



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

Chicken Wings *a dozen crispy wings, choice of hot, honey garlic, lime salt & cracked black pepper or whiskey BBQ* 14⁵⁰

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** 44⁹⁵

Chicken Tenders 13⁹⁵
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* 16⁵⁰

Grilled Tuscan Panini 17²⁵
thin-sliced tuscan ham, roasted red peppers, caramelized onions, mozzarella cheese, arugula, kalamata olive tapenade

Harvest Steak Sandwich 17⁵⁰
grilled flat iron, onion marmalade, herb roasted roma tomato, arugula, toasted garlic baguette

Prime Rib Cheddar Burger 16²⁵
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

Guinness Bacon Chicken Burger 17⁷⁵
guinness cheddar, smokey bacon, caramelized red onion, lettuce, tomato, mayo, warm brioche bun

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 6⁵⁰ 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 6⁵⁰ Seared Salmon or Prawns 7⁵⁰

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

Fish 'n' Chips 18⁷⁵
Red Truck pilsner battered cod loin, apple cabbage slaw, tartar sauce house cut kennebec fries, -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 6⁵⁰ Seared Salmon or Prawns 7⁵⁰

Summer Features

Hummus trio of hummus, marinated olives, grilled naan bread	16
Confit Duck Wings brome lake drummettes, orange pekoe glaze, stoneground dijon slaw	16 ²⁵
Jicama Tomato Salad tuscan greens, jicama, happy days goat cheese, fresh herbs, basil balsamic vinaigrette	15 ²⁵
Philly Cheesesteak slow roasted CAB ribeye, melted swiss cheese, sautéed onion and bell pepper, horseradish aioli	16 ⁹⁵
Prime Rib Vindaloo ginger lemongrass jasmine rice, bell peppers and onion, julienne celery	18 ²⁵

After 5pm

Striploin 10oz CAB striploin, truffle pomme frites Market vegetables, red wine demi-glace	34
Ling Cod black rice, mango salsa, braised baby bok choy	29 ⁵⁰
Lamb Shank slow-braised shank, baby yukon potato lyonnaise, apple date chutney market vegetables, stout jus	28 ⁹⁵
Scallop & Prawn Linguine pan-seared scallops & prawns, basil pesto cream, smoked bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette	25 ⁷⁵

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

SPARKLING	5oz	9oz	BTL
Stoneboat "Bubble Boat" <i>Oliver, BC</i>	7 ⁹⁵		36
WHITE	6oz	9oz	BTL
50th Parallel riesling <i>Lake Country</i>	8 ⁹⁵	13 ⁹⁵	35
Hester Creek pinot gris <i>Oliver</i>	9	13	36
Roche "arome" <i>Okanagan South</i>	9 ²⁵	13 ²	36
Ex Nihilo Chaos blend <i>Lake Country</i>	9 ⁷⁵	14 ²⁵	37
Sandhill chardonnay <i>Okanagan South</i>	10	14 ⁷⁵	38
Covert Farms sauvignon blanc/semillon <i>Oliver</i>	10 ²⁵	15 ²⁵	39
Gray Monk gewurtzraminer <i>Lake Country</i>	10 ⁵⁰	15 ⁷⁵	40
Spearhead rosé of pinot noir <i>East Kelowna</i>	10 ⁵⁰	15 ⁷⁵	40
RED	6oz	9oz	BTL
Hester Creek cabernet merlot <i>Oliver</i>	9	13	36
Sandhill merlot <i>Okanagan South</i>	9 ⁷⁵	14 ²⁵	37
Gray Monk pinot noir <i>Lake Country</i>	10	14 ⁷⁵	38
Yumtero Tempranillo <i>Spain</i>	10	14 ⁷⁵	38
Bartier Bros syrah <i>Okanagan South</i>	11	16	43
Moon Curser border vines blend <i>Osoyoos</i>	11 ⁵⁰	16 ⁵⁰	44
Tinhorn cabernet franc <i>Oliver</i>	12	17 ⁵⁰	54
Orofino cabernet sauvignon <i>Similkameen</i>	13	18	58
Draught Beer	Mug	Jug	
Big Surf Lager	5 ²⁵	17 ⁹⁵	
Prohibition Amber Ale	5 ⁷⁵	19 ⁷⁵	
Red Truck IPA / Pilsner	5 ⁷⁵	19 ⁷⁵	
Bad Tattoo Los Meurtos Cerveza Negra	5 ⁷⁵	19 ⁷⁵	
Carlsberg Lager	6 ⁹⁵	23 ⁹⁵	
Ciders			
Scenic Road Apple or Raspberry Apple - 500ml btl			12
Wards Apple & Apple Cherry			6 ²⁵
No Boats on Sunday Apple - 475ml tall can			7 ²⁵
BC Tree Fruits Peach & Pear - 475ml tall can			7 ²⁵
Cocktails (2oz)			
Raspberry Lemonade <i>Absolute Raspberry Vodka, Limoncello, lemonade, soda</i>			8 ⁷⁵
Elderflower Vodka & Soda <i>OK Spirits Vodka, Elderflower Liqueur, lemon, soda</i>			
Harvest Gardener <i>OK Spirits Gin, muddled cucumber & mint, tonic.</i>			
Margarita - original or jalapeño <i>Olmecca Tequila, Triple Sec, fresh lime juice, salted rim</i>			
Sangria <i>White & Red Wine, Brandy, cranberry, soda, seasonal fruits</i>			9 ⁵⁰
The Great One's Old Fashioned <i>Wayne Gretzky Whisky, maple wine, bitters</i>			10 ⁷⁵