

MASA'S GRILL

snacks

POKE & CRISPS

yellowfin tuna, cucumber, red pepper, lime-soy vinaigrette, daikon asazuke, crispy wonton chips

WARM OLIVES & NAAN

red pepper hummus, caper butter, cucumber raita, charred lemon

DRY RIBS

crisp button bones, garlic butter, lime salt & cracked pepper

CRAB & SALMON CROQUETTES

panko crusted salmon & crab cakes, cucumber salsa, chipotle coulis

VEGAN ANTIPASTI DIPS & CHIPS

kalamata tapenade, grilled vegetable brunoise, red pepper hummus, root vegetable crisps & melba toast

POUTINE

hand-cut kennebec fries, cheese curds, peppercorn gravy, scallion, roma tomato

CHICKEN WINGS

red hot, honey garlic, whiskey bbq, sweet chili or lime salt & pepper

'BACK 9' LAYER DIP

spicy bean medley, salsa, sour cream, guacamole, black olives, red onions, cheddar & monterey jack cheese, scallions, grape tomatoes, warm tortillas



15.95

16.25

16.75

18.25

15.25

14.25

16.75

15.75

add
taco beef
4.75

harvest salads

SPINACH SALAD

fresh strawberries, mandarin oranges, slivered red onion, toasted almonds, crumbled okanagan goat cheese, caramelized onion vinaigrette

grilled chicken or prawns 7.5
seared bc salmon 9

TUSCAN GREENS

english cucumber, baby tomato, carrot curls, shaved red onion, okanagan goat cheese, radish, crisp wonton, roast tomato vinaigrette

grilled chicken or prawns 7.5
seared bc salmon 9

CAESAR SALAD

Crisp romaine, bacon lardon, crispy capers, sundried tomato, herbed croutons

grilled chicken or prawns 7.5
seared bc salmon 9

sandwiches & burgers

GUINNESS CHICKEN BURGER

caramelized red onion, bacon, black pepper mayo, lettuce, field tomato, guinness cheddar, warm brioche

PRIME RIB CHEDDAR BURGER

hand-pressed certified angus beef, aged cheddar, horseradish aioli, pickled red onion, lettuce, field tomato, warm brioche

TURKEY BACON CLUB

house-roasted turkey breast, local crisp bacon, herbed field tomato, baby arugula, cranberry mayo, toasted demi baguette

PRIME RIB DIP

slow roasted prime rib, melted swiss, pickled red onion, horseradish aioli, toasted demi baquette, peppercorn jus

MISO VEGAN BURGER

house-made lentil-quinoa burger, cucumber, red pepper hummus, pickled red onion, tomato & frisee, vegan brioche

STARTER

7.95

ENTREE

14.25

STARTER

7.95

ENTREE

14.25

STARTER

7.95

ENTREE

14.25

18.75

18.25

add

bacon

2.75

18.25

18.75

18.50

ALL BURGER & SANDWICHES SERVED WITH GREENS, CAESAR, SOUP OR KENNEBEC FRIES

SUB YAM FRIES & DILL DIP ~ 3.75 SUB POUTINE ~ 4 GLUTEN FREE BREAD ~ 2

mains

FISH & CHIPS

crispy beer-battered cod loin,
granny smith apple slaw, house-cut
kennebec fries, harvest tartar sauce

SHANGHAI NOODLE BOWL

spring vegetables, chopped egg,
fresh cilantro & lime, toasted
peanuts, ginger soy glaze

MASA BOWL

herbed quinoa, roasted roma tomato,
black beans, sweet corn, baby arugula,
lemon cucumber raita, crispy masala
chick peas, baby frisee, fresh cilantro

MEDITERRANEAN TAGLIATELLE

basil pesto aglio e olio, kalamata olive, red
onion, artichoke hearts, sundried tomato,
shaved parmesan, toasted garlic baguette

grilled chicken or prawns 7.5
seared bc salmon 9

HARVEST STEAK SANDWICH

coffee-rubbed 6oz flat iron, caramelized
red onion, baby arugula, herb roasted
roma tomato, artisan garlic baguette

nights to remember

~LIMITED QUANTITIES AVAILABLE~
RESERVATIONS ARE HIGHLY RECOMMENDED!

PRIME RIB FRIDAY

slow-roasted certified angus beef,
whipped yukon gold potato,
vegetable medley, red wine jus,
yorkshire pudding & horseradish

CHEF'S PLATE SATURDAY

inspired dishes using the finest
and freshest ingredients.

PASTA NIGHT SUNDAY

chef-created selection of fine
pasta dishes. Also available as a 3
course dinner with choice
of salad and dessert

1 PC.	LAMB RACK	43.75
15.25	tender spring lamb, braised cipollini add a onions, rosemary hasselback potato, piece baby frisee, dark cherry jus	
4.25		
18.75	BEEF TENDERLOIN	36.75
chicken, vegetable or prawn	coffee-rubbed certified angus filet, baby potato lyonnaise, prosciutto & blue cheese crumble, blackberry demi-glace	6oz
17.75	SALMON	34.75
	coastal sockeye, tomato confit, baby frisee, potato gratin provencal, , seasonal vegetables	
20.50	SCALLOP & PRAWN LINGUINE	32.25
	pan-seared sea scallops and prawns, basil pesto cream, smokey bacon, tomato and scallion, shaved parmesan, toasted garlic baguette	
22.95		

beer & cider

<u>Draught</u>	16oz	Jug
Parallel 49 Craft Lager	5.25	18.95
Belgian Moon White Wheat Ale	5.95	21.75
Red Truck Amber Ale & Lager	5.95	21.75
Bad Tattoo Los Muertos	5.95	21.75
Drift Wood Fat Tug IPA	5.95	21.75
Carlsberg Lager	7.50(18oz)	23.95
<u>Bottles</u>		
Dos Equis, Coors Light/Original, Heineken, MGD, Canadian	6.25	
Guinness Stout (500ml)	7.75	
Kronenbourg Blanc (500ml)	7.75	
Erdinger Non Alcoholic	4.25	
<u>Ciders/Coolers</u>		
Wards Dry Apple & Cherry Apple Cider (355ml)	5.75	
BC Tree Fruits Peach/Pear Cider (473ml)	7.75	

MARKET
PRICE \$

20.00

30.00
3 course



spectacular orchard setting