



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 wild salmon and crab, cucumber coriander salsa, spicy mango coulis

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

Charcuterie 27⁵⁰
local artisan cheeses and cured meats, tapenades and preserves, dried fruits and nuts, raincoast crisps and crostini

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

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

Spinach & Artichoke Dip 16⁷⁵
baby spinach, artichoke hearts, romano, asiago and grana podano cheeses, warm tortilla chips and baguette crostini

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 nacho beef 3⁷⁵***

SUMMER FEATURES

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

Salad Nicoise 19⁵⁰
seared albacore tuna loin, kalamata olives, baby blue potato, spicy green beans, grape tomato, sliced egg, cucumber, tuscan greens, lemon-caper vinaigrette

Prime Rib Dip 18⁷⁵
slow roasted certified angus beef, melted swiss, pickled red onion, and horseradish aioli on toasted ciabatta with peppercorn jus

Sai's Pad Thai 18⁵⁰
sautéed prawns, green pea shoots, egg, rice stick noodles, tamarind- soy glaze, toasted peanuts, scallions and 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

Cheddar Burger 18⁵⁰

hand-pressed certified angus burger, aged cheddar, whiskey BBQ sauce, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche bun

The "Masa" Burger 20⁵⁰

hand-pressed certified angus burger, sautéed mushrooms, bacon, caramelized onion, melted swiss, lettuce, tomato, pickled red onions, horseradish aioli, warm brioche bun

Guinness Bacon 18⁷⁵

Chicken Burger

guinness cheddar, bacon, caramelized onion, lettuce, tomato, pickled red onions, grainy dijon mayo, warm brioche bun

Spicy Southern 18²⁵

Chicken Burger

crunchy sriracha and buttermilk fried chicken, cheddar cheese, lettuce, tomato, pickled red onions, honey mustard, warm portuguese bun

Vegan Burger 17⁷⁵

"beyond" burger patty, grilled zucchini relish, blackberry ketchup, pickled red onion, arugula, vegan pretzel bun

Soy-anise 19⁵⁰

Salmon Sandwich

seared salmon filet, sunflower sprouts, onion marmalade, avocado, sesame aioli, toasted portuguese bun

Turkey & Bacon Club 18²⁵

slow roasted turkey, bacon, herb-marinated tomato, baby arugula, cranberry mayo, toasted ciabatta

Harvest Steak Sandwich 21⁷⁵

grilled flat iron, onion marmalade, herb-roasted roma tomato, baby arugula, toasted garlic baguette

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

MAINS

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

wine-poached anjou pear, double-cream brie, blueberry preserve, arugula and tomato

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, lemon yogurt, herb-roasted roma, arugula, cilantro
add grilled chicken or prawns 7²⁵ or salmon 9²⁵

Fish 'n' Chips 19²⁵

red truck pilsner battered cod loin, tartar sauce, apple-cabbage slaw, fresh lemon, house cut kennebec fries

AFTER 5

Lamb Shank 34

beer and apple braised lamb, yukon gold potato and bacon terrine, stout jus

Ribeye 38

aged and alder smoked certified angus ribeye, roasted baby potato and spinach lyonnaise, blackberry demi-glace

Seaside Feature Market Price

Fresh from the coast, seasonally inspired chef's creation

Scallop & Prawn Linguine 32

pan-seared scallops & prawns, basil pesto cream, bacon, tomato & scallion, shaved romano asiago, toasted garlic baguette