

# MASA'S GRILL

## to start

### HARVEST TUSCAN GREENS

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

STARTER  
6.95  
ENTREE  
14.25

GRILLED CHICKEN OR PRAWNS 7.5  
SEARED BC SALMON 9

### HARVEST CAESAR SALAD

bacon lardon, crispy capers, sundried tomato, herbed croutons, shaved parmesan reggiano,

STARTER  
6.95  
ENTREE  
14.25

GRILLED CHICKEN OR PRAWNS 7.5  
SEARED BC SALMON 9

### CHANNA-DUSTED CALAMARI

crispy fennel, shaved red onion, pickled green beans, tuscan greens, grape tomato, togarashi lemon yogurt

16.75

### WARM OLIVES & NAAN

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

16.25

### POKE & CRISPS

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

15.95

### VEGAN ANTIPASTI DIPS & CHIPS

kalamata tapenade, grilled vegetable brunoise, red pepper hummus, terra root vegetable crisps

15.25

### CHARCUTERIE

fine cheeses & cured meats, olives & crisps, tapenades & preserves  
~SERVES 2-4 GUESTS~

28.95

## on the turn

### WINGS

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

16.75

### DRY RIBS

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

16.50

### HARVEST NACHOS

'all the fixings', monterey jack & cheddar cheese, warm corn tortillas, house-made salsa & sour cream

23.50

ADD AVOCADO  
SALSA 3.25

ADD NACHO  
BEEF 4.50

### POUTINE

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

14.25

## fresh sheet *\*coming soon!!!\**

### FEATURED SOUP

daily chefs creation, artisan baguette

7.75

### SCALLOP & PRAWN TOURNEDOS

pan-seared shellfish, roasted roma tomato, crispy wontons, avocado salsa yuzu aioli

0.00

### CHEF'S SALAD

slow roasted turkey, ham & bacon, hard-cooked egg, cucumber, grape tomato, red onion, carrot curls, cheddar & jack cheese, caramelized onion vinaigrette

0.00

### SAIGON SUB

roasted BC pork loin, stoneground dijon aioli, sesame soy cucumber slaw, pickled daikon & red onion, fresh cilantro  
~your choice of sides~

0.00

### BLUE CHEESE & BACON BURGER

black pepper mayo, crisp local bacon, crispy onion hay, lettuce, field tomato, pickled red onion, warm brioche  
~your choice of sides~

0.00

### PRIME RIB RAVIOLI

certified angus prime rib, wild mushroom stuffed pasta, sautéed mushrooms & onion, demi-glaze cream, oasted garlic baguette

0.00

## nights to remember

### PRIME RIB FRIDAY'S

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

34.95

8oz

39.95

10oz

LIMITED QUANTITIES AVAILABLE;  
RESERVATIONS ARE  
HIGHLY RECOMMENDED!

### BUTCHER'S CUT SATURDAY'S

Inspired dishes using the finest cuts and freshest ingredients.

MARKET

PRICE \$

### PASTA NIGHT SUNDAY'S

chef-created selection of fine pasta dishes. Available on their own, or as a 3 course with choice of salad and dessert

20.00

30.00

3 CRS

# MASA'S GRILL

## on the bun

### **TURKEY BACON CLUB** 18.25

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

### **MISO VEGAN BURGER** 18.50

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

### **GUINNESS CHICKEN BURGER** 18.75

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

### **PRIME RIB CHEDDAR BURGER** 18.75

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

### **THE MASA BURGER** 21.75

hand-pressed certified angus beef, local crisp bacon, sautéed mushrooms, aged white cheddar, horseradish aioli, pickled red onion, leaf lettuce, field tomato, warm brioche

## on the terrace

### **FISH & CHIPS** 1 PC. 14.75 ADD A PIECE 5.25

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

### **ARTISAN BRUSCHETTA FLATBREAD** 18.75

kalamata olive tapenade, roma tomato, bocconcini cheese, crisp prosciutto, white balsamic reduction, arugula, fresh-torn basil

### **MASA BOWL** 17.75

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

### **MEDITERRANEAN TAGLIATELLE** 20.50

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** 21.95

hand-cut 6oz certified angus striploin, caramelized red onion, baby arugula, herb roasted roma tomato, artisan garlic baguette

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

## after 5

### **LAMB RACK** 43.75

tender spring lamb, braised cipollini onions, baby frisee, rosemary hasselback potato, dark cherry jus

### **STRIPLOIN** 33.75 8OZ

coffee-rubbed certified angus striploin, baby potato lyonnaise, prosciutto & blue cheese crumble, blackberry demi-glace

### **SEASIDE FEATURE** MARKET PRICE \$

fresh from the coast ; seasonally inspired cuisine. created daily by our talented chefs.

### **SCALLOP & PRAWN LINGUINE** 32.25

pan-seared sea scallops and prawns, basil pesto cream, smokey bacon, tomato and scallion, shaved parmesan, toasted garlic baguette