


Gluten Free MENU

APPETIZERS



Garlic Crostini with Bruschetta   7
Crispy baguette drizzled with fragrant garlic oil, topped with fresh tomatoes and olive bruschetta.



Chicken Wings   20
Choice of hot, honey garlic, buffalo, BBQ or S&P.


Bearspaw Nachos  Half 15 Full 22
Jalapeños, pickled Jalapeños, nacho cheese, black olives, diced tomatoes and green onions. Served with sour cream and fire roasted salsa.

Add guacamole 3, chicken 7, ground beef 6, shrimp 9, sirloin 15,


SALADS



Bearspaw Artisan Greens   Half 8 Full 12
Artisan greens topped with shaved cucumbers, carrots, cherry tomatoes, radish, walnuts and feta with balsamic vinaigrette.

Caesar Salad   Half 9 Full 14
Hearts of romaine, creamy Caesar dressing, crispy bacon and shaved parmesan.

Cobb Salad  Half 13 Full 23
Hearts of romaine, blue cheese dressing, hard boiled eggs, crispy bacon, shredded chicken, cherry tomatoes, red onion and avocado.



Add chicken 7, ground beef 6, shrimp 9, sirloin 15

Ahi Tuna Poke Bowl  Half 14 Full 24
Quinoa, cucumber, avocado, edamame, pickled ginger, purple cabbage, wakame, ponzu dressing with goma drizzle and crispy onions.

Paige's Summer Peach Salad   Half 14 Full 24
A wonderful combination of fresh summer flavours with a Bearspaw original peach syrup balsamic dressing. Made with arugula, goat cheese, toasted pumpkin seeds, cranberries, strawberries, shredded chicken and sliced peaches.


BAR CASUAL

Beef Dip  20
The BEST beef dip sliders! Slow roasted CAB beef, topped with caramelized onions and au jus for dipping.

Veggie Burger   20
6oz black bean patty, lettuce, tomato, red onion and fire roasted salsa.

Sub: GF bun 4

Butter Chicken  25
Boneless tandoori chicken, creamy tomato butter sauce with Saffron rice and garlic butter naan.

The Paw Signature Wagyu Burger  25
6oz wagyu beef patty, bacon, lettuce, tomato, onion rings, cheddar and Swiss cheese with our signature whiskey BBQ sauce on a gluten-free bun.

All bar casual dishes come with your choice of salad, fries and cup of soup.

Add yam fries 3, truffle parm fries 5, poutine 5

BYOS & BYOP are still available! Just ask your server or take a look at the feature card in the table talker on your table for the latest options!



Gluten Free



Gluten Free Available



Vegetarian



Bearspaw Staple

PASTA AVAILABLE FROM 5 PM

Seafood Linguine 🌿 Half 14 Full 28
Fresh Atlantic mussels, scallops, prawns and Arrabbiata sauce on gluten-free pasta.
Add chicken 7, ground beef 6, shrimp 9, sirloin 15

PIZZA AVAILABLE FROM 5 PM

BBQ Chicken 🌿 22
Smoky BBQ sauce, fresh seasonal peppers and onions.

The New Yorker 🌿 22
Spicy pepperoni and mozzarella.

ENTREES AVAILABLE FROM 5 PM

Grilled Mahi Mahi with Lemon, Saffron Basmati Rice & Roasted Broccolini 🌿 35
A beautifully grilled mahi mahi fillet with zesty lemon. Accompanied by fluffy saffron basmati rice and roasted broccolini. This dish offers a light, yet flavourful option, which celebrates fresh seafood.

Land & Sea 🌿 45
Alberta 10 oz flat iron steak grilled to perfection, paired with garlic scallops, seasonal vegetables and garlic mash.

DESSERT

Angel Food Cake with Mixed Berries Compote 🌿 8
Light and airy angel food cake served with a fragrant compote of mixed berries.

Spiced Marmalade Honey Cake 🌿 12

A delightful and moist dessert that combines the rich flavours of honey and zesty marmalade. The honey, sourced from the golf course, adds a unique natural sweetness.

Warm Apple Crumble with Ice Cream 🌿 12

Spiced apple filling topped with a crunchy gluten-free crumble served with a generous scoop of vanilla ice cream.

Decadent Marbled Chocolate Cheesecake 🌿 14
A decadent-gluten free cheesecake with chocolate sauce.

Please let your server know of any allergies or preferences.

*Automatic Club Charge; Members 18%
Non-Members 20% Credit Card use 2.4%
BGC is a cashless facility*

