

## Starters & Field Greens

### Featured Soup

On a need to know basis . . . \$market

**Gordo's Caesar** double smoked bacon, classic dressing, house crouton, imported Grana Padano Starter \$5 Grande \$9

**Nineteen Greens** little creek organic greens, chopped dates, grape tomatoes, honey-lime vinaigrette, toasted almonds Starter \$5 Grande \$9

**Asian Noodle** crisp romaine, fresh herbs, spicy Thai vinaigrette, red onion, peanuts, green papaya, chilled Shanghai noodles Grande \$11

**Chimo Greens** little creek greens, apple tarragon vinaigrette, blueberries, roasted corn, blackberries, green beans, red peppers, candied pecans Grande \$11 ½

### Add

Toasted garlic baguette \$2 ½

Fire grilled breast of chicken \$4

Seared skewer of tiger prawns \$5 ½

Blackened Cajun breast of chicken \$4 ½

## Après Golf & Share Plates

**Steakhouse Onion Rings** thick cut onions, smokey Spanish dip & garlic aioli \$6 ½

**Cheese Toast** aged Canadian cheddar, provolone, creamy parmesan dip \$7

**Honey Garlic Ribslets** ¾ pound of crispy pork ribs, sweet honey garlic drizzle \$9 ½

**Sweet & Spicy Chicken** tossed in our sesame Thai chili glaze with wonton crisps, cucumber & papaya \$10 ½

**Spicy Komori Wings** 1 pound, Asian style chicken wings, with freshly grated ginger, szechuan pepper, tossed in Thai sauce with a cool parmesan dip \$11

**Chong Qing Emperor Wraps** crisp iceberg lettuce, julienne mixed vegetables, hoisin glazed chicken, crunchy noodles, roasted peanuts, cilantro, fresh mint \$13

**West Coast Crabsicles** crispy Dungeness crab cakes with a twist, citrus aioli \$14

**Executive Chef Terry Owens**

##### Prices do not include tax

Please advise us of any allergies

## Mains & Dinner Plates



Nineteen proudly serves 35 day aged, grain fed, well marbled, Certified Angus Beef®. Accompanied by seasonally inspired fresh vegetables, with your choice of baked potato, warm potato salad, nineteen greens, Caesar or fries

### Certified Angus Beef® Sirloin

19 spice rub Six ounce cut \$20 ½

Eight ounce cut \$24 ½

### Certified Angus Beef® New York

19 spice rub, creamy Dijon drizzle

Ten ounce cut \$30

### Certified Angus Beef®

#### Blackened New York

Proprietary Cajun spice, garlic butter

Ten ounce cut \$32

### Certified Angus Beef® Rib Steak

19 spice rub Fourteen ounce cut \$34

### Add

Toasted garlic baguette \$2 ½

Sautéed garlic mushrooms \$4

Seared skewer of tiger prawns \$5 ½

Alaskan king crab, ½ pound \$13

*Blue – quick sear, cold center*

*Rare – very red, cool center*

*Medium Rare – red, warm center*

*Medium – pink center, hot*

*Medium Well – slightly pink center*

*Well – cooked throughout, no pink*

**Crispy Moroccan BBQ Chicken** warm potato salad, crunchy cucumber & papaya slaw, seasonal vegetables \$23

**Seafood Share Platter** Wild Sockeye Salmon, ¾ lb of King Crab legs, two skewers of tiger prawns, scented rice, baked potato & sautéed vegetables \$49

### Ocean Wise Fresh Catch

\$market price & availability

**Wild Sockeye Salmon** cedar plank roasted with a sun-dried cherry, currant & almond butter, scented rice, sautéed vegetables \$23

Ocean wise Sockeye Salmon,  
endorsed by the Vancouver Aquarium  
as an environmentally sustainable fish

## Pizza & Pasta

**Classic Pepperoni Pizza** roasted garlic, thyme scented oven dried tomatoes, sizzled garlic mushrooms, provolone \$12

**Old School Alfredo** pappardelle pasta, classic garlic & nutmeg cream, grape tomatoes & imported Grana Padano, served with a toasted garlic baguette.

The legend lives on . . . \$14

### Add

Grilled breast of chicken \$4

Seared skewer of tiger prawns \$6

Blackened Cajun breast of chicken \$4 ½

## Burgers & Sand Wedges

Choice of crinkle cut steakhouse fries,  
Nineteen Greens or Gordo's Caesar

**Featured Sandwich** \$market

**Peppercorn Burger** dredged in coarse black pepper, blue cheese, tobacco onions, crisp iceberg lettuce, vine-ripened tomato, mayonnaise, mustard, pickles \$11

**Smokey Bacon Cheddar** aged Canadian cheddar, double smoked bacon, crisp iceberg lettuce, thick tomato, sweet red onion, mustard, mayonnaise, pickles \$11 ¾

**Magical Mushroom** garlic mushrooms, provolone, lettuce, tomato, sweet red onion, mustard, mayonnaise, pickles \$12

**Certified Angus Beef® Dip** roasted tender, shaved whisper thin, served open face with sizzled garlic mushrooms on a toasted garlic baguette, natural au jus \$13

**Certified Angus Beef® Steak Sandwich** 6 ounce, Certified Angus Beef® Sirloin steak, garlic baguette, crispy fried tobacco onions \$15 ¾

**'Liar's Club' Chicken Burger** smoked bacon, aged Canadian cheddar, iceberg lettuce, mayonnaise, thick vine-ripened tomato, on a toasted kaiser \$11

**Cajun Chicken Burger** Cajun seared chicken breast, aged cheddar, crispy tobacco onions, roasted garlic aioli, iceberg lettuce, mayonnaise, vine-ripened tomato, on a toasted kaiser \$12

## Afters & Desserts

**Chocolate Mousse** white & dark Belgian chocolate, seasonal compote \$8

**Okanagan Apple Stirfry** puff pastry, vanilla ice cream, almond crumble, warm caramel drizzle \$8

**Crispy Fried Banana Fritters**  
shaved white Callebault chocolate, warm banana liqueur glaze, vanilla ice cream \$9

**Ice Wine** Prospect Winery, vidal ice wine, two ounce pour \$12



**Two Eagles Golf Course**

For tee times call 250 768 0080

Tournament requests: [info@twoeaglesgolf.com](mailto:info@twoeaglesgolf.com)



Nineteen is a partner in the Canadian Ocean Wise program. British Columbia is known for its fresh, high quality seafood. Ocean Wise is a Vancouver Aquarium conservation program created to help restaurants & their customers make environmentally friendly seafood choices. So now you can enjoy a great meal, while doing your part to protect our oceans



Nineteen Steakhouse & Lounge proudly serves 'Certified Angus Beef®'. The award winning purebred Aberdeen Angus forms the basis of the 'Certified Angus Beef®' program, introduced in 1978. Known as the "beef eaters beef" the Angus is recognized worldwide for its outstanding tenderness, tantalizing flavor and juiciness. Less than 4% of all beef produced in Canada meets the requirements of the 'Certified Angus Beef®' label. This effort translates into the most tender, juicy & flavorful steak available. You simply can't buy a better steak, because we can't!

### **Feedback?**

Email [neilm@twoeaglesgolf.com](mailto:neilm@twoeaglesgolf.com)

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