

Weekend Feature Dinner Menu

(Thursday to Sunday 4:00 pm to close)

SLOW BRAISED BEEF SHORT RIBS \$27.00

Served on a bed of garlic sweet potato mashed, mixed vegetables
topped with a red wine au jus

1/4 ROASTED CHICKEN \$20.00

Slow roasted rosemary lemon chicken
served with rice pilaf & mixed vegetables

SURF N TURF 8oz Ribeye & garlic prawns \$29.00

Served with mixed vegetables, choice of rice pilaf, garlic mashed
Or hand cut French fries

VEGETABLE STIRFRY \$18.00

Sautéed mixed vegetables tossed in teriyaki
Sauce and served on a bed of rice pilaf
Add chicken or prawns for \$5.00

BUTTERNUT SQUASH RAVIOLI \$20.00

Tossed in a white wine garlic rose sauce
Garlic Toast

All entrees served with your choice of soup or salad to start

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Take out available at 403-646-2050



Dessert Menu

Apple Crumble \$8.00

Chopped apples topped and crisp baked
streusel served with one scoop of ice cream

MOLTEN CHOCOLATE CAKE \$8.00

Strawberry and Grand Marnier syrup
with one scoop of ice cream

STRAWBERRY CHEESECAKE \$8.00

Served with whip cream and strawberry coulis

ICE CREAM \$5.00

Three Scoops of Chocolate or Vanilla
Topped with whipped cream

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Wine list

Submission Cabernet Sauvignon

\$39.00

Oakey, berries, chocolate, and vanilla flavors. Full bodied, smooth easy drinking

Canoe Ridge Merlot

\$39.00

Sleek & supple with vibrant cherry and tomato leaf accents

Liquidity Pinot Grigio

\$39.00

Pear, apple, peach, and citrus notes. Light dry and soft tasting

Grand Ardeche Chardonnay

\$39.00

Butter, oak, vanilla, fruit, and citrus notes. Light dry and soft tasting



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