

# MASA'S GRILL

## on the bun

### **TURKEY BACON CLUB**

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

### **MISO VEGAN BURGER**

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

### **GUINNESS CHICKEN BURGER**

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

### **PRIME RIB CHEDDAR BURGER**

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

### **THE MASA BURGER**

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

### **18.25 FISH & CHIPS**

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

**1 PC.  
14.75**

**ADD A  
PIECE  
4.25**

**18.50**

### **ARTISAN BRUSCHETTA FLATBREAD**

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

**18.75**

### **18.75 MASA BOWL**

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

**17.75**

### **18.75 MEDITERRANEAN TAGLIATELLE**

basil pesto aglio e olio, kalamata olive, red onion, artichoke hearts, sundried tomato, shaved parmesan, toasted garlic baguette

**20.50**

**21.75**

GRILLED CHICKEN OR PRAWNS 7.5  
SEARED BC SALMON 9

### **HARVEST STEAK SANDWICH**

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

**21.95**

**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**

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

**43.75**

### **SEASIDE FEATURE**

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

**MARKET  
PRICE \$**

### **STRIPLOIN**

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

**33.75  
8OZ**

### **SCALLOP & PRAWN LINGUINE**

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

**32.25**

## to start

### HARVEST TUSCAN GREENS

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

GRILLED CHICKEN OR PRAWNS 7.5  
SEARED BC SALMON 9.5

### HARVEST CAESAR SALAD

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

GRILLED CHICKEN OR PRAWNS 7.5  
SEARED BC SALMON 9.5

### CHANNA-DUSTED CALAMARI

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

### WARM OLIVES & NAAN

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

### POKE & CRISPS

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

### VEGAN ANTIPASTI DIPS & CHIPS

kalamata tapenade, grilled vegetable brunoise, red pepper hummus, root vegetable crisps & melba toast

### CHARCUTERIE

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

## on the turn

### WINGS

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

### DRY RIBS

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

### HARVEST NACHOS

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

### POUTINE

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

STARTER 6.95  
ENTREE 14.25

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ENTREE 14.25

16.75

16.25

15.95

15.25

28.95

16.75

16.50

23.50

ADD AVOCADO SALSA 3.25

ADD NACHO BEEF 4.50

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-glace cream, toasted 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