



spectacular orchard setting

Starters & Bites

Starter Harvest 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 & Vegetable Purse 15²⁵
bite sized dumplings, sesame ginger slaw, sweet chili plum sauce

Vegetable Gyoza 14⁷⁵
pan-seared potstickers, ponzu, kimchi, tempura green beans, sambal mayo

Chicken Wings a dozen crispy wings, choice of hot, honey garlic, lime salt & cracked black pepper or whiskey BBQ 14²⁵

Dry Ribs crisp garlic button bones, lime salt and cracked black pepper 13⁷⁵

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' 43⁹⁵
pickle sticks, crispy chicken wings, dry ribs, shrimp & vegetable purse **add beef 2⁹⁵**

Chicken Tenders 13⁷⁵
breaded chicken fingers, kennebec fries, sweet chili plum or honey mustard sauce

Sandwiches & Burgers

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

Prime Rib Dip 16²⁵
slow roasted CAB ribeye, melted swiss cheese, pickled red onion, horseradish aioli, au jus

Grilled Tuscan Panini 16⁵⁰
thin-sliced tuscan ham, roasted red peppers, caramelized onions, mozzarella cheese, arugula, kalamata olive tapenade

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

Prime Rib Cheddar Burger 15⁴⁵
house-made CAB burger, aged cheddar, whiskey BBQ Sauce, pickled red onions, lettuce, tomato, horseradish aioli, warm pretzle bun
add bacon 2⁵⁰ add mushrooms 1⁷⁵

Guinness Bacon Chicken Burger 17⁴⁵
guinness cheddar, smokey bacon, mayo, caramelized red onion, lettuce, tomato, warm pretzel bun **add mushrooms 1⁷⁵**

The 'Beyond' Vegan Burger 16²⁵
lettuce, tomato, pickled red onion, grilled zucchini relish, blackberry ketchup, toasted vegan pretzle 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

Harvest Greens 12⁷⁵
tuscan greens, carrot curls, grape tomatoes, sliced cucumber, red onion, okanagan goat cheese, wonton crisp, tomato vinaigrette
Grilled Chicken 6 Seared Salmon or Prawns 7⁵⁰

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

Fish 'n' Chips 18⁷⁵
pilsner battered cod loin, apple cabbage slaw, house cut kennebec fries, tartar sauce
-A Harvest favorite-

Mediterranean Tagliatelle 17⁹⁵
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 Confit Duck Wings 16²⁵
brome lake drummettes, orange pekoe glaze,
stoneground dijon slaw

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

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

Salmon Chowder 13²⁵
wild sockeye, yukon gold potato,
creamy dill, grilled baguette

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

After 5pm

Butcher's Cut market value
chef inspired,

Fish Feature market value
chef inspired,

Lamb Shank 28⁵⁰
slow-braised shank, smoked corn and bacon
lyonnaise, apple date chutney, stout 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

	<u>5oz</u>		
Sparkling			
Stoneboat "Bubble Boat" Oliver, BC	7 ⁹⁵		
White	<u>6oz</u>	<u>9oz</u>	
Peller Estates sauvignon blanc Okanagan South	7 ⁷⁵	11 ²⁵	
Hester Creek pinot gris Oliver	9	13	
Sandhill chardonnay Okanagan South	10	14 ⁷⁵	
Gray Monk gewurtzraminer	10 ⁵⁰	15 ⁷⁵	
Red	<u>6oz</u>	<u>9oz</u>	
Peller Estates merlot Okanagan South	7 ⁷⁵	11 ²⁵	
Hester Creek cabernet merlot Oliver	9	13	
Sandhill syrah Okanagan South	11	16	
Moon Curser border vines blend Osoyoos	11 ⁵⁰	16 ⁵⁰	

Draught Beer

	<u>Mug</u>	<u>Jug</u>
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		

Ciders

Scenic Road Apple or Raspberry Apple - 500ml btl	12
Dukes Apple	6 ²⁵
Wards Apple Cherry	6 ²⁵
BC Tree Fruits Peach & Pear - 475ml tall can	7 ²⁵

Cocktails (2oz)

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, lemon, soda

Harvest Gardener
OK Spirits Gin, muddled cucumber & mint, tonic.

Margarita - original or jalapeño
Olmecca Tequila, Triple Sec, fresh lime juice, salted rim

Sangria 9⁵⁰
White & Red Wine, Brandy, cranberry, soda, seasonal fruits

The Great One's Old Fashioned 10⁷⁵
Wayne Gretzky Whisky, maple wine, bitters