



Starters & Bites

Starter Summer Greens or Caesar Salad 5⁵⁰

Feature Soup *made daily using only the freshest ingredients served with grilled baguette* 6⁹⁵

Channa~dusted Calamari 15⁹⁵
crispy fennel and red onion, pickled green beans, tzatziki

Asian Shrimp and Vegetable Purse 15²⁵
bite sized dumplings, sesame ginger slaw, sweet chili plum sauce

Vegetable Gyoza 13⁹⁵
pan-seared potstickers, kimchi and ponzu

Chicken Wings *a dozen crispy wings, choice of hot, honey garlic, lime & cracked black pepper or whiskey BBQ* 14⁷⁵

Dry Ribs *crisp garlic button bones, lime salt and cracked black pepper* 14²⁵

Nacho Grande 21⁵⁰
*'all the fixins', blend of cheeses, house made tortilla chips served with fresh salsa, guacamole and sour cream **add beef 2⁹⁵***

Tasting Platter *nachos with 'all the fixins' pickle sticks, crispy chicken wings, dry ribs, shrimp & vegetable purse **add beef 2⁹⁵*** 43⁹⁵

Chicken Tenders *breaded chicken fingers, house cut Kennebec fries, sweet chili plum or honey mustard sauce* 13⁷⁵

Sandwiches & Burgers

Turkey & Bacon Club *slow roasted turkey, herb marinated tomato, arugula, cranberry mayo, toasted ciabatta* 15⁹⁵

Grilled Tuscanny Panini 15⁵⁰
thin-sliced tuscanny ham, roasted red peppers, caramelized onions, mozzarella cheese, kalamata olive tapenade

Harvest Steak Sandwich 19⁵⁰
grilled flat iron, onion marmalade, herb roasted Roma tomato, arugula, toasted garlic baguette

Prime Rib Cheddar Burger 15⁷⁵
*house-made CAB burger, aged cheddar, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche **add bacon 2⁵⁰ add mushrooms 1⁷⁵***

Guinness Bacon Chicken Burger 16⁷⁵
aged Guinness cheddar, smokey bacon, warm brioche, Pickled Red Onion

the 'beyond' vegan burger 15⁵⁰
lettuce, tomato, pickled red onion, grilled zucchini relish, blackberry ketchup, toasted vegan bun

All sandwiches and burgers served with choice of: Tuscan greens, caesar salad, soup or house cut Kennebec fries

opt for yam fries or poutine 2⁷⁵

opt for gluten free bread 2

Mains

Harvest Caesar Salad 12⁷⁵
hearts of romaine, smoked bacon, crispy capers, sundried tomato, herb croutons, shaved Romano Asiago

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Summer Greens *Tuscan greens, carrot curls, grape tomatoes, sliced cucumber and red onion, Okanagan goat cheese, sunflower seed, raspberry vinaigrette* 12⁷⁵

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Heirloom Tomato Salad 13⁷⁵
Tuscan greens, jicama, happy days goat cheese, microgreens, basil balsamic vinaigrette

Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

Flatbread *grilled chicken, crisp prosciutto, caramelized apple, tomato, arugula, fig jam and brie,* 16⁹⁵

Fish 'n' Chips 18²⁵
pilsner battered cod loin, apple cabbage slaw, house cut Kennebec fries, tartar sauce -A Harvest favorite-

Mediterranean Pappardelle 16⁵⁰
*basil pesto aglio e olio, Kalamata olive, artichoke hearts, sundried tomato, red onion, shaved Parmesan, toasted garlic baguette **Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰***

Spring Features

Crispy Duck Wings 16²⁵
brome lake drummettes, orange pekoe glaze

Spring Chef's Salad 13⁷⁵
tuscan greens, julienned cured ham, turkey, bacon, tomato, cucumber, egg, monterey jack & cheddar cheese, caramelized onion dressing

Harvest Chili 9²⁵
beef, bacon, bean and ham cassoulet, baked cheese and baguette

Turkey Pot Pie 13²⁵
turkey and spring vegetable blanquette, puff pastry vol au vente

Shanghai Noodle Bowl 17²⁵
(vegetable, prawn, or chicken)
spring vegetables, ginger soy glaze, chopped egg, shanghai noodles, bamboo and green pea shoots, toasted peanuts, fresh lime

After 5pm

Butcher's Cut market priced
chef inspired,

Fish Feature market priced
chef inspired,

Lamb Shank 28⁵⁰
slow-braised shank, smoked corn and bacon lyonnaise, apple dale chutney, guinness jus

Scallop & Prawn Linguine 24⁷⁵
pan-seared scallops & prawns, basil pesto cream, smoked bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette

Prime Rib Nights

Friday and Saturday nights starting at 5pm in the grille.

Reservations highly recommended

Pasta Night

Every Sunday evening after 5pm, our culinary team will create three unique pasta entrees to tantalize your taste buds for only **17⁹⁵**

Wine by the glass

Whites

Hester Creek pinot gris 8⁷⁵ 12⁵⁰
Oliver

50th Parrallel gewurtzraminer 9²⁵ 13²⁵
West Kelowna

Sandhill chardonnay 10 14⁷⁵
Okanagan South

Reds

Hester Creek cabernet merlot 8⁷⁵ 12⁵⁰
Oliver

Gray Monk pinot noir 10 15
Lake Country

Sandhill syrah 11⁵⁰ 16
Okanagan South

Beer

Draught Mug Jug

Tree Brewing

Kelowna Pilsner 5.25 17.95
Thirsty Beaver Amber Ale/Hop Head I.P.A 5.75 19.75

Red Truck 5.75 19.75
Lager/Golden Ale

Bad Tattoo 5.75 19.75
Los Meurtos Cerveza Negra

Carlsberg 6.95 23.95
Lager

Bottles

Corona, Heineken, MGD, Stella 6.25
Bad Tattoo Full Sleeve Strong Stout 6.25
Kronenbourg 1664 Blanc 7.25
Tree Brewing Grapefruit Raddler 6.25
Erdinger Non-Alcoholic 5.75

Ciders

Scenic Road Apple or Raspberry & Apple - 500ml btl 12
Dukes Apple 6.25
Wards Apple Cherry 6.25
BC Tree Fruits Peach & Pear - tall can 7.25

Cocktails (2oz)

8.75

Mojito - original or raspberry

Havana Club Rum, muddled fresh mint & lime, soda & sugar cane

Raspberry Lemonade

Absolute Raspberry Vodka, Limoncello, lemonade, soda

Elderflower Vodka & Soda

OK Spirits Vodka, Elderflower Liqueur, soda

Harvest Gardener

OK Spirits Gin, muddled cucumber & mint, tonic.

Maple Old Fashioned

Wayne Gretzky Whisky, maple wine, bitters

Margarita

Olmecca Tequila, Triple Sec, fresh lime juice, salted rim

Sangria

White & Red Wine, Brandy, cranberry, soda, seasonal fruits