



Legends
CLASSIC GRILL

Breakfast

Hashbrowns can be substituted for fruit of the day \$1

Eye Opener \$13

two eggs any style with bacon, ham or sausage - served with hash browns and toast

Sunrise Breakfast \$10

two eggs with grilled tomatoes and an english muffin

Baja Breakfast \$15

two poached eggs on multigrain toast with avocado, fresh sliced tomato, 2 slices of bacon topped with mixed cheese - served with hash browns

Breakfast Wrap \$13

flour tortilla filled with scrambled eggs, diced onions, peppers, bacon, tomato and mixed cheese - served with hash browns

Vegetable & Feta Omelet \$16

three egg omelet with onions, peppers, baby spinach leaves, sliced tomato and grated feta cheese - served with hash browns and toast

Cinnamon French Toast \$11

three slices french bread dipped in cinnamon sugar & egg mixture then grilled - served with maple syrup & butter

Pancake Stack \$11

two buttermilk pancakes served with maple syrup & butter

Breakfast Flat Bread \$13

a fried egg with bacon, sausage, mixed cheese on flat bread then grilled - served with hash browns

Seafood Omelet \$17

three egg omelet with crab, lobster, fresh tomato and mixed cheese - served with hash browns and toast

SIDES

Two Slices of Toast \$3½

Bacon \$4

Cinnamon Bun \$5

One Slice of Toast \$2

Sausage \$4

Fruit of the Day \$3¾

Hashbrowns \$2¾

Ham \$4

One Egg \$1½

Appetizers

GF Gluten Free V Vegetarian

*'Appy Hour' Daily from 3pm to 6pm
- save \$4 off any appetizer selections*

House Riblets \$14

marinated pork riblets with sweet chili sauce

Tiger Prawn Sauté \$14 GF (w/o toast)

5 tiger prawns sautéed in house herb garlic butter with onions and peppers - served with garlic toast

Chicken Flat Bread \$16

crunchy chicken breast with canadian bacon on artisan flat bread with herb sauce, mixed cheese and bbq drizzle

Wonton Ginger Beef \$15

fried beef strips tossed with ginger sauce and crispy wontons

Crunchy Fish Taco \$14

crunchy cod fillet in a flour tortilla with avocado, spring mix, fresh mango salsa and three cheese blend - topped with chili aioli

Truffle Fries \$11

fresh kennebec potatoes double fried then tossed with black truffle oil and hawaiian pink sea salt - topped with asiago parmesan

Nachos \$16 GF V

tri-colored corn chips topped with onions, bell peppers, fresh tomato, jalapeños and three cheese blend - served with salsa and sour cream

Wings \$15

8 wings fried until golden – served with red pepper aioli

Denver Sandwich \$10

fried egg with onions, peppers, black forest ham and three cheese blend - served with your choice of side

Steak Sandwich \$20

7oz ny steak cooked to your liking, on garlic toast topped with crispy onion rings - served with ½ fries & ½ caesar salad

Salads

Gluten Free choices w/o toast

**All salads served with garlic toast - add a
Chicken Breast, Prawns or Red Snapper \$5¾**

House Salad \$14 Half Order \$9 GF V

mixed greens topped with grated carrots, sliced tomato, cucumber, sun dried cranberries and mixed seeds and nuts - served with garlic toast

Classic Caesar Salad \$14 Half Order \$9 V

romaine lettuce tossed with house made caesar dressing, topped with garlic croutons and asiago parmesan cheese

Southwestern Chicken Salad \$19

tex-mex spiced chicken with avocado, roasted artichoke, tomato, cucumbers, tortilla chips and feta cheese - served with your choice of dressing

Crunchy Chicken Caesar \$18

our house caesar topped with crunchy chicken strips, diced tomato and mixed cheese

BBQ Steak Salad \$19

ny steak strips tossed in bbq sauce and served on mixed greens with house vegetables and onion crisps

Baja Prawn Salad \$18

tex mex spiced tiger prawns on spring salad mix with house vegetables, avocado and crunchy tortilla strips

Favorites

House Lasagna \$17½

layers of meat sauce, ricotta cheese, baby spinach and fresh lasagna noodles - served with tossed salad and garlic toast

Hot Roast Beef \$18

open faced canadian sliced beef on garlic toast topped with rich brown sauce and onion crisps - served with your choice of side

2 Piece Fish & Chips \$16 (or 1 Piece \$11)

house battered cod fillet - served with coleslaw, lemon and tartar sauce

Burgers Ⓜ Gluten Free Ⓜ Vegetarian

Bacon Mushroom Swiss Burger \$18 Ⓜ
pure beef patty topped with sautéed mushrooms, bacon and swiss emmental cheese

Southwestern Sirloin Burger \$17½ Ⓜ
beef burger topped with house salsa, pickled jalapeños and three cheese blend

Hawaiian Chicken Burger \$18 Ⓜ
fresh chicken breast with grilled pineapple and teriyaki sauce

*All burgers topped with lettuce, tomato, onion, pickle and mayonnaise. Served with your choice of Fries, House Salad, Caesar Salad or Soup Half & Half \$1½ Substitute Yam Fries \$3 Substitute Chicken Breast - \$1½
Gluten Free choices without bun.*

Legends Burger \$15 Ⓜ
pure beef patty with lettuce, tomato, onion, pickles and mayonnaise -
add bacon or cheese \$1.25 each

Sandwiches

Classic Canadian Clubhouse \$17
layered turkey breast, bacon, tomato, sliced cheddar & leaf lettuce on three slices of bread

Reuben \$17
grilled corned beef with sauerkraut and swiss cheese, on rye - served with dill pickle and dijon mustard

Ginger Beef Wrap \$17½
tender chunks of fried beef tossed in a thai ginger sauce then rolled in a cheese tortilla with mixed greens, diced fresh tomato and three cheese blend

Beef Dip \$18
slow roasted canadian beef on garlic brioche bun with onion crisps & cheddar cheese - served with red wine rosemary au jus

Crispy Chicken Bacon Wrap \$17
crunchy chicken breast with bacon, tomato, spring mix, three cheese blend & ranch dressing rolled into a flour tortilla

Vegetable Feta Wrap \$16½ Ⓜ
cheese tortilla with spring salad, cucumber, tomato, mixed bell peppers, carrots, roasted red pepper aioli and feta cheese

Entrées (available from 4:30pm daily)

served with vegetable & potato of the day - except pastas

add cup of soup or salad - each \$4

DATE NIGHT DINNER - 2 can dine for \$49.99 Friday & Saturday from 4:30pm
Choose 1 appetizer, 2 dinners (excluding Prime Rib special), 1 dessert

Parmesan Chicken Schnitzel \$19
breaded chicken breast with basil tomato sauce, three cheese blend and shredded parmesan

Herb and Garlic Prawn Sauté \$18 Ⓜ
jumbo tiger prawns sautéed in house herb butter with onions, bell peppers - served in hot skillet

NY Steak \$22
7oz canadian beef with madagascar peppercorn sauce

Chicken Rotini \$19
chicken breast with mushrooms, broccoli in a three cheese alfredo sauce - served with garlic toast

Blackened Snapper \$18½
cajun spiced snapper fillet seared in cast iron skillet - served with mango salsa

*- all entrées come with rice or potato of the day and house vegetables -
- add cup of soup or salad to start with any dinner entrée for \$4 -
- Friday to Sunday, enjoy \$4 any entrées -*

Steak and Mushrooms \$23

Charbroiled 7 oz aaa ny striploin steak topped with sautéed herb & garlic mushrooms

King Schnitzel \$16

breaded chicken breast topped with bacon, sautéed herb mushrooms, and onion crisps then finished with rich brown sauce

Southern Salmon \$21

fresh 6 oz bc salmon filet crusted in herb seasoned tortilla chips-served with mango black bean salsa

Ginger Beef Power Bowl \$15

jasmin rice topped with ginger beef strips, edamame, mango chunks, avocado chunks and crunchy tortilla chips

Butter Chicken \$16

fresh chicken breast with mild curry, fresh tomatoes and cream - served with grilled flat bread and sour cream drizzle

Vegetable Bowl \$15 V

marinated chili tofu on top jasmin rice with mango chunks, edamame, avocado and pickled radish - topped with wonton chips

Golf & Dine Options

Daily - Back 9 Breakfast Special \$36

our most popular special - play 9 holes of golf in the first 1 $\frac{3}{4}$ hours of play each day, and have a full hot breakfast afterwards - save \$4pp by playing in a foursome or playing in the first 30 minutes of play (excl Jul/Aug)

Fri - Sun - Nine & Dine \$36

play 9 holes in the mid - late afternoon, and get a \$7 or \$11 voucher towards dining.

- \$7 voucher in first 90 minutes of availability, \$11 voucher in the second 90 minutes - start times vary by month



www.KelownaSprings.com

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Kelowna, BC
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Sunday Brunch

Substitute seasonal fruit of the day for hashbrowns \$1

Eggs Benny \$16

two poached eggs on an english muffin with black forest ham and home made hollandaise sauce - served with hashbrowns

Cinnamon Bun French Toast \$14

sticky cinnamon bun dipped in egg and grilled golden brown - topped with caramel, chocolate sauce and whip cream

Berry Belgian Waffle \$16

waffle topped with mixed berries, fresh strawberries and whipped cream

Okanagan French Toast \$13

three slices of french bread dipped in egg mixture, topped with cinnamon apple compote and whip cream

Barnyard Hash \$16

chunk hashbrowns with bacon, sausage, onions and peppers topped with two poached eggs, mixed cheese - served with toast

Seafood Benny \$17

two poached eggs with crab, shrimp on english muffin topped with bernaise sauce - served with hashbrowns

Fruit Crêpes \$15

fresh fruit with yogurt and granola rolled in two crêpes topped with whipped cream and fruit purée - served with grilled cinnamon churros

Par 5 Breakfast \$16

three eggs with two slices of bacon, two sausage and a ham steak - served with chunk hash, toast and jam

Special Occasions Sunday Brunch (will be offered in a different format due to Covid-19)

Mother's Day Brunch - Sunday, May 9/21

Father's Day Brunch - Sunday, June 20/21

*Make your
reservation today!*