

STONE OVEN PIZZAS

ASPARAGUS AND GOAT CHEESE

Grilled asparagus, roasted red peppers, mushrooms, mozzarella and mild goat cheese with house-made marinara. \$13½

SPOLUMBO'S CHICKEN & APPLE

Spolumbo's chicken & apple sausage, fresh cilantro, sliced apple, caramelized onions, sundried cranberries, brie & mozzarella cheese with house-made marinara. \$15½

MARGHERITA

Mozzarella cheese, fresh roma tomatoes and basil, house-made sauce and parmigiano-regianno. \$12¼

SWEET CHILI CHICKEN

Fresh, sliced chicken breast, mozzarella and goat cheese, julienned onions, peppers and carrots over a base of sweet & spicy Thai chili sauce. \$15

PHILLY CHEESE STEAK

Shaved Sterling Silver sirloin, mushrooms, mixed peppers & onions, mozzarella and Swiss cheese over au jus sauce. Served with horseradish aioli. \$14¼

MAFIOSO

Pepperoni, salami, ham, prosciutto, Spolumbo's spicy Italian sausage and sundried tomato pesto topped with mozzarella cheese. \$15½

HAWAIIAN

Sliced pineapple, Black Forest ham, mozzarella cheese and house-made sauce topped with fresh parmesan and herbs. \$13¼

PEPPERONI FORE-TEE

Marinara sauce topped with mozzarella cheese and 40 slices of pepperoni. 15¼

BARBECUE CHICKEN

House-made bourbon glaze, mixed cheese, roasted chicken, sliced red onion, mixed peppers and cilantro. \$15¼

"B.Y.O.P."

Build your own pizza. Add the following toppings to our whole wheat pizza base and your choice of sauce. \$7½

MAIN: Spolumbo's chicken & apple sausage, Spolumbo's Italian sausage, Black Forest ham, pepperoni, roast chicken, applewood smoke bacon, Sterling Silver sirloin, chipotle cream marinated shrimp, prosciutto, salami: \$3½ each

VEGGIE: Grilled asparagus, roasted red peppers, mushrooms, artichoke hearts, roma tomato, red onion, carrot, red peppers, green peppers, mixed olives, jalapenos, banana peppers, sautéed onions, sweet corn, pineapple: \$2 each

CHEESE: Mozzarella, goat, jalapeno jack, feta, brie, marble: \$3¼ each

SAUCE: House-made marinara, bourbon glaze, chipotle cream, basil pesto, sundried tomato pesto, sweet & spicy Thai, roasted red pepper pesto.

Please inform your server of any food allergies before ordering.
GST is not included in prices.

THE GALLERY AT SPRINGBANK LINKS



• Breakfast • Lunch • Dinner
Served in-house daily, 9am - 9pm,
rain or shine
Games Room for the kids!
TAKE-OUT 11am -9pm
403.202.4040

Tee Times 403.202.2000 or online at: www.springbanklinks.com

THE GALLERY
TAKE-OUT
MENU



APPETIZERS

SPINACH & ARTICHOKE DIP

A blend of brie, Monterey Jack and parmesan cheese with artichoke hearts, spinach, roasted red peppers, garlic and spices, baked golden brown. Served with grilled pita wedges and fresh, house-made potato chips. \$14¼

MOJITO PRAWNS

Twenty-four tequila, lime and cilantro marinated prawns, pan seared and deglazed with a mixture of dark rum, lime juice and mint. Served over a bed of mixed greens and garnished with fresh mint and cilantro. \$12¼

QUESADILLA

Marbled cheddar, mixed peppers and red onions folded in a whole wheat tortilla. Served with fresh salsa. \$9

RED PEPPER HUMMUS

A blend of chick peas, roasted red peppers, sriracha hot sauce, garlic, onion and cilantro. Served with pita wedges, grilled whole wheat tortilla and fresh potato chips. \$11½

SWEET POTATO FRIES

Crispy sweet potato fries with chipotle aioli. \$8

MINI TACOS

Five, mini spicy beef tacos topped with mixed cheese, red & green peppers, onions, tomatoes, olives and jalapenos. Served over a bed of mixed greens with salsa and sour cream. \$12½

OPA FRIES

Greek-style fries tossed with lemon juice and Greek herbs. Served with tzatziki sauce. \$6½

AMSTERDAM FRIES

Crispy fries with mayonnaise. \$5½

VEGETARIAN SPRING ROLLS

Crisp, golden brown spring rolls filled with vegetables and glass noodles garnished with fresh cilantro and lime coulis. Served sweet & spicy Thai sauce. \$10

BLACK & TAN ONION RINGS

A stack of beer battered onion rings drizzled with stout beer and fried golden brown. Served with Rickards White Ale mustard. \$8¼

CHICKEN WINGS

One pound of chicken wings with crisp carrot & celery sticks and bleu ranch. Your choice of: Franks Red Hot, honey garlic, salt & pepper, sweet & spicy Thai, golden barbecue or Chinese five spice. \$11¼

PORTOBELLO FLATBREAD

Multigrain flatbread topped with garlic and herb goat cheese, roasted red peppers, sliced portobello and drizzled with balsamic glaze. \$10½

SALADS

Served with a wedge of grilled garlic foccacia bread.

ORGANIC LINKS GREENS

Organic mixed greens, tomatoes, cucumber slices, julienned red onion and carrots with your choice of "all natural" dressing. \$10

CAESAR SALAD

Crisp romaine lettuce, roasted garlic, anchovies, croutons and chopped bacon drizzled with Caesar dressing and topped with fresh parmesan cheese. \$11¼

BABY SPINACH SALAD

Fresh baby spinach topped with raspberry vinaigrette, sundried cranberries, toasted walnuts, fresh apple slices, hard boiled egg and mild, crumbled goat cheese. \$13¼

MEDITERRANEAN SALAD

A fresh, chilled salad of cucumbers, red onion, fresh tomato and olives tossed with crisp romaine leaves and Dijon vinaigrette. Served on a bed of red pepper hummus and topped with crumbled feta cheese, sundried tomatoes and tzatziki sauce. \$14

Add grilled chicken or garlic shrimp skewers for: \$4

BURGERS

Your choice of: fresh 100% Alberta beef 8 oz. burger, 6 oz. Alberta bison burger or 5 oz. fresh chicken breast. Served on a grilled ciabatta roll with leaf lettuce, tomato, onion and a pickle spear.

Served with a choice of French fries, black & tan onion rings or house salad.
Substitute Caesar salad or sweet potato fries: \$1¼

LINKS BURGER

Links-style barbecue sauce and spicy mayonnaise. \$11¼

BOURBONZOLA BURGER

House-made bourbon glaze, applewood smoked bacon topped with a black & tan onion ring, sautéed mushrooms and mild cambozola cheese. \$14½

CALIFORNIA BURGER

A blend of mushrooms, rolled oats and brown rice topped with house-made avocado salsa and citrus aioli. \$11

Add cheddar, Swiss or jalapeno: \$1½

Add bacon: \$2

Add gravy: \$1½

Please inform your server of any food allergies before ordering.
GST is not included in prices.

Our take-out boxes are 100% biodegradable, recyclable or compostable.
For our many enviro-friendly practices, please visit www.springbanklinks.com
and click on "Green Thinking".

SANDWICHES & MORE

Served with your choice of French fries, black & tan onion rings or house salad.
Substitute Caesar salad or sweet potato fries: \$1¼

GREEK CHICKEN WRAP

Grilled chicken, red & green peppers, feta cheese, tomatoes and cucumbers tossed with a white balsamic vinaigrette and wrapped in a grilled pita with tzatziki sauce. Served with Opa fries. \$13

GULF COAST QUESADILLA

Your choice of chipotle cream marinated shrimp or blackened Sterling Silver sirloin in a salsa tortilla filled with jalapeno jack cheese, sweet corn, banana peppers, green & red peppers, applewood smoked bacon and caramelized onions. Served with chipotle crema. \$14¼

CHICKEN CLUB

Grilled chicken breast, applewood smoked bacon, cheddar cheese, lettuce, tomato and mayonnaise on whole wheat or white Texas toast. \$13

BUFFALO CHICKEN WRAP

Crispy chicken tenders tossed in golden barbecue sauce and wrapped in a salsa tortilla with jalapeno jack cheese, lettuce, fresh tomato, shredded carrot and blue ranch dressing. \$10¼

CHICKEN TENDERS

Five crispy golden brown chicken tenders served with your choice of Links-style barbecue sauce, Rickards White Ale mustard or plum sauce, \$12
"Buffalo Style" for \$12¼

ENTREES

CHIPOTLE CHICKEN FARFALLE

Sautéed chicken, peppers, onions and sundried tomatoes tossed with bowtie noodles in a chipotle cream sauce, topped with fresh parmesan cheese. Served with grilled garlic foccacia. \$16

MEDITERRANEAN CAPELLINI

Grape tomatoes, olives, onions and feta cheese tossed with roasted red pepper pesto and capellini noodles. Served with a wedge of grilled garlic foccacia. \$14¼

STERLING SILVER STEAK SANDWICH

A well seasoned, 6 oz. Sterling Silver Alberta sirloin, charbroiled to perfection and served on grilled garlic foccacia bread with sautéed mushrooms and topped with a black & tan onion ring. \$14¼

CHICKEN SALTIMBOCCA

Fresh chicken breast, lightly floured and pan seared, finished with sage, prosciutto and provolone cheese in a mushroom marsala sauce. Served with seasonal vegetables and capellini in sundried tomato pesto. \$18¼

BOURBON RIBS

Slow roasted St. Louis-style ribs slathered in our house-made bourbon glaze. Served with white cheddar mashed potatoes and seasonal vegetables. \$21