

MASA'S GRILL

BUTTERNUT SQUASH & PUMPKIN SOUP 9.95
toasted pumpkin seeds, five-spiced crème fraiche

HARVEST TUSCAN GREENS STARTER 7.95
english cucumber, baby tomato, carrot curls, shaved red onion,
okanagan goat cheese, radish, pumpkin seeds, roast tomato vinaigrette ENTREE 14.25

sauteed prawns 7.5 seared bc salmon 9

CRAB & SALMON CAKES 18.25
panko-crusted wild salmon & crab,
cucumber salsa, chipotle mango coulis

PRIME RIB CHEDDAR BURGER 18.25
hand-pressed certified angus beef, aged cheddar, horseradish aioli,
pickled red onion, lettuce, field tomato, warm brioche add bacon 2.75

FISH & CHIPS 1 PC. 15.25
crispy beer-battered cod loin, granny smith apple slaw,
house-cut kennebec fries, harvest tartar sauce add a piece 4.25

MISO VEGAN BURGER 18.50
house-made lentil-quinoa burger, cucumber, red pepper
hummus, pickled red onion, tomato, vegan brioche

SCALLOP & PRAWN LINGUINE 32.25
pan-seared sea scallops and prawns, basil pesto cream,
smokey bacon, tomato and scallion, shaved parmesan,
toasted garlic baguette

SALMON 34.75
fresh coastal salmon, root vegetable risotto,

PRIME RIB FRIDAY 34.95
slow-roasted certified angus beef, whipped yukon gold 80Z
potato, vegetable medley, red wine jus & yorkshire pudding 39.95

CHEF'S PLATE SATURDAY MARKET 100Z

PASTA NIGHT SUNDAY 20.00
chef-created selection of fine pasta dishes.
available on their own, or as a 3 course with
choice of soup or salad and dessert 30.00
3 CRS

3 COURSE CHRISTMAS DINNER DECEMBER 11TH & 12TH
Reserve your table up to 6 people with your server or call Ryan at 250-862-3177

**MASA'S GRILL WILL BE OPEN FOR DINNER
FRIDAY THRU SUNDAY AT 430PM UNTIL DECEMBER 6TH**