

SEYMOUR'S SOCIALHOUSE

LUNCH - DINNER - LATE NITES - EVENTS

SALADS - SOUPS

DAILY SOUP *cup 5 bowl 6½*
fresh homemade daily

CAESAR SALAD 13
romaine lettuce, croutons, parmesan cheese, creamy caesar dressing

FRASER VALLEY HOUSE 14¼
mixed greens, romaine, mango vinaigrette, fresh cherry tomatoes, feta cheese, pumpkin seeds

CHOP CHOP SALAD 15
mixed greens, romaine, cheese, bacon, dijon dressing
add to any of the above

hot garlic cajun chicken 4¾ salmon 5 shrimp 5¾

SOUTHWESTERN SALAD 14
mixed greens, romaine, cajun chicken breast, corn, black beans, feta cheese, salsa, sour cream, tossed in a creamy vinaigrette

BANGKOK CHICKEN NOODLE SALAD 18
mixed greens, romaine, chow mein noodles, cucumber, red pepper, carrots, sesame ginger dressing, wonton strips and peanut chicken

HANDHELDS

served with fries or caesar salad • substitute yam fries 3

CLASSIC BURGER 15¾
fresh burger pattie, lettuce, tomato, red onion, mustard, mayo and pickle on a fresh toasted brioche bun
add bacon or cheese 2

SEYMOUR'S BURGER 18¼
fresh burger pattie, bacon, cheddar cheese, onion ring, lettuce, tomato, red onion, mustard, mayo and pickle on a fresh toasted brioche bun

CRISPY CHICKEN BURGER 17¾
southern style panko breaded, skin on and deep fried chicken, cheddar cheese, pickles, ranch sauce and hot sauce, coleslaw, fresh brioche bun

CLUBHOUSE 17¾
fresh grilled chicken breast, cheddar, bacon, garnished with lettuce, tomato, served on a fresh toasted ciabatta bun

QUESADILLA 17¾
roasted quesadilla, spiced pesto chicken and cranberries and cheese, served with salsa and sour cream

BEEF DIP 17¼
shaved angus top sirloin and horseradish mayo on a garlic baquette, with au jus
add cheese 2

BEYOND BURGER 18
plant based, tomato, lettuce, onion, pickle, mayo and mustard, on a brioche bun

CAJUN CHICKEN SANDWICH 17¾
cajun chicken breast, cheddar cheese, lettuce, tomato, mayo, on a ciabatta bun

SALMON SANDWICH 16½
salmon, tartar sauce, lettuce, tomato, red onion, on a brioche bun

STEAK SANDWICH 16¼
6oz steak served openface on 1 piece of garlic bread

ENTRÉES

ROAST CHICKEN 18½
single breast of fresh chicken, signature sauce, roast or buttery mashed potatoes and fresh vegetables

6 oz AAA TOP SIRLOIN STEAK 19¼
served with roast or buttery mashed potatoes and fresh vegetables

BBQ RIBS ½ rack 15½ full rack 19
braised slowly in a rich bbq sauce, fries or mashed potatoes & coleslaw

SALMON 18½
served with yoghurt dill sauce, roast or buttery mashed potatoes and fresh vegetables

DESSERTS

CHOCOLATE CAKE 5¾

CHEESECAKE 5¾

VANILLA SUNDAE 5¾
with chocolate or caramel sauce
add 1 scoop of ice cream 1¾

STARTERS

MEATBALLS TRIO 12½
freshly made, jack cheese melted on top, choice of marinara sauce or homemade gravy

SPRING ROLLS 13
tasty vegetable spring rolls

CAULIFLOWER BITES 13¼
lightly battered, spicy ranch sauce

JALAPEÑO JACK STICKS 13½
homestyle breading with italian spices and marinara sauce

TENDERS AND FRIES 15½
breaded fresh daily, with fries, served with citrusy plum sauce

CHICKEN WINGS 15¾
salt & pepper, BBQ or hot sauce
add dip and celery 2

VEGGIE POT STICKERS 14½
authentic asian dumplings stuffed with carrots, cabbage, mushrooms and bean sprouts, pan fried, served with hoisin-mirin dip

SEYMOUR'S SIGNATURE CALAMARI 15¾
fried golden, jalapeños, red onions, house tzatziki sauce

CHICKEN GYOZA 14¼
chicken, cabbage, green onion, ginger, kim chi and sesame oil, served with hoisin-mirin dip

DRY RIBS 14¼
juicy pork tossed with sea salt and cracked pepper, served with lemon wedge

SEYMOUR'S NACHOS personal size 12.95 full size 19½
house fried tri-colour tortilla chips, cheddar, jack cheese, jalapeños, olives, sour cream, salsa and guacamole

COMFORT FOOD

FETTUCINI ALFREDO 16¾
fettucini tossed with made from scratch creamy alfredo sauce, parmesan cheese

FOUR CHEESE TORTELLINI 14¾
tossed in a rose sauce

FIRECRACKER CHOW MEIN WOK 14¾
carrots, celery, red peppers and red onions, spicy sweet soy ginger sauce, roasted peanuts
add to any of the above
add chicken 4¾ beef or salmon 5 shrimp 5¾

TOMATO SPAGHETTINI 17¾
homemade marinara sauce over spaghetti, parmesan cheese
add meatballs 4 add chicken 4¾ add shrimp 5¾

BEEF STEW 14¾
slow simmered beef, rich stock, hearty vegetables, 1 piece buttered baguette

BAVARIAN PEROGIES 15
potato and cheese stuffed perogies, chorizo sausage, sautéed onions, bacon and sour cream

GOLDEN ALE COD & CHIPS 16
1 piece of pacific cod, battered and fried golden. served with fries, coleslaw and house-made tartar sauce
add one piece 6

\$12 BRUNCH MENU

Sundays - 11:30 am - 3:00 pm

CLASSIC BREAKFAST
two eggs done your way, choice of sausage or bacon, toast and hashbrowns

UOVO NAPOLITANO
a grilled mozzarella cheese bread topped with poached eggs, marinara sauce, roast potatoes and italian sausage

FEATURE OMELETTE MADE TO ORDER
served with oven roasted herb potatoes and toast

EGGS BENEDICT
topping changes weekly

LUSCIOUS WAFFLES
Belgian waffles maple syrup, berry compote, chocolate or carmel sauce and whipped cream