

MASA'S GRILL

mains

FALL MASA BOWL	17.75	TURKEY BACON CLUB	18.25
herbed quinoa, roasted roma tomato, baby arugula, roasted root vegetables, granny smith apple, 5-spiced yogurt, toasted pumpkin seeds, crispy sage		house-roasted turkey breast, local crisp bacon, herbed field tomato, baby arugula, cranberry mayo, toasted garlic baguette	
GRILLED CHICKEN OR PRAWNS	7.5	MISO VEGAN BURGER	18.50
SEARED BC SALMON	9	house-made lentil-quinoa burger, tomato, cucumber, pickled red onion, red pepper hummus, guacamole, vegan brioche	
MEDITERRANEAN TAGLIATELLE	20.50	THE MASA BURGER	18.75
basil pesto aglio `e olio, kalamata olive, red onion, artichoke, arugula, sundried tomato, shaved parmesan, toasted artisan baguette		hand-pressed certified angus beef, aged cheddar, horseradish aioli, lettuce, pickled red onion, field tomato, dill pickle, warm brioche	ADD BACON 2.75
GRILLED CHICKEN OR PRAWNS	7.5	PRIME RIB DIP	18.75
SEARED BC SALMON	9	certified angus prime rib, melted swiss, pickled red onion, horseradish aioli, toasted garlic baguette, peppercorn jus	
HARVEST STEAK SANDWICH	24.95	GUINNESS CHICKEN BURGER	19.50
hand-cut 6oz certified angus striploin, caramelized red onion, baby arugula, herb-roasted roma tomato, toasted garlic baguette		caramelized red onion, crisp local bacon, black pepper mayo, guinness cheddar, leaf lettuce, field tomato, dill pickle, pickled red onion. warm brioche	
FISH & CHIPS	1 PC. 15.75		
crispy beer-battered cod loin, granny smith apple slaw, house-cut kennebec fries, harvest tartar sauce	2 PC 20.00		

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

SEARED SALMON	33.25	ROOT VEGETABLE PAVE	30.50
wild-caught BC sockeye filet, butternut squash risotto, sage brown butter, toasted pumpkin seed		baked scalloped root vegetables, herbed butternut quinoa, tomato confit, parsnip puree	
SCALLOP & PRAWN LINGUINE	32.25	STRIPLOIN	36.75
pan-seared scallops and prawns, basil pesto cream, smokey bacon, tomato & scallion, shaved parmesan, toasted artisan baguette		coffee-rubbed certified angus beef, parsnip puree, autumn vegetable and potato bacon hash, red wine demi glace	8oz 42.75 12 oz

MASA'S GRILL

to start

BUTTERNUT SQUASH & PUMPKIN SOUP 9.95

5-spiced cream, toasted pumpkin seeds, grilled artisan baguette

HARVEST TUSCAN GREENS 11.95

english cucumber, baby tomato, carrot curls, shaved red onion, okanagan goat cheese, radish, toasted pumpkin seeds, roast tomato vinaigrette

GRILLED CHICKEN OR PRAWNS 7.5
SEARED BC SALMON 9

HARVEST CAESAR SALAD 11.95

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

GRILLED CHICKEN OR PRAWNS 7.5
SEARED BC SALMON 9

CHICKEN WINGS 16.75

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

TEMPURA PRAWNS 17.25

crispy battered prawns, cilantro-lime and cucumber slaw, black sesame aioli

CHILI CHICKEN 16.75

channa-dusted sweet chili chicken. english cucumber, puffed rice crisps

WARM OLIVES & NAAN 16.75

red pepper hummus, herbed tomatoes, lemon cucumber raita, charred lemon, warm olive medley, grilled naan bread

nights to remember

PRIME RIB FRIDAY'S 36.95

slow-roasted certified angus beef, 8oz
whipped yukon gold potato,
vegetable medley, red wine jus, 41.95
yorkshire pudding & horseradish 10oz

BC HALIBUT SATURDAY MARKET

inspired dishes using sustainably caught filets and freshest ingredients. PRICE \$

PASTA NIGHT SUNDAY'S 20.00

chef-created selection of fine pasta dishes. Available on their own, or as a 3 course with choice of salad and dessert 30.00
3 CRS