Larters at St Andrews Golf & Country Club



TAKE OUT MENU Take out Hours:

* November and December *
Tuesday—Sunday 8 am—7 pm
(closed Dec 24, 25, 26, 31)

We will reopen for take out only January 15– March 31 Tuesday – Sunday 11 am –7pm * Take out Menu TBA

> 30 River Road, St Andrews, MB 204.334.2107 ext. 2 www.larters.com

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<u>Breakfast</u>

Parry's Breakfast \$10
2 eggs, choice of ham, 3 bacon,
6 kielbasa or 3 sausages,
potato hash browns & toast

The Trap \$12.95
2 pancakes, 2 eggs, choice of bacon, sausage, ham or kielbasa

The Hungryman \$16 3 eggs, ham, 2 bacon, 2 sausages, 4 kielbasa, hash browns & toast

Denver Sandwich - sandwich only \$9 / platter \$12

Parry's Ultimate Skillet with Toast \$16

Mexican Skillet with Toast \$16

Vegetarian Skillet with Toast \$15

Traditional Eggs Benedict \$15
Canadian Eggs Benedict \$15

Blueberry Pancakes \$12
Breakfast Clubhouse \$15

Lunch

Salads

Caesar Salad \$9 half / \$12 full Greek Salad \$10 half / \$13 full Roasted Clubhouse Salad \$12 / \$16 full

ALL wraps, burgers & sandwiches include your choice of soup, salad, or house made fries

Wraps

Chicken Caesar Salad Wrap \$15 / Chicken Greek Wrap \$15 / Clubhouse Wrap \$15 / Spicy Chicken Wrap \$15

Burgers

Parry's Ultimate Burger \$16 / Royale with Cheese \$14 /

Crispy BBQ Chicken Club Burger \$16 / Buffalo Chicken Burger \$16

French Fries \$5

Sandwiches

Traditional Clubhouse \$16 / Parry's Mile High Reuben \$18

Beer Battered Fish & Chips - One Piece \$17 / Two Piece \$25

Onion Rings \$6

Appy's

Dry Pork Riblets \$14.00 / Chicken Finger Platter \$16.00 / Trio Cheese Toast \$12.95

Jumbo Chicken Wings (GF) \$16.95

Flavors: WET—Garlic Parm, Fireball Whiskey, Buffalo BBQ, Teriyaki, Hot & Honey,
Sweet Thai Chili, Parry's Sweet Heat BBQ, Sriracha, Honey Garlic
DRY— Lemon Pepper, Salt & Pepper, Sea Salt & Vinegar

Pizza

Margarita \$16.95

Stanislaus tomato sauce, mozzarella, bocconcini, fresh basil leaves & balsamic reduction

BBQ Chicken Ranch Club \$19.95
BBQ Chicken, diced tomato, mozzarella & Cheddar cheese, crispy bacon, tomato sauce & ranch dressing

Classic \$18.95
Pepperoni, mushroom, bell peppers, tomato sauce & mozzarella cheese

Cheeseburger \$21.95
Our burger patty, purple onions, vine ripened tomatoes, crispy bacon, mozzarella & cheddar cheese

Spicy Italian \$19.95
Ground Andouille, caramelized onions, Stanislaus sauce, mozzarella cheese & fresh basil

Hawaiian \$18.95
Winkler ham, fresh pineapple, purple onions, tomato sauce

Meat Lovers \$21.95
Pepperoni, bacon andouille sausage, Winkler ham,
Stanislaus sauce & mozzarella cheese

Vegetarian \$19.95

Oven roasted zucchini, mushrooms, purple onions, sweet peppers, broccoli, vine ripened tomatoes, goat & feta cheese & mozzarella

Just Cheese Pizza \$15.00

Regular Toppings \$1.00

Fresh Tomatoes—Jalapeno—Onions—Mushrooms—
Peppers—pineapple—Zucchini
Mozzarella—Cheddar—Feta

Deluxe Toppings \$2.00

Bacon—Chicken—Ground Beef—Ham
—Pepperoni—Sausage

Dinner Menu — Winter 2020/2021 - \$20 Per Person

* TNT loaded Lasagna

with homemade noodles, beef & four cheeses served with Caesar salad & garlic loaf

* Penne a la Vodka

Robust Tomato & Vodka sauce with Grilled Chicken Breast with Caesar Salad & Garlic Loaf

* Roast Baron of Beef & Yorkshire Pudding served with smashed garlic potatoes, vegetable of season, with soup of the day & dinner roll

* Greek Chicken Platter

boneless skinless Chicken Breast with Wild rice, seasonal vegetables, Feta cheese and garden vegetable salad with garlic loaf

* Moms Chicken Crock Pot Pie loaded with potatoes, chicken, peas, corn and carrots topped with flakey Puff Pastry served with garden vegetable salad & dinner roll

* Parry's BBQ Pork Ribs (fall off the bone)

Garlic smashed potatoes, vegetable of the day, served with garden vegetable salad

& dinner roll

* Pork Tenderloin Schnitzel with Hunter sauce served with braised cabbage and garlic smashed potatoes & apple sauce with garden vegetable salad & dinner roll

* Ukrainian Platter

Perogies with sautéed onions, bacon and sour cream, garlic Kielbasa, beef & rice cabbage rolls with Beet Borscht and garlic loaf

* Traditional Turkey Supper

Turkey, stuffing, buttered corn, mashed potatoes, homemade Cranberry sauce

with garden vegetable salad & dinner roll

* Fresh baked filet of Salmon in white wine,
with dill & capers topped on wild rice pilaf, lemon and seasonal vegetables
with garden vegetable salad & dinner roll