

THE  
*greenhouse*  
AT VICTORIA

At the Greenhouse Restaurants we aim to be more than just another golf course restaurant. We aim to provide handcrafted meals, using the finest of ingredients and providing genuine hospitality, in warm & welcoming settings that highlight the beauty of Edmonton's majestic river valley. These venues are meant to be shared with the community, regardless of whether or not you have golf clubs in tow.



## SHAREABLES & SNACKS

### **Crispy Brussel Sprouts 12**

Made famous by our sister restaurant Workshop Eatery, sriracha sour cream

### **Lettuce Wraps 15**

Garlic Soy Chicken, Fresh veggies, Iceberg cups, garlic soy & Jalapeno Aioli, toasted cashews, steam fried noodles

### **Wings 16**

Brined, salt & pepper, garlic soy, Hot sauce, served with ranch and crudite

### **Ahi Tuna Poke 19**

Poke sauced ahi tuna, cherry tomato, cucumber, diced mango, edamame, green onion, pickled ginger, sesame, roasted jalapeño aioli, fried tortilla

**Ask server for lettuce wrapped option**



### **Chips & Dips 10**

Fresh fried corn tortilla, pico de gallo,

**Add guacamole 8**

### **Caddyshack Nachos**

**half 19 | full 24**

Fresh fried corn tortilla, sautéed peppers & onion, diced tomato, kalamata olives, pickled jalapeño, green onion, shredded cheese, sour cream, pico de gallo  

**Add guacamole, chicken, ground beef, or cheese 8**

## BRUNCH

Served Daily until 2PM

### **Breakfast Sandwich 9**

2 fried eggs, crisp bacon, tomato, greens, aioli, Bon Ton bun

### **Greenhouse Breakfast 19**

2 eggs your way, crisp bacon, Irvings Farm maple sausage, potato hash, multigrain toast

## SOUPS, SALADS, & SIDES

### **Greenhouse Garden Salad**

**half 9 | full 13**

Lemon herb dressing, greens, cucumber, cherry tomato, red pepper, red onion, crumbled feta, pumpkin seeds, boiled egg

### **Ahi Tuna Salad 22**

Sesame crusted Ahi Tuna, bell pepper Orange Sesame dressing, toasted almonds, steam fried noodles, orange segments, pickled onion

### **Soup of the Day**

**cup 6 | bowl 9**

Ask your server for details

### **Fresh Cut Fries 9**

Served with house made ketchup & Woodshed Sauce

**Make it a poutine 6**

**Add gravy 2**

## SANDWICHES & MAINS

All sandwiches served w/ choice of soup, Greenhouse wedge, or fresh cut fries. **Add poutine 5**

### **Veggie Melt 16**

Roasted bell peppers, bourbon braised onion, crumbled feta, tomato jam, arugula, griddled multigrain

### **Fish & Chips 20**

Pinseeker battered Icelandic cod, dill coleslaw, tartar sauce, fresh cut fries

### **The Classic 18½**

Nonay beef burger, Shredduce, tomato, dill pickle, cheddar & bacon, WS sauce

### **Pesto Chicken Sandwich 18**

Shredded Chicken, arugula pesto, melted provolone, pickled red onion, aioli, greens

### **Greenhouse Beef Dip 18**

Roasted mushrooms, bourbon braised onions, provolone, Lakeside roast beef, Ciabatta, Horseradish Aioli, house mustard, Garlic Jus

 Gluten Friendly food option available.

 Vegetarian. Vegan options available on request.

Please alert your server to any food allergies. Groups of 8 or more are subject to an 18% gratuity.







**RS** catering

A catered event is in the details, the effort that goes into planning, the care that goes into the meal, and the warmth of genuine hospitality. Let us be a part of your next special moment.

For questions or inquiries, please contact  
[info@robertspencerhosp.com](mailto:info@robertspencerhosp.com)



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# ROBERT SPENCER HOSPITALITY

When we opened the doors to Workshop Eatery in the fall of 2015 we set about providing handcrafted cuisine & genuine hospitality. In the months, and years that followed the community embraced us and the warm & welcoming experience we delivered.

With the desire to grow in a way that complimented Workshop Eatery, in the spring of 2019 we turned the idea of Woodshed Burgers into a reality. We aimed to continue our philosophy, sourcing incredible local ingredients, and providing warm hospitality, but in a fun and very approachable environment.

In the fall of 2019 we looked to grow again, adding the Greenhouse Restaurants, by providing the food & beverage for three of Edmonton's city owned golf courses. By the spring of 2020, the world looked a little different, but that didn't stop this team from opening the clubhouse operations, maintain Workshop Eatery, and even add a second Woodshed Burgers location, in Edmonton's Ellerslie community.

Today, we are a resilient restaurant group, operating six establishments, employing over 100 of Edmonton's finest hospitality personalities, and doing our best to be a positive light in the communities we do business.

Whether it's a casual burger with family, date night with a loved one, a special family milestone, patio beers after a round of golf, or a one of a kind catered event, one thing is certain. You'll be sure to feel the difference in our handcrafted cuisine & genuine hospitality.

[ROBERTSPENCERHOSP.COM](http://ROBERTSPENCERHOSP.COM)



## WOODSHED BURGERS

All of our beef is fresh ground daily, our buns are baked by Bonton Bakery fresh every morning, and we make all of our condiments in house.  
#allkillernofiller



## WORKSHOP ★ EATERY ★

While refined, our cuisine is handcrafted, approachable and unpretentious. We will make just about everything, down to the jams, dressings and even our ketchup, in house.



## THE greenhouse RESTAURANTS

The menu offers easy grab n' go items for golfers or those taking advantage of the many activities taking place in the River Valley, but it also offers so much more.

VICTORIA • RUNDLE PARK • RIVERSIDE