

## to start

**VEGETABLE GYOZAS** 16  
edamame sunflower slaw, kimchi, egg, soy-anise reduction, gojuchang sauce

**PULLED PORK CARNITAS** 18  
ancho chile braised shoulder, pickled baby bell pepper, cilantro cabbage slaw, avocado crema, house made salsa

**SCALLOPS & BACON** 20  
seared sea scallops, local pork belly, apple gastrique, parsnip crisp

**WARM OLIVES & NAAN** 22  
red pepper hummus, cucumber raita, quinoa tabbouleh, charred lemon, warm olive medley, grilled naan bread

**CHARCUTERIE** 36  
fine cheeses & cured meats, olives & crisps, tapenades & preserves

**HARVEST TUSCAN GREENS** 18  
english cucumber, baby tomato, carrot curls, shaved red onion, crispy capers, okanagan goat cheese, radish, crisp wonton, roast tomato vinaigrette

GRILLED CHICKEN 8  
SEARED BC SALMON OR PRAWNS 12  
GRILLED 6Z CAB STRIPLOIN 12

**HARVEST CAESAR SALAD** 19  
bacon lardon, crispy capers, sundried tomato, herbed croutons, kale, shaved parmesan, house made dressing

GRILLED CHICKEN 8  
SEARED BC SALMON OR PRAWNS 12  
GRILLED 6Z CAB STRIPLOIN 12

## on the turn

**HARVEST WINGS** 20  
red hot, honey garlic, whiskey bbq, sweet chili or lime salt & pepper

**DRY RIBS** 20  
crisp button bones, garlic butter, lime salt & cracked black pepper

**HARVEST NACHOS** 28  
'all the groceries', monterey jack & cheddar cheese, warm corn tortillas, house-made salsa, guacamole & sour

**CHANNA-DUSTED CHILI CHICKEN** 18  
sweet chili chicken, sunflower sprouts, english cucumber, cilantro, lime, black sesame, puffed rice crisps

## fresh sheet (April 21st 2023)

### COMING SOON!!



### ASK ABOUT OUR EASTER BRUNCH BUFFET!!

APRIL 9TH 2023

### NOW TAKING RESERVATIONS FOR MOTHER'S DAY BRUNCH !!

MAY 14TH 2023

## nights to remember

**PRIME RIB FRIDAY'S** 39  
slow-roasted *Sterling Silver* beef, 8oz  
whipped yukon gold potato, 44  
select vegetables, red wine jus, 10oz  
yorkshire pudding & horseradish

LIMITED QUANTITIES AVAILABLE;  
RESERVATIONS ARE  
HIGHLY RECOMMENDED

**CHEF'S PLATE SATURDAY** MARKET  
Inspired dishes using the PRICE \$  
finest and freshest ingredients.

**PASTA NIGHT SUNDAY'S** 24  
chef-created selection of fine  
pasta dishes. Available on their  
own, or as a 3 course with choice 34  
of salad and dessert 3 CRS

# MASA'S

## on the bun

### TURKEY BACON CLUB

house-roasted turkey breast, crisp bacon, herbed field tomato, baby kale, cranberry mayo, toasted garlic baguette

25



### PORTABELLA BURGER

blueberry juniper ketchup, pepper aioli, fresh shoots, field tomato, caramelized red onion, vegan scallion bun

23



### KOREAN CHICKEN BURGER

crunchy gojuchang chicken breast, unagi aioli, cucumber, kimchi, cilantro, sunflower sprouts, warm brioche

24

### THE MASA BURGER

hand-pressed AAA beef, aged white cheddar, horseradish aioli, pickled red onion, tuscan greens, field tomato, dill pickle, warm brioche

25

ADD-  
BACON  
3

### PRIME RIB DIP

slow roasted prime rib, melted swiss cheese, pickled red onion, horseradish aioli, garlic baguette, peppercorn jus

25



## on the terrace

### FISH & CHIPS

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

1 PC.

22

2 PC

26

### BRUSCHETTA FLATBREAD

kalamata olive tapenade, roma tomato, okanagan goat cheese, crisp prosciutto, white balsamic reduction, baby kale

22

### SOBA NOODLE SALAD

buckwheat noodles, suey choy and kale slaw, cucumber, red pepper, romaine lettuce, toasted cashews, crisp wonton, unagi lime vinaigrette

22



GRILLED CHICKEN 8  
SEARED BC SALMON OR PRAWNS 12  
GRILLED 6Z CAB STRIPLOIN 12

### HARVEST STEAK SANDWICH

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

29



ALL BURGER & SANDWICHES SERVED WITH GREENS, CAESAR, SOUP OR KENNEBEC FRIES

SUB YAM FRIES & DILL DIP ~ 4 SUB POUTINE ~ 6 GLUTEN FREE BREAD ~ 2

## mains

### SEARED SALMON

wild caught BC salmon filet, gold beet and mandarin slaw, edamame soba noodles, soy-anise reduction, pickled shimeji mushrooms

36



### MEDITERRANEAN PAPPARDELLE

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

28



AVAILABLE



### SCALLOP & PRAWN LINGUINE

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

36



### STRIPLOIN

coffee-rubbed certified angus striploin, parsnip puree, caramelized onion lyonnaise, grande vanier demi-glace

8oz 38



12oz 44

GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGAN

