



BREAKFAST

Available Monday to Friday 11:00 AM to 2:00 PM
Weekends & Holidays 8:00 AM to 3:00 PM

Idylwyld Breakfast	\$18
Two eggs made your way, two pieces of bacon, two sausages, home fries & your choice of white or brown toast. Gluten-free option available	
Avocado Toast V	\$18
Sourdough topped with avocado, over easy egg, brie & tomato salsa. Gluten-free option available	
Open-Faced Smoked Salmon Bagel	\$19
Sesame bagel with herbed cream cheese, smoked salmon, pickled onions & capers	
French Toast V	\$15
Three slices served with house-made whipped cream. Gluten-free option available	
Breakfast Wrap	\$13
Spinach, brie, bacon, scrambled eggs & hot honey	

*All items include home fries, which can be substituted for fresh sliced tomatoes.
Substitute white/brown toast with rye for an additional \$1.
Coffee included with breakfast.*

Vegetarian-V

Gluten Free-GF



MENU

STARTERS

- Bruschetta on Rosemary Focaccia V** **\$14**
Fresh tomatoes, garlic, basil and olive oil, topped with balsamic glaze
- Spinach & Artichoke Dip V** **\$14**
Served with naan and tortilla chips. Gluten-free option available
- Chicken Skewers GF** **\$15**
Grilled chicken skewers in a teriyaki marinade with a sweet chili sauce
- Baked Brie V** **\$14**
Topped with peaches and hot honey, served with toasted naan.
Gluten-free option available
- Fried Calamari** **\$12**
Served with citrus aioli
- Soup of the Day** **Large Cup \$7 | Small Cup \$5**
Add a dinner roll for \$1.50

SALADS

- CAESAR SALAD** **FULL \$16 | HALF \$9**
Romaine lettuce, bacon, parmesan cheese with a house-made Caesar dressing.
Gluten-free option available
- GREEK SALAD V|GF** **\$16**
Cucumber, red onion, heirloom tomatoes, red peppers, olives & feta with a house-made oregano & lemon dressing
- STRAWBERRY SPINACH SALAD V | GF** **\$17**
Spinach, strawberries, feta, red onions and candied walnuts with a balsamic poppy seed dressing
- TACO SALAD** **\$21**
Tortilla bowl, lettuce, tomatoes, avocado, red onions, olives, black beans, mixed cheese, sour cream & salsa with choice of ground beef or grilled chicken

ADD TO YOUR SALAD

Char-Grilled Chicken \$8 | Crispy Chicken \$9
Pan-Seared Shrimp \$8 | Grilled Salmon \$12

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HANDHELDS

Idy Smash Burger (Substitute Veggie Patties) **\$20**

Two 3.5 oz patties, cheddar cheese, caramelized onions, bacon, pickles, tomato, shredded lettuce with a house-made burger sauce on a toasted brioche bun. Gluten-free option available

Clubhouse Wrap **\$17**

Grilled chicken, lettuce, tomato, bacon, mixed cheese with basil pesto
Upgrade to a sandwich for \$2

Shrimp Tacos **\$19**

Two flour tortillas with crispy shrimp, mango pineapple salsa, avocado & sweet chili drizzle

Crispy Buffalo Wrap **\$19**

Crispy chicken, bacon, lettuce, tomato, red onion & cheese with buffalo sauce & blue cheese

Grilled Chicken Asiago Sandwich **\$19**

Grilled chicken, bacon, asiago, cucumber and spinach, finished with creamy dill sauce on rosemary focaccia

*All handhelds served with choice of Fries, Kettle Chips, Caesar Salad, or Soup.
Upgrade to Sweet Potato Fries, Onion Rings, or Greek Salad for an extra \$2*

PUB SIDE

CHICKEN WINGS **10 \$18 | 20 \$28**

Your choice of mild, medium, hot, honey garlic, lemon pepper, Cajun, suicide, or salt & pepper, served with crudité's & ranch

PIZZA ROLLS **\$16**

Five pizza rolls filled with mozzarella, pizza sauce & pepperoni

CHICKEN FINGERS **\$20**

House-made herb-floured chicken fingers served with fries & plum sauce

CHEESE STICKS **V \$14**

House-made breaded mozzarella frita served with marinara

NACHOS **V \$18**

Loaded nachos with black & green olives, tomatoes, jalapeños, shredded lettuce & mixed cheese, served with salsa & sour cream.

Add chicken or ground beef for \$5

POUTINE **\$14** SWEET POTATO FRIES **\$12**

ONION RINGS **\$12** KETTLE CHIPS & DILL DIP **\$12**

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ENTRÉES

Chicken Bacon Florentine Linguine \$23

Grilled chicken, bacon, onions, spinach and artichoke hearts, finished in a garlic cream sauce. Gluten-free option available

BBQ Ribs Half Rack \$25 | Full Rack \$30

Served with seasonal vegetables and seasoned potato wedges

Salmon Bowl **GF** \$26

Salmon with cucumbers, pickled onions, shredded carrots, avocado and sliced beets, finished with toasted sesame seeds

Chicken Bowl \$22

Crispy chicken tossed in honey garlic sauce with broccoli and rice. Gluten-free option available

Steak Skewers **GF** \$26

Three skewers marinated in garlic soy, served over sautéed seasonal vegetables

Weekly Fresh Catch

Chef's feature fish with rotating preparation. Please ask your server for details and pricing

DESSERTS

CRÈME BRÛLÉE **GF** \$12

Served with fresh berries

ASSORTED CAKES \$10

Please ask your server for today's selection

FUNNEL FRIES \$9

Tossed in cinnamon sugar with chocolate and caramel drizzle, served with house-made whipped cream

Proudly crafted with locally sourced ingredients to highlight the best of our community.

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