



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 monday through thursday from 7-11 am

caddie sandwich

toasted bagel with fried egg, cheese, tomato, mayo and your choice of bacon or sausage 4.95

eggs benedict

two poached eggs on an english muffin with smoked ham and hollandaise with seasoned hash browns 7.95

mount brewer breakfast

two eggs any style, smoke maple ham, bacon and seasoned hash browns with toast 8.95

berry french toast

three pieces of sliced bread dipped in cinnamon and vanilla batter then grilled and topped with berry compote and whipped cream 8.95

southwest wrap

scrambled eggs with green onion, peppers, salsa and cheese wrapped in a whole wheat tortilla 6.95

hopeful creek hash

thinly sliced prime rib tossed with seasoned hash browns, bell peppers, sweet onion topped with two poached eggs and hollandaise sauce, served with a slice of toast 10.95

sides 2.00

seasoned hash brown, smoked maple ham, two sausages, two slices of bacon

sides 1.50

one egg, 2 pieces of toast, fresh tomato, guacamole or salsa

served friday through sunday 7-11 am

breakfast buffet

including:

fresh fruit yogurt cereal waffles cheeses granola scrambled eggs
sausages bacon hash browns coffee, tea and juice 13.95 or continental buffet (no hot items) 7.95





Beverages

fountain drinks (coke, diet coke, ginger ale, sprite, iced tea) 2.38 bottled juice 2.62 red bull 4.29 v8 juice 3.33
dasani water 2.14 milk 2 go 3.57 powerade 3.57 coffee, tea, hot chocolate 2.14 glaceau vitamin water 3.57 san pellegrino 3.33

Coolers

growers apple cider 5.65 mike's hard lemonade, mike's hard cranberry, mott's caesar or smirnoff ice 6.09

Bottled Beer

coors light, kokanee or budweiser 4.78 keith's 5.00 peroni or corona 5.65 stella artois tall can or guinness tall can 6.52

Draught Beer

(20oz/60oz)

fernie rocky mountain lager 5.22/15.22 fernie first trax 5.65/15.95 fernie grizz ale 5.65/15.95

Soup & Salads & Appetizers

homemade soup of the day

please ask your server about our soup of the day 4.50

greywolf summer salad

caramelized walnuts, goat cheese, orange segments and sunflower seeds on a bed of mixed greens with a raspberry vinaigrette 9.95

berry salad

fresh seasonal berries on a bed of spinach with sunflower seeds and our own citrus vinaigrette 9.95

carrick's caesar salad

crisp romaine topped with fresh homemade croutons and freshly cut bacon bits half 3.95 full 7.95

greenskeeper salad

spring greens loaded with seasonal vegetables with balsamic vinaigrette half 3.95 full 7.95

add to salads: chicken skewer 3.50 shrimp skewer 4.50

monument ribs

seasoned pork ribs tossed in a mixture of kosher salt, cracked black and lemon pepper 10.95

baglieri buffalo wings

seasoned and served with your choice of sauce; mild, medium, hot, creamy hot or with our chef's own bbq 10.95

nachos

oven baked tortilla chips loaded with cheese, peppers, onions, tomatoes, black olives and jalapenos served with salsa, sour cream and guacamole 15.95

spinach artichoke dip

served with warm tortilla chips 7.50

cheese baked focaccia

with herb and garlic butter 4.50

basket of fries 4.95 **onion rings** 5.95





The Fundamentals

*all fundamentals served with your choice of fries, house greens or soup
customize your side with onion rings, caesar or spinach salad each 1.50
add cheese, bacon or mushrooms to any fundamental 2.00*

taynton turkey club

our famous sandwich with sliced turkey breast, bacon, lettuce, tomato, onion, melted cheddar cheese and cranberry mayo on a toasted whole wheat sub bun 11.95

chicken ciabatta bbq

grilled chicken breast smothered in our homemade bbq sauce on ciabatta bread with mayo, lettuce and tomato 10.95

mount nelson classic burger

8 ounce burger patty charbroiled on a whole wheat kaiser with mayo, lettuce, tomato, onion and pickle 10.95

carrick's caesar wrap

fresh romaine, diced bacon and grilled chicken breast finished with a creamy caesar dressing wrapped in a whole wheat flour tortilla 10.95

shaved prime rib

thinly sliced prime rib on a whole wheat sub with grilled onions, peppers and cheese served au jus 13.95

buffalo chicken

breaded chicken breast tossed in your choice of mild, medium or hot sauce served on a whole wheat kaiser bun with mayonnaise, lettuce, tomato and onion 10.95

fish and chips

two beer battered cod fillets served with fries and tartar sauce 15.95

veggie wrap

sliced veggie & cheese patty with green leaf lettuce, cucumber, sprouts, tomatoes, carrots and cheese all wrapped in a whole wheat tortilla 9.95

Everyone Has A Favourite Course

jumbo linguine

scampi style sautéed prawns with roasted tomatoes, fresh basil, capers and hot chilies topped off with a rose sauce, served with a slice of garlic toast 15.95

chicken fettuccini

grilled leeks, shallots, garlic and diced chicken breast topped with a creamy white wine herb sauce, served with a slice of garlic toast 13.95

divot chips

criss-cut fries topped with chopped onions, red & green bell peppers and jalapenos, all smothered with jalapeno cheddar cheese and served with guacamole, sour cream and salsa for dipping 12.95

purcell mountain stir-fry

fresh ginger, seasonal vegetables and sesame seeds on a bed of rice or egg noodles with your choice chicken, beef or tofu 12.95

sweet pineapple mango curry

sautéed peppers, mango and pineapple married with our coconut milk curry sauce served with your choice of shrimp, tofu or chicken served on a bed of rice and a slice of grilled naan bread 13.95

panorama poutine

fries covered in cheese curds and gravy 5.95
extra cheese curds 3.50
extra gravy .75





The Main Course

these options are available after 5pm

All served with your choice of two of the following: rice, daily potato, or seasonal vegetables

chicken supreme

stuffed with goat cheese, roasted red peppers and spinach with a garlic white wine sauce 21.95

baglieri bbq back ribs

back ribs grilled and smothered with our head chef, brandon baglieri's homemade bbq sauce 25.95

lemon pepper salmon

oven baked pacific salmon topped with a mango salsa 23.95

fresh daily paradise prime rib

8 ounces of AAA alberta beef marinated with our special rub then roasted and covered au jus 24.95

new yorker

10 ounces of AAA alberta steak grilled to your liking, topped with sautéed mushrooms and herb and garlic butter 25.95

Finish On A Good Stroke

daily fresh dessert

please ask your server 7.95

one scoop vanilla ice cream 2.50

the sunbowl

vanilla ice cream topped with strawberries and blueberries 5.95





Wine List

White Wine

	Glass	Bottle
Mission Hill Chardonnay <i>Canada</i>	5.60	
Oyster Bay Sauvignon Blanc <i>New Zealand</i>	8.50	40
Bella Serra Pinot Grigio <i>Italy</i>	8.00	38
Jackson Triggs Dry Riesling <i>Canada</i>		38
Sandhill Chardonnay <i>Canada</i>		45
Nk'Mip Cellars Pinot Blanc <i>Canada</i>		40

Red Wine

	Glass	Bottle
Mission Hill Cabernet Sauvignon <i>Canada</i>	5.60	
Finca Los Primos Malbec <i>Argentina</i>	6.00	28
Inniskillin Reserve Merlot <i>Canada</i>		45
Skimmerhorn Pinot Noir <i>Canada</i>	8.00	40
Wolf Blass Eagle Hawk Shiraz <i>Australia</i>	7.50	35
Wolf Blass Yellow Label Cabernet Sauvignon <i>Australia</i>	7.00	45
Ravenswood Zinfandel <i>USA</i>		50
J.Lohr Cabernet Sauvignon <i>USA</i>		45

Rose Wine

	Glass	Bottle
Skimmerhorn Pinot Rose <i>Canada</i>	7.00	35

****All wines are served either by the 5oz glass or 26oz bottle****

