



Welcome To Carrick's Restaurant

A century ago, fabled Canadian golf course architect Stanley Thompson left a legacy of superb layouts across this country. One of his most noted designs was at Banff Springs in the Alberta Rockies, not only because it was the first course in the world to cost \$1 million to build, but because it was a pioneer in creating a fantastic playing experience in stunningly beautiful alpine topography.

In designing Greywolf at Panorama, fellow Canadian Doug Carrick proved himself a worthy inheritor of Thompson's mantle. He comes by the title with some justification, having learned his craft from C.E. (Robbie) Robinson who, in turn, was a disciple of Thompson's. Thus the lineage remains unbroken, with

Carrick blending his predecessors' inherent understanding of golf and the land upon which it is played with modern design philosophies and construction techniques.

Since striking out on his own in 1985, Carrick, like Thompson, has left his mark from coast to coast, as well as in Europe. His designs, including Greywolf, have won numerous domestic and international awards.

We are grateful Doug Carrick graciously allowed us to name our dining room in his honour. We trust the hospitality and cuisine in the room named for him will equal the playing experience on the course designed by him.

By John Gordon

First To The Course

served from 7 am - 11 am

eggs benedict

two poached eggs on an english muffin with smoked ham and hollandaise, with a side of seasoned hash browns 10 ~

mount brewer breakfast

two eggs any style, sausage, bacon, toast and seasoned hash browns 9 ~

southwest wrap

scrambled eggs with green onion, peppers, salsa and cheese, wrapped in a whole wheat tortilla 6 ~

eagle's nest omelette

a fluffy omelette with cheddar cheese, sautéed peppers and onions, tomato salsa and seasoned hash browns with toast 10 ~

panorama toast

two slices of french toast with wild berry compote and syrup 8 ~

sunrise granola

mountain granola with fresh yogurt, wild berries, fruit and honey 6 ~

caddie sandwich

toasted english muffin with fried egg, cheese, tomato, mayonnaise and your choice of bacon or sausage 6 ~



Beverages

fountain drinks (coke, diet coke, ginger ale, sprite, iced tea) bottled juice red bull
v8 juice dasani water milk 2 go powerade coffee or tea
hot chocolate glaceau vitamin water san pellegrino

Coolers

growers apple cider mike's hard lemonade mike's hard cranberry mott's caesar smirnoff ice

Beer & Draft

We have a wide variety of beers and draft. Please see our beer and cocktail menu or ask your server for more details.

Soup & Salads & Appetizers

greywolf summer salad

arugula, spring mix, and fennel, topped with mandarin wedges and our spectacular orange vanilla dressing 10 ~

carrick's caesar salad

crisp romaine hearts, topped with home made caesar dressing, garlic croutons and crispy bacon small 5 ~ large 9 ~

greenskeeper salad

artisan greens loaded with seasonal vegetables, cranberry vinaigrette and roasted walnuts small 5 ~ large 9 ~

salad additions: chicken or shrimp 5 ~

homemade soup of the day

ask your server about our hearty homemade soup of the day available in a cup or a bowl cup 4 ~ bowl 7 ~

wings

succulent chicken wings, tossed in your choice of hot, bbq or tandoori sauce. served with a side of blue cheese or ranch 13 ~

nachos

oven baked corn tortilla chips loaded with cheese, peppers, tomato, black olives and spicy banana peppers, served with salsa and sour cream 15 ~

bluegrass potato chips

home made potato chips with smoked eggplant dip, pickled pepperoncini and kalamatta olives 8 ~

victory spring rolls

four spring rolls with chilled glass-noodle salad and sweet chili sauce 9 ~

par four bbq platter

juicy spare ribs, meat balls and popcorn chicken, served with ranch dip, homemade bbq sauce and a side of yam crisps 20 ~



The Fundamentals

*all fundamentals are served with your choice of
criss-cross fries, artisan greens, caesar salad, or homemade soup of the day*

howling wolf turkey club

turkey breast smoked in-house on natural wood chips, with bacon, lettuce, tomato, gouda cheese and cranberry-peppercorn aioli on whole wheat toast 12 ~

prospector's steak sandwich

aaa 6oz new york striploin, on toasted garlic bread, piled high with sautéed mushrooms and glazed onions 16 ~

buffalo chicken

lightly breaded chicken breast tossed in our secret spicy buffalo sauce, with lettuce, tomato and onion served on a ciabatta bun 12 ~

grilled vegetable wrap

seasonal vegetables marinated in balsamic vinaigrette, grilled to perfection, finished with basil pesto and lettuce, wrapped in a whole wheat tortilla 10 ~

mount nelson burger

homemade 6oz burger, with lettuce, tomato, caramelized onion, bacon, monterey jack cheese, jerk aioli and a pickle slice on a whole wheat kaiser bun 13 ~

fish and chips

succulent fried cod fillets, perfectly seasoned and lightly breaded, with criss-cross fries and a side of homemade tartar sauce one piece 8 ~ two piece 13 ~

The Executive Course

garlic fried prawns

plump and juicy pan fried prawns in garlic and butter served with a chilled vermicelli noodle salad, topped with a lime and cilantro dressing 16 ~

red thai chicken curry

authentic red thai chicken curry on noodles finished with papaya and banana salsa 18 ~

pappadeli prawn pasta

served with capers, arugula, garlic, chili, baby tomatoes and lemon olive oil, topped with shaved grana padano parmesan cheese 17 ~

california breeze

artichokes, heart of palm, baby corn, cherry tomatoes and roasted walnuts tossed in balsamic paprika dressing 14 ~



The Main Course

available after 5pm

all mains are served with fresh summer vegetable

bbq bison ribs

braised in a rich savory broth, basted in our homemade bbq sauce, served with pan-fried pumpkin and onion 26 ~

slow smoked salmon

wholesome atlantic salmon fillet on grilled polenta, finished with a tomato caper salsa 25 ~

cliff hanger new york steak

aaa 10oz new york striploin, grilled to your preference, with roasted garlic mash and green peppercorn jus 29 ~

chicken supreme

juicy chicken breast on garlic roasted scallop sweet potatoes, finished with blackcurrant sauce 24 ~

Finish On A Good Stroke

vanilla bean pannacotta

cool and creamy homemade summer pudding, infused with fresh vanilla bean and topped with wild berry compote 8 ~

tropical fruit oasis

a luring combination of fresh fruit, sweet cream cheese and lemon curd 8 ~

dynamite chocolate tart

an explosion of spice and chocolate tart completed with our homemade cinnamon ice cream 8 ~

ice cream cocktail

vanilla ice cream with seasonal fruit and whipping cream 6 ~

Kids

all kids meals are served with a choice of beverage and side item

side items: criss-cross fries, artisan greens, or vegetable sticks with ranch dip

beverages: orange juice, apple juice, or flavored milk

hot dog 7 ~

kids burger

with cheese, lettuce and tomato 7 ~

fish and chips

a crumbed fish fillet with tartar sauce 7 ~

grilled cheese sandwich 7 ~

kids pappadeli

pappadeli pasta in a cream sauce 7 ~ add chicken 3 ~

kids ice cream

vanilla ice cream with seasonal fruit and whipping cream 4 ~