

FALL

menu

Feature Soup 6⁹⁵

made daily using
only the freshest ingredients
served with grilled baguette

Harvest Caesar Salad 13⁵⁰

hearts of romaine, smoked bacon, crispy
capers, sundried tomato, herb croutons,
shaved romano asiago

Grilled Chicken 7⁵⁰ **Seared Salmon** 9⁵⁰

Harvest Greens 13⁵⁰

tuscan greens, carrot curls, grape tomatoes,
sliced cucumber, red onion, okanagan goat cheese,
toasted pumpkin seeds, tomato vinaigrette

Grilled Chicken 7⁵⁰ **Seared Salmon** 9⁵⁰

Chicken Wings 15⁷⁵

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

Asian Shrimp and Vegetable Purse 15²⁵

bite sized dumplings, sesame ginger slaw,
sweet chili plum sauce

Chicken Tenders 13⁹⁵

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

Harvest Chili 9⁹⁵

CAB beef, bean and bacon chili, baked with
mixed cheeses and fresh herbs, garlic baguette

Fish'n'Chips 19²⁵

Red Truck pilsner battered cod loin,
apple cabbage slaw, tartar sauce,
house cut kennebec fries

Turkey & Bacon Club 17²⁵

Slow roasted turkey, herb marinated tomato, arugula,
cranberry mayo, toasted ciabatta

Harvest Steak Sandwich 20⁹⁵

grilled flat iron, onion marmalade,
herb roasted roma tomato,
arugula, toasted garlic baguette

Prime Rib Cheddar Burger 16⁷⁵

house-made CAB burger, aged cheddar,
whiskey BBQ Sauce, pickled red onions, lettuce,
tomato, horseradish aioli, warm brioche bun
add bacon 2⁵⁰ add mushrooms 1⁷⁵

AFTER 5

Wild Mushroom & Ribeye Ravioli 20⁹⁵

sautéed red onions, mushrooms, and CAB prime rib
in a demi-glaze cream sauce, parmesan reggiano,
toasted garlic baguette

BC Salmon 29⁹⁵

seared wild salmon filet, golden beet pave,
citrus beurre blanc, market vegetables

Lamb Shank 28⁹⁵

slow-braised shank, baby yukon potato
lyonnaise, apple date chutney,
market vegetables, stout jus