

MASA'S GRILL

ROAST GARLIC AND CAULIFLOWER VELOUTE 9.95
parmesan crumble, truffle oil, grilled baguette

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

GRILLED CHICKEN 7.5
SEARED BC SALMON 9.5

CRAB & SALMON CAKES 18.25
panko-crusted wild salmon & crab,
fennel orange asazuke, lemon caper remoulade

LAMB CRETA 18.50
marinated lamb sirloin kabob, kalamata and cucumber salad,
grilled naan bread, tzatziki

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

HARVEST STEAK SANDWICH 21.95
hand-cut 6oz certified angus striploin, caramelized red onion,
baby arugula, herb roasted roma tomato, artisan garlic baguette

MEDITERRANEAN TAGLIATELLE 20.50
basil pesto aglio e olio, kalamata olive, red onion, artichoke hearts,
sundried tomato, shaved parmesan, toasted garlic baguette

GRILLED CHICKEN 7.5
SEARED BC SALMON 9.5

SALMON 34.75
coastal sockeye salmon, butternut squash risotto,
fennel orange slaw, beurre noisette, toasted pumpkin seed

PRIME RIB FRIDAY 34.95
slow-roasted certified angus beef, whipped yukon gold 8oz
potato, vegetable medley, red wine jus & yorkshire pudding 39.95
10oz

SEARED HALIBUT SATURDAY 41.95
chef-created halibut feature, fresh caught and sustainable