

Curbside Take Out Menu and Easter Dinner Meal Kit



Easter Dinner Made easy!

Take Out Selections.

This Weeks Meal Kit.

Everything you need plus instructions from Chef Fil

A little something with your meal.

30% off bottles of wine

50% off 6 pack beer bottles
while quantities last

*Check out our Little Engine Wine Special
on the webpage*



11 am to 6 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.

Please state your order details, day and time of pick up,
and your name and account number.

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

Curb Side Pick Up Presents.....

Easter Meal Kit to go



pick up Saturday April 11

Chef Fil is featuring....

Carved Honey Ham

succulent honey ham with a maple mustard glaze along side
sous vide herb carrots, mashed potatoes & gravy

\$25 per person

½ or Full Roasted Chicken

juicy herb roasted chicken accompanied by
sous vide herb carrots, mashed potatoes & gravy

½ chicken: \$25

Full chicken: \$50

Both meal options come with complete cooking instructions

AND

Fils' Home Made Tiramisu Dessert

To place your order

Call 403.990.6493

Email: epopescu@silverspringsgolfclub.com

Orders must be made by 3pm April 8

Pick-up will be between 11 am and 6 pm on Saturday April 11

Please state your pick-up time when you place your order

Curb Side Take Out is closed Easter Sunday, April 12

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
		mushrooms

SORBET OF THE DAY

Require one day lead time

½ Litre \$5

Full Litre \$10

Strawberry, grapefruit, lemon

This Weeks Features

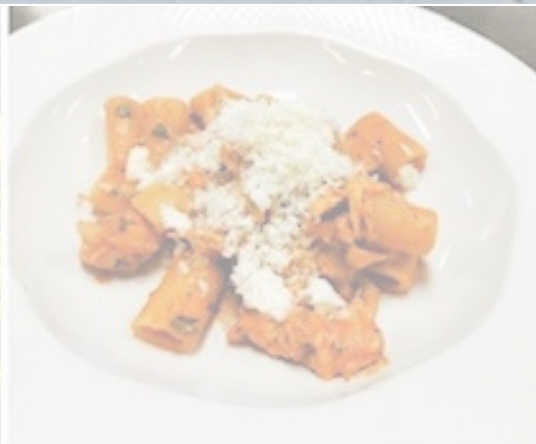


Meal Kit To Go
Five Cheese Lasagna
with veal
serves 1
\$22
Chef instructions included

Thai Chicken Noodle Wrap
delicious Thai spiced chicken with
Asian noodles, julienne cucumber, onion and carrot in a Wrap
\$16.00

Feature Soup
Creamy Mushroom
½ liter \$6
full liter \$12

Feature Sorbet
lemon, strawberry & grapefruit
Require one day lead time
½ Litre \$5
Full Litre \$10



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

Survival Tip #138 :

If you have a glass of
wine in each hand, you
won't touch your face.
You're welcome! 😊

