

TO START AND TO SHARE



Coconut Prawns

Sweet and sexy jumbo coconut prawns served with a pineapple chutney dipping sauce. 12

Chicken Wings

1 pound of jumbo wings with your choice of Hot, Honey Garlic or BBQ sauce served with blue cheese dip. 13

Home Made Soup of the Day

Ask your server. 7

Yam Fries

A hearty portion of crispy yam fries served with a side of our house made dipping sauce. 8

Nachos

Tortilla chips topped with fresh diced tomatoes, spring onion, fresh jalapeños, black beans and olives smothered in cheddar and monterey jack cheese served with salsa and sour cream. 18
Add fresh guacamole. 2.50

Mussels of the Day

Fresh flavors inspired daily by our chef. Ask your server about today's creation. 15

Buttermilk Drumsticks

Four crispy battered drumsticks served with a smoked paprika aioli dipping sauce. 10

Seafood Ceviche Salad

Lime poached prawns, scallops, and dungeness crab served over arugula greens. A light, fresh precursor to any meal. 13

FROM THE GARDEN

Signature Salmon Salad

Wild sockeye salmon fillet partnered with baby spinach, oven dried tomatoes, artichokes, pine nuts and warm mustard new potatoes. Finished with sun-dried tomato pesto vinaigrette and crispy capers. 16

Nicoise Salad

Fresh greens, oven dried tomatoes, green beans, olives, capers, hard boiled eggs, and home cured back bacon. 14

Add chicken or wild salmon to any salad. 3.50

Mountain Berry Salad

Seasonal berries, tart apple, toasted cashews and crumbled goat's cheese on top of baby greens and dressed with seasonal berry vinaigrette. 14

Caesar Salad

Hand cut romaine lettuce, house made croutons and creamy anchovy garlic vinaigrette. 12



MAIN COURSES AND MORE



Palmer's Signature Paninis

Grilled chicken breast, prosciutto, provolone cheese, caramelized onions, roasted red peppers, and a basil pesto mayo. 14

Home cured back bacon, applewood smoked cheddar and fresh tomato with a smoked paprika aioli. 14

Veggie panini with portabella mushroom, roasted peppers, red onion, zucchini, spinach and goat cheese. 13

Fish & Chips

A Palmer's classic. Two pieces of halibut dipped in crunchy Stanley Park Amber Ale batter served with hand made tartar and fresh coleslaw. 17

The Classic Clubhouse

House shaved turkey breast, havarti cheese, crisp maple smoked bacon, fresh tomato and mayo. Served triple stacked on sourdough toast. 15

Beef Dip

House roasted, thinly sliced Prime Rib piled on a hoagie bun and finished with havarti, sautéed regional mushrooms and rosemary au jus on the side. 15

Arnie Burger

A 6oz homemade all beef patty seasoned perfectly: topped with mayo, lettuce, tomato, red onion, pickle and cheddar. 14

Add any of the following:

Sautéed regional mushrooms	2	Bacon	2
House cured back bacon	3	Fresh Jalapeños	1
Fried egg	1	Guacamole	1

Chef Inspired Daily Pasta

Ask your server for today's feature. 14

Daily Pizza Creation

Ask your server for today's feature. 13

Burgers and sandwiches served with fries.
Substitute soup, Caesar or Mountain Berry salad. 2.50

DINNER SERVED FROM 5PM

Baked Lasagne

Ground beef, and pork layered with spinach and ricotta beneath melted mozzarella. Served with a garlic puff pastry swirl. 18

Classic Rib Eye Steak

8oz hand carved rib eye finished with herb butter. 23

Chicken Cordon Bleu

Our touch on the classic. Breaded chicken breast stuffed with prosciutto and melted gruyère. 20

Herb and Cashew Crusted Halibut

Served with avocado and corn relish. 20

All entrees are served with chef selected vegetables and starches.
Please ask your server for the daily inspiration.

ASK ABOUT
OUR **JUNIOR**
MENU ITEMS

DELI
SANDWICHES
AVAILABLE
TO GO 6



WHAT'S ON FOR BREAKFAST



Foreman's French Toast

House cured back bacon and melted brie cheese layered between 2 pieces of french toast. Served with Canadian maple syrup and a side of fresh fruit. 11

Huevos Rancheros

Scrambled eggs, chorizo sausage, onions, refried beans with cheddar and monterey jack cheese all wrapped up in a tortilla and served with sour cream and salsa. 13

Early Riser

2 eggs any style, rosemary potato croquettes, bacon or English bangers, served with toast. 12
With 3 eggs and 2 choices of meat 15

GREAT IF YOU'RE RUNNING LATE...

Breakfast Panini

Ham, fried egg, jalepeño jack cheese and guacamole. Wrapped to go! 9
To stay with rosemary potato croquettes. 11

Breakfast Burrito

Scrambled eggs with bacon, onions, potatoes, cheddar and monterey jack cheese. Wrapped to go! 9
To stay with rosemary potato croquettes. 11

Healthy Mulligan

Scrambled egg whites, seasonal fruit, yogurt and a homemade granola square. 9

Hot "9" Iron Waffle

Made to order in the traditional fashion. Hot from our iron to your plate covered with fresh fruit, sweet whipped cream, served with a side of Canadian maple syrup. 10

Eggs Benedict

Smoked West Coast wild sockeye salmon and grilled asparagus. 14
House cured back bacon and caramelized onion. 14
Oven dried tomato, spinach and avocado. 13

Our Eggs Benedict are served with our homemade hollandaise sauce, 2 poached eggs on fresh English muffins with a side of rosemary potato croquettes.

PALMER'S BREAKFAST CAESAR

2oz of vodka, Clamato, Worcestershire and Tabasco sauce, served over ice garnished with prosciutto-wrapped pickled asparagus 8.50

Sides

Yogurt & fruit parfait	5	House cured back bacon	3
Toast & jam	3	Add an egg	2
Fruit salad	3	Assorted muffins	2
Rosemary potato croquettes	2	Croissant	2
Bacon or Banger	2		

Beverages

Fruit juice	3
Coffee	2
Tea	2
Hot chocolate	2
Milk	3

TOO RUSHED TO EAT IN?
ORDER ON THE TEE
GET IT ON 3



HAVE A DRINK



Beer

	Sleeve	Pitcher
Draft	5.50	17.50
Stanley Park Amber		
Whistler Brewing Mountain Lager		
Whistler Brewing Feature Draft		

Domestic bottles	5.75
Kokanee	
Keith's	
Coors Lite	
Whistler Honey Lager	
Whistler Black Tusk Ale	

Import bottles	6.50
Corona	
Stella Artois	

Cider

Grower's Extra Dry Apple	6.75
Mike's Hard Lemonade	6.75
Strongbow	8.50
Palm Bay Grapefruit Sunrise	6.75

Cocktails

Hard Arnie
Skyy Vodka, lemonade & iced tea
Skyy Caesar
The legend served with a spicy bean

Grand Margarita
Lime Marg on the rocks topped with Grand Marnier

Single 6	Double 8
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Red Wine

Mission Hill 5 Vineyards Cab Merlot BC	
Glass 10	Bottle 40
Inniskillin Pinot Noir BC	
Glass 7.50	Bottle 32
Prospect Winery Merlot BC	
Glass 9	Bottle 35
Naked Grape Shiraz BC	
Glass 7	Bottle 28
Ravenswood Zinfandel Napa CA	
	Bottle 50
Clos du Bois Merlot Napa CA	
	Bottle 55

White Wine

Mission Hill Reserve Chardonnay BC	
Glass 10	Bottle 42
Sumac Ridge Cellar Select Sauvignon Blanc BC	
Glass 7.50	Bottle 32
Prospect Winery Pinot Grigio BC	
Glass 9.50	Bottle 39
See Ya Later Ranch Riesling BC	
Glass 10.50	Bottle 42
See Ya Later Ranch Chardonnay BC	
	Bottle 47
Sumac Ridge Gewurztraminer BC	
	Bottle 37

Sparkling Wine

Sumac Ridge Tribute
Bottle 66



THE BEST OF BOTH WORLDS



GOLF AND DINE

Join us for 18 holes of golf including shared golf cart, complimentary practice balls and a \$20 food credit toward any item from our menu at Palmer's Gallery Bar and Grill.

SEASONAL RATES:

Spring	May	\$99
Early Summer	June	\$119
Summer	July - September	\$139
Fall	October	\$119

Valid after 1pm daily.

FOLLOW US

To stay up to date on the latest golf course new and green fee specials and Palmer's Gallery Bar and Grill specials and promotions follow the Whistler Golf Club at:

 facebook.com/whistlergolf

 twitter.com/whistlergolf

WEDDINGS WHISTLER STYLE

The Whistler Golf Club's location is perfect for weddings that are truly "Whistler" – a unique, outdoor ceremony setting that is surrounded by Whistler's local mountain peaks, a central village location that is within walking distance of most of Whistler's hotels, a beautiful clubhouse facility featuring a large, sunny patio, exceptional food and beverage selection and service, a complimentary shuttle for transporting guests to and from area hotels beyond walking distance, as well as plenty of free parking. Our events team will work personally with you and our preferred suppliers to set the stage for your day.

