



**Starter Harvest Greens** 6<sup>75</sup>  
or Caesar Salad

**Feature Soup** 7<sup>75</sup>  
*made daily using only the freshest ingredients served with grilled baguette*

**Crab and Salmon Croquettes** 17<sup>50</sup>  
*panko-crusted wild salmon and crab, cucumber coriander salsa, spicy mango coulis*

**Channa~Dusted Calamari** 16<sup>75</sup>  
*crispy fennel and red onion, pickled green beans, lemon tzatziki*

**Charcuterie** 27<sup>50</sup>  
*local artisan cheeses and cured meats, tapenades and preserves, dried fruits and nuts, raincoast crisps and crostini*

**Asian Shrimp & Vegetable Purses** 16<sup>25</sup>  
*bite-sized dumplings, sesame cucumber slaw, sweet chili plum sauce, sesame aioli*

**Chicken Wings** *a dozen crispy wings,* 16<sup>75</sup>  
*choice of hot, honey garlic, lime salt & cracked black pepper or whiskey BBQ*

**Spinach & Artichoke Dip** 16<sup>75</sup>  
*baby spinach, artichoke hearts, romano, asiago and grana podano cheeses, warm tortilla chips and baguette crostini*

**Dry Garlic Ribs** *crisp button bones,* 16<sup>25</sup>  
*lime salt and cracked black pepper*

**Nacho Grande** 23<sup>50</sup>  
*'all the fixins', blend of cheeses, house-made tortilla chips served with fresh salsa, guacamole and sour cream **add nacho beef 3<sup>75</sup>***

## SUMMER FEATURES

**Ahi Tuna Poke** 15<sup>50</sup>  
*sashimi-grade ahi tuna, sesame cucumber asazuke, pickled daikon, crispy wonton*

**Salad Nicoise** 19<sup>50</sup>  
*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** 18<sup>75</sup>  
*slow roasted certified angus beef, melted swiss, pickled red onion, and horseradish aioli on toasted ciabatta with peppercorn jus*

**Sai's Pad Thai** 18<sup>50</sup>  
*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 **19<sup>25</sup>**

## DRINK FEATURES

**Monday** 5  
*Wards apple or ginger-apple cider*

**Tuesday** 5  
*mugs of red truck draft beer*

**Wednesday** 8<sup>50</sup>  
*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** 8<sup>50</sup>  
*Okanagan spirits kir's  
sparkling wine with cherry, raspberry or classic black current liqueur*

**Sunday**  
*Mimosa (orange, pineapple, grapefruit) 6<sup>75</sup>  
Double Absolute Lime Caesar 8<sup>75</sup>*

## BURGERS & SANDWICHES

### Cheddar Burger 18<sup>50</sup>

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

### The "Masa" Burger 20<sup>50</sup>

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

### Guinness Bacon 18<sup>75</sup>

#### Chicken Burger

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

### Spicy Southern 18<sup>25</sup>

#### Chicken Burger

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

### Vegan Burger 17<sup>75</sup>

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

### Soy-anise 19<sup>50</sup>

#### Salmon Sandwich

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

### Turkey & Bacon Club 18<sup>25</sup>

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

### Harvest Steak Sandwich 21<sup>75</sup>

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 3<sup>75</sup>

opt for gluten free bread 2

## MAINS

### Harvest Greens 14<sup>25</sup>

tuscan greens, carrot curls, grape tomatoes, red onion, sliced cucumber, okanagan goat cheese, crisp wonton, tomato vinaigrette  
**add grilled chicken or prawns 7<sup>25</sup> or salmon 9<sup>25</sup>**

### Artisan Flatbread 18<sup>50</sup>

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

### Mediterranean Tagliatelle 20<sup>50</sup>

basil pesto aglio e olio, kalamata olive, artichoke hearts, sundried tomato, red onion, shaved parmesan, toasted garlic baguette  
**add grilled chicken or prawns 7<sup>25</sup> or salmon 9<sup>25</sup>**

### Harvest Caesar Salad 14<sup>25</sup>

hearts of romaine, smoked bacon, crispy capers, sundried tomato, herb croutons, shaved romano asiago  
**add grilled chicken or prawns 7<sup>25</sup> or salmon 9<sup>25</sup>**

### Buddha Bowl 17<sup>50</sup>

herbed quinoa, grilled vegetables, crispy masala chick peas, lemon yogurt, herb-roasted roma, arugula, cilantro  
**add grilled chicken or prawns 7<sup>25</sup> or salmon 9<sup>25</sup>**

### Fish 'n' Chips 19<sup>25</sup>

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