

SNACKS

TASTING PLATTER

Nachos for Two, Vietnamese Spring Rolls, Calamari & Seasoned Chicken Wings.....29⁵⁰

BAKED NACHOS

Monterey Jack & Aged Cheddar Cheese, "All the Fixins", Fresh is Best" Salsa, Guacamole & Sour cream, 16⁵⁰ for 2 or 24- for 4 Add Ground Beef.....3-

VIETNAMESE SPRING ROLLS

Nuoc Cham (Traditional Dipping Sauce) 10²⁵

PORK DRY RIBS

Cracked pepper-citrus seasoning.....10-

HOUSE ROASTED CHICKEN WINGS 1LB

Tossed in your favorite sauce Hot, Teriyaki, Honey Garlic, Honey Mustard, Lime Pepper, Cajun Spice.....11⁷⁵

CRISPY CALAMARI

Seasoned and Breaded, Red Onion & Raita Sauce.....12-

CRUNCHY CHICKEN FINGERS & FRIES

Served with Honey-Dijon Mustard Sauce.....11-

YAM FRIES

Chipotle Ranch Mayonnaise.....6-

SOUPS & SALADS

FEATURE SOUP

Please ask your server6²⁵

"UNCLASSIC" CAESAR SALAD

Roasted Garlic Dressing, Candied Lemon & Herb-CROUTONS.....12⁵⁰
½.....7-

ORGANIC 19TH GREENS

Cucumber, Red Peppers, Red Onions, Mint, Tomatoes, Lemon Sumac Vinaigrette.....12⁵⁰
½.....7-

SPINACH SALAD

Roasted Mushrooms, Canadian Bacon, Feta Cheese Red Onion, Cherry Tomatoes Honeyed Balsamic Vinaigrette.....13⁵⁰
½.....7⁵⁰

HARVEST SUMMER SALAD

Marinated Bistro Shrimp, Kahlua Pecans, Strawberry Vinaigrette, Okanagan Goat Cheese, Savoy Cabbage, Mixed Greens, Crispy Tortilla Sticks.....14⁵⁰
½.....8²⁵

ADD SOME PROTEIN

Grilled Chicken Breast.....4⁵⁰
Rosemary Tofu.....3-

Grilled Prawn Skewers.....4⁵⁰ 

SANDWICHES

HARVEST BURGERS

"The Works" on a Sesame Seed Bun, Smoked Chile BBQ Sauce. Choice of Smoked Cheddar or Danish Blue Cheese
6oz Beef Burger....12⁵⁰
Chicken Burger.....12⁵⁰
add 2- for Mixed Mushrooms or Bacon

HOUSE ROASTED BEEF DIP

Garlic Bun, Horseradish Aioli, Crispy Onions, Au Jus....11-

PULLED PORK SANDWICH

Caramelized Onions, Smoked Cheddar & Vegetable Slaw on a Fresh Ciabatta Bun.....11-

SMOKED BACON & TURKEY 'CLUB'

Slow Roasted Turkey, Tomato, Lettuce & Peppercorn-Dijon Mayonnaise on Focaccia Bread.....12-

FALAFEL WRAP

Warm Chickpea Fritters, Lettuce, Red Onion, Granny Smith Apple, Feta Cheese, Tahini, Cucumber Yogurt Sauce.....12-

THE ABOVE SANDWICHES INCLUDE
YOUR CHOICE OF
CRISPY FRIES OR ORGANIC GREENS
ADD GRAVY FOR 1⁷⁵

ENTREES

MASA'S LAGER BATTERED ALASKAN HALIBUT & CHIPS

Beet & Cabbage Slaw,
Lemon-Caper Tartar Sauce.....16⁵⁰

ALMOND CURRY CHICKEN

Chicken Marinated in Yogurt & Spices, Toasted Almonds
Jasmine Rice, Garlic Naan Bread.....16⁵⁰

BAKED MAC 'N' CHEESE

Monterey Jack and Aged Cheddar Crouton Crust
Fresh Tomato, Grilled Italian sausage
Mixed Greens.....15⁵⁰

CAB STEAK SANDWICH

Crisp Onions, Horseradish Jus
On Potato Loaf
Served with Fries & Organic Greens.....17⁵⁰

½ RACK BBQ PORK RIBS

Yellow Beet and Cabbage Coleslaw
Served with Fries.....16⁵⁰

VIETNAMESE RICE NOODLES

Shaved Leaf Lettuce, Thai Basil, Bean Sprouts, Nuoc Cham, Lime
Hoisin Glaze, Toasted Peanuts
Marinated Pork Shoulder.....14⁵⁰
Vegetarian.....12-



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice



Healthy Choice

ENTREES AFTER 5

All After 5 Entrees Served With Fresh Bread

ORCHARD APPLE BRAISED LAMB SHANK

Mushroom Risotto Cake, Seasonal Vegetables,
Grainy Mustard Jus.....24-

WEST COAST HALIBUT

Green Onion Cilantro Pesto, Braised Bacon & Bean Phyllo Parcel
Lemon Butter Sauce.....23-

ORGANIC FREE RANGE CHICKEN BREAST

House Made Potato Gnocchi, Tomato Cream Sauce,
Buttered Asparagus.....23-

8OZ ANGUS BEEF NEW YORK STRIPLOIN

Smoked Corn Potato Puree, Seasonal Vegetables,
Pinot Noir Jus.....29-

SEAFOOD CANNELLONI

Prawns, Scallops, Halibut, Salmon, Tomato Cream, Seasonal
Vegetables23-

PRIME RIB LINGUINI

Roasted Mushrooms, Fresh Tomatoes, Parmesan Cheese,
Café au Lait Sauce.....23-

IN THE GRILLE

PRIME RIB NIGHTS

Friday & Saturday nights
starting at 5pm
in the Grille
-Reservations Recommended

TWO CAN DINE WITH CALONA "ARTIST SERIES" WINE FOR \$69⁵⁰

Sunday to Thursday after 5pm
Choose two of our after 5 entrees & a bottle of the following
Calona "Artist Series" Wine

- 'Artist Series' Pinot Gris
- 'Artist Series' Unoaked Chardonnay
- 'Artist Series' Cabernet/Merlot
- 'Artist Series' Pinot Noir

WEEKEND A LA CARTE BRUNCH

Saturday & Sundays
in the Grille from 11-2pm

9 N'DINE

9 holes of golf & dinner
in the Grille for
\$55.00 plus tax
7 days a week, after 4pm
Please call the pro shop to book your time
(250) 862-3103

At 7109 yards, The Harvest is a championship length golf course
designed by renowned Canadian golf course architect,
Graham Cooke.

Fifty-four acres are devoted to the working orchard featuring 9
varieties of apples including: Spartan, Macintosh, Red Delicious,
Braeburn, Royal Gala, Shamrock, Sunrise, Granny Smith and Fuji.
An additional 10 acres of land produce Ehrenfeller, Chardonnay
and Pinot Noir wine grapes, used exclusively by Calona Wines to
produce numerous award winning wine products.

So please sit back, relax and enjoy the sweeping panoramic view
that frames the Okanagan's
most prestigious championship golf course,
The Harvest Golf Club

REDS

	5oz Gls	½ Ltr	Btl
Peller Estates, BC 'Family Estate' Merlot			
Finca Flichman, AR Malbec	7-	22-	30-
Jackson Triggs, BC Cabernet Sauvignon			
Mission Hill, BC '5 Vineyards' Cabernet/Merlot			
Inniskillin, BC Pinot Noir	9.50	29-	40-
Thorn Clarke, AUS 'Milton Park' Shiraz			
Sumac Ridge, BC 'Black Sage' Merlot			
Sandhill, BC Syrah	11.50	35-	50-

WHITES

	5oz Gls	½ Ltr	Btl
Jackson Triggs, BC Sauvignon Blanc			
Sumac Ridge, BC 'Private Reserve' Gewurztraminer	7-	22-	30-
Calona, BC 'Artist Series' Unoaked Chardonnay			
Mission Hill, BC Viognier			
Hester Creek, BC Pinot Gris	9.50	29-	40-
Sandhill, BC Chardonnay			
Blue Mountain, BC Pinot Gris			
Mission Hill, BC 'Reserve' Riesling	11.50	35-	50-