



Starter Harvest Greens 6⁷⁵
or Caesar Salad

Feature Soup 7⁷⁵
made daily using only the freshest ingredients served with grilled baguette

Crab and Salmon Croquettes 17⁵⁰
panko crusted seafood, cucumber coriander salsa, spicy mango coulis

Channa~dusted Calamari 16⁷⁵
crispy fennel and red onion, pickled green beans, lemon tzatziki

Charcuterie 24⁷⁵
local artisan cheeses and cured meats, tapenades and preserves, dried fruits and nuts

Asian Shrimp & Vegetable Purses 16²⁵
bite sized dumplings, sesame ginger slaw, sweet chili plum sauce

Chicken Wings *a dozen crispy wings* 16⁷⁵
choice of hot, honey garlic, lime salt & cracked black pepper or whiskey BBQ

Hummus & Tzatziki 16⁷⁵
duo of hummus & tzatziki, marinated olives, charred lemon, grilled naan bread

Dry Garlic Ribs *crisp button bones* 16²⁵
lime salt and cracked black pepper

Nacho Grande 23⁵⁰
*'all the fixins', blend of cheeses, house made tortilla chips served with fresh salsa, guacamole and sour cream **add beef 3⁷⁵***

SPRING FEATURES

Ahi Tuna Poke Bites 15⁵⁰
sashimi-grade ahi tuna, sesame cucumber asazuke, crispy wonton

Chef's Salad 16⁵⁰
tuscan greens, julienned cured ham, turkey, bacon, tomato, cucumber, egg, monterey jack & cheddar cheese, caramelized onion dressing

Prime Rib Cheesesteak 18⁷⁵
slow roasted CAB beef, melted swiss cheese, sautéed onion and bell pepper, horseradish aioli

Shanghai Noodle Bowl 17⁹⁵
(vegetable, prawn, or chicken)
spring vegetables, ginger soy glaze, chopped egg, shanghai noodles, green pea shoots, toasted peanuts, fresh lime

PRIME RIB NIGHTS

Friday and Saturday nights starting at 5pm
Reservations highly recommended

PASTA NIGHT

Every Sunday evening after 5pm
our culinary team will create two unique pasta entrees to tantalize your taste buds for only **19²⁵**

DRINK FEATURES

Monday 5
Wards apple or ginger-apple cider

Tuesday 5
mugs of red truck draft beer

Wednesday 8⁵⁰
Featured martinis
classic absolute vodka or beefeater gin, Manhattan, harvest appletini, cherry bellini, or Lemon Crush

Thursday 9
glass of sangria
red & white wine, brandy, cranberry, soda, seasonal fruits

Friday *Market Price*
featured wine by the glass

Saturday 8⁵⁰
Okanagan spirits kir's
sparkling wine with cherry, raspberry or classic black current liqueur

Sunday
Mimosa (orange, pineapple, grapefruit) 6⁷⁵
Double Absolute Lime Caesar 8⁷⁵

BURGERS & SANDWICHES

Prime Rib Burger 17
hand-pressed CAB burger, pickled red, onions, lettuce, tomato, horseradish aioli, warm brioche bun

Cheddar Burger 18⁵⁰
hand-pressed CAB burger, aged cheddar, whiskey BBQ sauce, pickled red onions, lettuce, tomato, horseradish aioli, warm brioche bun

The "Masa" Burger 20⁵⁰
hand-pressed CAB burger, sautéed mushrooms, smokey bacon, caramelized onion jam, melted swiss, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche bun

Guinness Bacon Chicken Burger 18⁷⁵
guinness cheddar, smokey bacon, mayo, caramelized red onion, lettuce, tomato, warm brioche bun

Turkey & Bacon Club 18²⁵
slow roasted turkey, herb marinated tomato, arugula, cranberry mayo, toasted ciabatta

Saigon Sub 17⁷⁵
local pork loin roast, sesame-soy cucumber slaw, fresh cilantro, pickled daikon, stoneground dijon aioli

Harvest Steak Sandwich 21⁷⁵
grilled flat iron, onion marmalade, herb roasted roma tomato, arugula, toasted garlic baguette

Portabella Vegan Burger 17⁷⁵
marinated portabella mushroom, grilled zucchini relish, blackberry ketchup, pickled red onion, arugula, vegan pretzel bun

burgers and sandwiches served with choice of:

tuscan greens, caesar salad, soup or house cut kennebec fries

opt for yam fries or poutine 3⁷⁵

opt for gluten free bread 2

ENTREES

Harvest Greens 14²⁵
tuscan greens, carrot curls, grape tomatoes, red onion, sliced cucumber, okanagan goat cheese, crisp wonton, tomato vinaigrette
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Artisan Flatbread 18⁵⁰
duck confit, dark cherry chutney, arugula, okanagan goat cheese

Mediterranean Tagliatelle 20⁵⁰
basil pesto aglio e olio, kalamata olive, artichoke hearts, sundried tomato, red onion, shaved parmesan, toasted garlic baguette
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Harvest Caesar Salad 14²⁵
hearts of romaine, smoked bacon, crispy capers, sundried tomato, herb croutons, shaved romano asiago
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Buddha Bowl 17⁵⁰
herbed quinoa, grilled vegetables, crispy masala chick peas, wild arugula, herb-roasted roma tomato, lemon yogurt, cilantro
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Fish 'n' Chips 18⁹⁵
red truck pilsner battered cod loin, tartar sauce apple cabbage slaw, fresh lemon, house cut kennebec fries

AFTER 5

Striploin 34⁹⁵
coffee-rubbed 8oz CAB striploin, roasted smashed potatoes, blackberry demi-glace

Braised Shortrib 32⁹⁵
beer-braised CAB shortrib, wild mushroom barley risotto, stout jus

Seaside Feature Market Price
Fresh from the coast, seasonally inspired.

Scallop & Prawn Linguine 26⁹⁵
pan-seared scallops & prawns, basil pesto cream, smoked bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette