

MASA'S GRILL

to start

FEATURED SOUP

daily chefs creation, artisan baguette

HARVEST TUSCAN GREENS

english cucumber, baby tomato, carrot curls, shaved red onion, okanagan goat cheese, radish, crisp wonton, roast tomato vinaigrette

GRILLED CHICKEN OR PRAWNS 7.5
SEARED BC SALMON 9

HARVEST CAESAR SALAD

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

GRILLED CHICKEN OR PRAWNS 7.5
SEARED BC SALMON 9

DRY RIBS

crisp button bones, garlic butter, lime salt & cracked black pepper

WINGS

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

HARVEST NACHOS

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

WARM OLIVES & NAAN

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

CHANNA-DUSTED CALAMARI

crispy fennel, shaved red onion, pickled vegetables, tuscan greens, grape tomato, togarashi lemon yogurt

CHARCUTERIE

fine cheeses & cured meats, olives & crisps, tapenades & preserves

~SERVES 2-4 GUESTS~

mains

8.50

MASA BOWL

herbed quinoa, roasted roma tomato, black beans, sweet corn, baby arugula, lemon cucumber raita, crispy masala chickpeas, fresh cilantro

GRILLED CHICKEN OR PRAWNS 7.5
SEARED BC SALMON 9

17.75

11.95

TURKEY BACON CLUB

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

18.25

11.95

MISO VEGAN BURGER

house-made lentil-quinoa burger, tomato, cucumber, pickled red onion, red pepper hummus, guacamole, vegan brioche

18.50

16.50

THE MASA BURGER

hand-pressed certified angus beef, aged cheddar, horseradish aioli, lettuce, pickled red onion, field tomato, dill pickle, warm brioche

18.75

ADD
BACON
2.75

16.75

PRIME RIB DIP

certified angus prime rib, melted swiss, pickled red onion, horseradish aioli, toasted garlic baguette, peppercorn jus

18.75

23.50

ADD
NACHO
BEEF
4.50

FISH & CHIPS

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

1 PC.

15.75

2 PC

20.00

16.25

MEDITERRANEAN TAGLIATELLE

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

20.50

16.75

GRILLED CHICKEN OR PRAWNS 7.5
SEARED BC SALMON 9

28.95

HARVEST STEAK SANDWICH

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

24.95

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

wild-caught BC salmon filet, cremini mushroom soba noodle, charred vegetable julienne, lemon herb cream

33.25

ROOT VEGETABLE PAVE

baked scalloped root vegetables, herbed quinoa, tomato confit, charred vegetable julienne, sweet green pea nage

30.50

SCALLOP & PRAWN LINGUINE

pan-seared scallops and prawns, basil pesto cream, smokey bacon, tomato & scallion, shaved parmesan, toasted artisan baguette

32.25

STRIPLOIN

coffee-rubbed certified angus striploin, baby potato lyonnaise, prosciutto & blue cheese crumble, blackberry demi glace

36.75

8OZ

42.75

12 OZ