

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



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

