FALL

limited menu

Feature Soup 7.75
made daily using only the freshest ingredients
served with grilled baguette

Harvest Greens 14.25
tuscan greens, carrot curls, grape tomatoes, sliced cucumber, red onion,
okanagan goat cheese, toasted pumpkin seeds, tomato vinaigrette
grilled chicken 7.25 ***seared salmon 9.25***

Harvest Caesar Salad 14.25
hearts of romaine, smoked bacon, crispy capers, sundried tomato,
,herb croutons, shaved romano asiago
grilled chicken 7.25 ***seared salmon 9.25***

Chicken Wings 16.75
a dozen crispy wings, choice of hot, honey garlic,
lime salt & cracked black pepper or whiskey BBQ

Asian Shrimp and Vegetable Purse 16.25
bite sized dumplings, sesame ginger slaw,
sweet chili plum sauce

Chicken Tenders 13.95
breaded chicken fingers, kennebec fries,
sweet chili plum or honey mustard sauce

Fish'n'Chips 19.25
red Truck pilsner battered cod loin, apple cabbage slaw,
tartar sauce, house cut kennebec fries

Turkey & Bacon Club 18.25
slow roasted turkey, herb marinated tomato,
arugula, cranberry mayo, toasted ciabatta

Harvest Steak Sandwich 21.75
grilled flat iron, onion marmalade, herb roasted roma tomato,
arugula, toasted garlic baguette

Prime Rib Cheddar Burger 18.50
house-made CAB burger, aged cheddar, whiskey BBQ Sauce,
pickled red onions, lettuce, tomato, horseradish aioli, warm brioche bun
add bacon 2 **add mushrooms 2**

after 5

Wild Mushroom & Ribeye Ravioli 26.95
sautéed red onions, mushrooms, and CAB prime rib
in a demi-glaze cream sauce, parmesan reggianno, toasted garlic baguette

Seaside Feature Market Price
Fresh from the coast, seasonally inspired chef's creation

Lamb Shank 34
slow-braised shank, baby yukon potato
lyonnaisse, apple date chutney, market vegetables, stout jus