

**Our in-house Dining is now closed.**

## **New Curbside Take Out Menu and Extended Hours!**

**11 am to 7 pm Wednesday through Sunday.**

- orders placed no later than 6 pm**
- last pick up at 7 pm**

**Place your order and pick up time by calling 403.990.6493  
or email Eddie at [epopescu@silverspringsgolfclub.com](mailto:epopescu@silverspringsgolfclub.com).  
Please state your order details, day and time of pick up,  
and your name and account number.**

**Order from our new Take Our Selections.  
(Page 2)**

**Also available is our very popular “Shake it Like A Chef” meal kits  
Everything you need plus instructions from Chef Fil.  
(page 3)**

**A little something with your meal??  
30% off bottles of wine and 50% off 6 pack beer bottles.  
while quantities last  
(full selection page 4)**

**Please drive up to the “Pick Up” sign at the front doors and pop your  
trunk for a safe distance drop off.**

# Curbside Take Out Menu

## APPETIZER

### Chicken Wings \$16

1½ pounds of your favorite flavor  
hot, teriyaki, honey garlic, salt & pepper, bbq, or Cajun  
ranch dressing

### Steakhouse Ribs \$15

charred lemon

### Chili Chicken Bites \$15

peppers, green onions & crispy chow mien noodles

### Vegetable & Chicken Gyoza \$16

hoisin and sriracha

### Mini Vegetable Spring Rolls \$15

sweet chili sauce

## SANDWICH

*served with fries, caesar or garden salad*

### Wrap of the Day \$16

### Lobster Croissant Half \$9 Full \$16

### Burger – The Double \$17

two 3 ounce chuck patties, American cheese, burger sauce,  
lettuce, tomato, onion, pickle, served with fries

Add \$3 each: patty, bacon, cheese, fresh jalapenos, fried egg

## PASTA

*All pastas \$17*

### Farfalle Alfredo with Chicken

### Rigatoni Bolognese

### Bucatini Pomodoro

## PIZZA FROM THE STONE

*Available in 8" or 12" - gluten free dough available in 12" only*

### CHEF'S SPECIALTIES

### Triple Pepperoni 8" \$13 12" \$16

triple dose of pepperoni

### Wicked Sweet Meaty Meat 8" \$15 12" \$18

pepperoni, ham, chorizo, taco beef, short rib & bacon

### Doctor Zhivago 8" \$13 12" \$16

roasted red peppers, red onion, roasted mushrooms,  
goat cheese, & fresh tomato

### 5 Cheese 8" \$13 12" \$16

mozzarella, monterey jack, cheddar, gorgonzola, &  
Padano

## SOUP OF THE DAY

½ liter \$6

full liter \$12

## SALADS

### Caesar

Small \$8 Large \$12

Traditional Caesar Salad

### Garden

Small \$8 Large \$12

heritage blend lettuce, strawberry vinaigrette, dried  
cranberry, candied pecans, pumpkin seeds & goat  
cheese

*\*Protein can be added to the salad when available \$6*

## MAIN

### Chicken Fingers \$16

served with fries and sriracha aioli

### Liver & Onions \$18

mashed potato, seasonal vegetables, bacon, gravy

### Pan Fried Salmon \$22

mashed potato, seasonal vegetables, beurre blanc, charred  
lemon

### Beef Short Rib \$22

mashed potato, seasonal vegetables, gravy

## Slap together your own pizza!

8" \$12 12" \$14 - also available gluten free

Choose your base:

house made pizza sauce, meat sauce, or ranch

Toppings 8" \$1 each 12" \$2 each

mozzarella cheese	roasted chicken	green peppers
monterey jack	bacon	red peppers
cheese	pepperoni	roasted red peppers
goat cheese	ham	red onion
gorgonzola cheese	chorizo	black olives
	taco beef	fresh jalapenos
	short rib	fresh tomato

## SORBET OF THE DAY

**Require one day lead time**

½ Litre \$5

Full Litre \$10



# Meal Kit To Go....

## Rigatoni Rosé

with pulled roast chicken

serves 2

\$30

Chef instructions included

Call 403.990.6493



Can you make your meal look like  
Chef Fil's

Send us your pics!!  
[office@silverspringsgolfclub.com](mailto:office@silverspringsgolfclub.com)



# Beverages for Take Out

available while supplies last

## Canned Beer

Guinness  
Motts Clamato Caesar Regular  
Motts Clamato Caesar Spicy  
Okanagan Apple  
Pear Cider  
Somersby  
Stiegl Radler

## Bottled Beer

Assorted Domestic, Premium or Import

## Non-Alcoholic

Canned pop  
Bottled Juices  
San Pelegrino

## Red (bottle service only)

La Crema Pinot Noir *California 2016* \$44  
Donna Laura Bromosia Chianti Classico *Italy 2016* \$35  
Casa Santos Lima Colossal Reserva *Portugal 2016* \$37  
J.Lohr Seven Oaks Cab Sav *California 2016* \$42  
Clos Des Lune La Petite Lune Bordeaux *France 2015* \$42  
Feudi San Gregorio Primitivo *Italy 2017* \$36  
Manos Negros Malbec *Argentina* \$34  
Michael David Petite Petit *California 2016* \$41  
Domaine Lafage Tessellae *France 2015* \$42  
Oak Ridge Ancient Vines Zinfandel *California 2014* \$46  
Patz & Hall Sonoma Coast Pinot Noir *Sonoma Coast 2015* \$98  
Zenato Amarone *Italy 2015* \$65  
Freemark Abbey Merlot *California 2013* \$68  
Whitehall Lane Napa Merlot *California 2015* \$70  
Stags Leap Petite Syrah *Napa Valley 2015* \$75  
Podere Sapaio Volpolo *Italy 2016* \$64  
Hess Mt Veeder Cabernet *Napa California 2012* \$90  
Beringer Knights Valley Cab Reserve *California 2014* \$110

## White (bottle service only)

Argiolas Costamolino Vermentino *Italy 2017* \$45  
Domaine Lafage Centenaire *France 2017* \$36  
Clos de Lune La Petite Lune *France 2015* \$35  
M de Malle Sauvignon Blanc/Semillion *France 2015* \$45  
Vineland Estates Reisling *Canada 2016* \$36  
Feudi di San Gregorio Falanghina *Italy 2016* \$32  
Guisti Dei Carni Chardonnay *Italy 2016* \$34  
Droin Chablis *France 2017* \$62

## Sparkling

Masottina Treviso Prosecco *Italy* \$34  
Canella Prosecco (200ml) *Italy* \$14  
Louis Bouillot Rosé Cremant *France* \$38  
Veuve Clicquot Yellow Label *France* \$89