil & roasted garlic, all nestled on grilled sourdough crostini.

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

Veal Meatballs \$15

Herb-marinated and slow-braised in a red wine tomato sauce, topped with Parmesan & Asiago cheese. Served with grilled sourdough bread.

Substitution:

Gluten Aware Bun +\$2.5

Red Tuna Crudo \$20

Red tuna marinated in our house-made chipotle lime vinaigrette, sprinkled with vegetables & jalapenos. Served with crispy wonton wraps.

Fish Tacos \$12

Two tacos with grilled Cajun Mahi Mahi topped with a passion fruit Sriracha mayo & creamy goat cheese in a corn tortilla.

Substitution:

Gluten Aware Tortilla +\$2.5

Chicken Gyoza \$15

Japanese-style chicken dumplings topped with scallions. Served with warm ponzu sauce.

Platter to Share \$32

Half rack of baby back ribs, 2 beef tenderloin bites, 4 grilled gyoza, 6 chicken wings with your choice of sauce, & a small basket of crispy onion rings.

The Classics

Sweet Potato Fries \$12

Shareable size of crispy sweet potato fries, served with our chipotle mayo.

Oven Baked Nachos \$25

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

Signature Enhancements:

Gluten Free +\$2.5

Guacamole +\$3.5

Cajun chicken +\$7

Spicy ground beef +\$7

Extra Cheese +\$5

Extra Vegetables +\$5

Poutine \$15

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

Parmesan Lattice Fries \$13

Crispy crosscut fries topped with melted parmesan asiago cheese & fresh jalapeños.

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.

Chicken Tenders \$15

Crunchy chicken tenders partnered with our golden fries. Accompanied with plum sauce.

Chicken Wings \$22

One (1) lb of your choice of flavoured chicken wings, served with celery & carrot sticks.

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.

Katsu Ramen Noodle Soup

DF

\$16

Crispy pork katsu & tender pork char siu with corn, scallions, & a boiled egg.

Rice Bowls

Seaside Curry Bowl

GF DF CN

\$22

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

Satay Chicken Bowl

DF

\$21

Pan-grilled strips of chicken with spicy peanut sauce, stir-fried vegetables, & a crispy fried egg. Served over fragrant Jasmine rice.

Beef Bulgogi Bowl

DF

\$21

Sautéed marinated beef strips with sesame & light soy sauce, served over Jasmine rice with seared gyoza & stir-fried vegetables.

Greens

Mixed Field Greens

GFA V DF

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

Starter \$7

Full \$14

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

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.

Summer Cobb

GF V

\$18

A crisp blend of romaine & arugula with fresh Roma tomatoes, chopped bacon, sliced avocado, sweet corn, blue cheese, & a boiled egg, served with red wine herb vinaigrette.

Thai Salad

GFA V CN

\$18

A vibrant mix of artisan greens, sweet bell peppers, cucumber, & scallions, topped with grilled tofu. Tossed in a bold Thai sesame dressing & finished with crunchy peanuts.

Pasta

Angel Hair

GFA

\$21

Bruschetta

Fine angel hair pasta topped with grilled zucchini, bell peppers, & cauliflower tossed in our signature bruschetta sauce. Finished with a fresh basil chiffonade.

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.

Pasta Enhancements

Garlic Bread +\$3.5

Extra Vegetables +\$5

Extra Protein +\$7

Gnocchi Bolognese

\$21

Tender potato gnocchi tossed in a rich, zesty meat sauce with tomato, red wine, and mushrooms, topped with grated Grana Padano.

Chorizo &

GFA

\$21

Shrimp 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.



Gluten Free



Gluten Free Available



Dairy Free



Vegetarian



Contains Nuts

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Menu

Between the Buns

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.

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.

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.

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.

Chicken Club Burger \$22

Grilled, marinated chicken breast topped with basil pesto, crisp lettuce, fresh tomato, grilled bacon, melted cheddar and mozzarella cheeses. Served on a toasted herb ciabatta bun.

Hot Honey Chicken Wrap \$21

Crispy chicken coated in a honey sriracha sauce. Bundled in spinach, tomato, cheese, & sweet sauce.

Orchard Lamb Burger \$22

Juicy 8oz lamb patty topped with our house-made apple chutney, fresh arugula, pickled red onion, & creamy spicy Havarti cheese. All melted to perfection on a toasted 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 or Cajun Fries +\$3.5

Substitution

Gluten Aware Bun +\$2.5

Mains

Maple Bourbon Baby Back Ribs

Half Rack \$17

Full Rack \$21

Tender spice-rubbed back ribs marinated overnight & slow-roasted. Basted with maple-smoked BBQ sauce & charbroiled. Served with coleslaw & side potato salad.

New York Style Steak \$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.

Cedar-Planked Salmon \$28

Oven-baked & basted Atlantic salmon with a maple-orange glaze. Served with chef's choice of potato & seasonal grilled vegetables.

Lamb Chops \$55

Herb-crusted lamb chops with fresh rosemary & Dijon mustard, served with a rich garlic-balsamic sauce. Accompanied by chef's choice of potato & seasonal grilled vegetables.

The Surf & Turf \$65

Chargrilled 8oz beef tenderloin paired with a shrimp & scallop skewer, topped with a rich Gorgonzola cheese gravy. Served with chef's choice of potato & seasonal grilled vegetables.

The Tomahawk \$110

Chargrilled 36oz Black Angus tomahawk steak, served with rich rosemary gravy, herb-garlic sauce, & classic Béarnaise. Accompanied by chef's choice of potato & seasonal grilled vegetables. Perfect for 3-4 people.

Steak Frites \$32

8oz Angus Beef sirloin, served with a mixed green salad, horseradish sauce, & sea-salted fries.

Side Enhancements:

Parmesan Lattice Fries or Cajun Fries +\$3.5

Poutine +\$3.5

Caesar Salad +\$3.5

Sweet Potato Fries +\$3.5

Fish & Chips \$22

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

Chicken Breast Supreme \$30

Tender chicken stuffed with fresh basil & double crème Brie, finished with a lemon-oregano sauce. Served with chef's choice of potato & seasonal grilled vegetables.



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Menu

Pizza

Portobello & Asparagus \$22

Chargrilled portobello mushrooms & asparagus on a mild chili marinara sauce, topped with fresh tomatoes & creamy goat cheese.

West Coast \$22

Tiger shrimp, mozzarella cheese, fresh arugula, & a drizzle of olive oil on a Basil garlic pesto base.

Tomato & 3 Cheese \$22

Zesty chili-infused marinara topped with fresh sliced tomato, mozzarella, bocconcini, & shaved Parmesan.

The Drive \$22

Crispy edged pepperoni & chorizo sausage crumble, with green peppers, mushrooms & tomatoes. On a mild chili marinara paste, Topped with melted mozzarella cheese.

Ranch Chicken Bliss \$22

Soft & juicy chicken bites layered in a parmesan ranch sauce paired with honey sriracha hot sauce. Topped with melted cheddar & mozzarella cheese.

Solo Pepperoni \$12

8 inch personal pizza. Topped with crispy pepperoni, on a bed a mild chili marinara sauce & melted mozzarella cheese.

Solo Hawaiian \$12

8 inch personal pizza. Topped with tender ham & juicy pineapple chunks, on a bed on mild chili marinara sauce, & melted 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

Dine In Only

Monday

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

Tuesday

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

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 changed weekly.

Friday

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

Saturday

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

Sandwich Feature (11am - 9pm)

Flavours & prices are changed weekly.

Sunday

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

Pizza 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

Salted Caramel Bites \$8

Baked oats and dark chocolate chips blended with sweet & salty caramel.

Victorian Sponge Sandwich \$8

Light sponge cake layered with fresh strawberry filling & finished with a drizzle of fruit coulis.

Lemon & Blueberry White Chocolate Cheesecake \$8

A rich blend of cream cheese, tangy lemon, & sweet blueberries over a smooth white chocolate crème base.

Matcha Tiramisu \$8

Delicate layers of Japanese matcha & coffee liqueur-soaked ladyfingers, settled in cocoa syrup for a unique twist on the classic dessert.

Sticky Toffee Pudding \$8

A rich, moist sponge cake made with dates, served warm & drenched in buttery toffee sauce, topped with whipped cream.



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Gluten Free Available



Dairy Free



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Brunch Menu

Crackin' Good Eats

Build Your Own Omelette \$15.5

Complement your omelette with a choice of: bacon, breakfast sausage, or grilled ham. Crispy brown or white toast, a side of fruit & golden hash browns.

Enhancements:
 Bacon
 Ham
 Bell Peppers
 Cheese
 Olives
 Green Onions
 Tomatoes

Ultimate Breakfast \$14

Three eggs, any style of your choosing, accompanied by two pieces of: bacon, breakfast sausage, or grilled ham. Completed with your choice of brown or white toast, a side of fruit & golden hash browns.

Classic Pancakes & Cream \$14

Two warm & soft pancakes topped with smooth, whipped cream. Served with a side of fruit.

Substitution:
 French Toast

Classic Breakfast Special \$8.5

Two eggs, any style of your choosing. Paired with your choice of: bacon, breakfast sausage, or grilled ham. Completed with golden hash browns.

Eggs Benny \$16

Two poached eggs atop back bacon on a toasted English muffin. Finished with rich hollandaise sauce, with a side of fruit & hash browns.

Make it a Smoked Salmon Eggs Benny!
 Substitute the Back Bacon for some tender smoked salmon! +\$5

The Benny Bowl \$17

Two poached eggs on a bed of golden hash browns. Accompanied by sauteed sweet bell peppers, onions & crispy bacon. Topped with hollandaise sauce & green onion.

Dish Enhancements

One Egg +\$1.5
 Side of Fruit +\$2
 Vegan Eggs (Scrambled or Omelette Style) +2
 Side of Hash Browns +\$2
 Extra Bacon (Three pieces) +\$3.5
 Extra Breakfast Sausage (Two pieces) +\$3.5
 Gluten-Free Breakfast Sausage (Two pieces) +\$3.5
 Extra Ham (One piece) +\$3.5
 Extra Pancake +\$3.5
 Gluten Free Pancake +3.5
 Gluten Free English Muffin +3.5
 Gluten Free Toast +\$4
 Smoked Salmon +\$5

Breakfast Beverages

Juice: Apple, Orange, Cranberry \$3.75
 Coffee \$3.75
 Tea \$3.75
 Hot Chocolate \$4
 Coffee & Baileys 1oz/2oz \$8.5/\$9.5
 Hot Chocolate & Baileys 1oz/2oz \$8.5/\$9.5
 Hot Toddy 1oz \$8.5
 Mimosa: Orange, Cranberry \$11
 Breakfast Caesar 1oz \$10