

SCAN



• WINTER MENU •

• For take-out and room service please call us at (250) 807-7427 to place an order.

• SHAREABLE •

- Chili Chicken** \$15
Crispy chicken in a sesame chili ginger sauce, creamy coleslaw, crispy wontons, green onion
- Chicken Wings** \$18
1lb - chili ginger sesame, salt & pepper, honey garlic, BBQ, sugar shack, or lemon pepper, with crudités and ranch
- Greek Ribs** \$15
pork short ribs, dry Greek rub, pita bread, and tzatziki
- Crispy Cauliflower** \$13
tempura cauliflower, with sesame chili sauce, cilantro and lime drizzle

• SOUP & SALAD •

Add chicken to any salad for \$5
Add shrimp to any salad for \$8

- Chef's Daily Soup** sm \$7 lg \$9
- Heirloom Salad** 🌱 sm \$9 lg \$15
Heritage greens, cucumbers, heirloom tomatoes, dried apricots, crisp apples, red onion, carrots, peppers, and goat cheese, Okanagan cherry vinaigrette
- Caesar Salad** sm \$9 lg \$15
Wedges of artisanal romaine, crispy pancetta, parmesan, crostini, asiago caesar dressing, and balsamic drizzle
- Wild Grains and Beet Salad** \$17
Roasted beets, seven grains, baby kale, pineapple, feta, sunflower micro greens, red wine vinaigrette

• BETWEEN BREAD •

Accompanied by your choice of fries, heirloom salad, or soup
Substitute caesar salad or yam fries for \$2
Substitute a lettuce wrap or gluten free bun for \$2

- Prime Rib Burger** \$18
Brioche bun, bacon, lettuce, tomato, pickled onions, cheddar cheese, and a housemade barbecue horseradish sauce
- Beef Dip** \$17
Pretzel bun, slow roasted prime rib, jalapeno Monterey jack, crispy onions, horseradish, au jus
- Lobster Club** \$20
Challah bread, tarragon lobster salad, bacon, lettuce, tomato, brandy mayonnaise
- Southern Fried Chicken Sandwich** \$17
Brioche bun, arugula, tomato, onion-jalapeno-bacon jam, cheddar cheese

• PIZZA •

Cauliflower gluten free crust available \$2

- Margherita** \$16
Basil, herbed marinara, bocconcini, cherry tomatoes, balsamic
- Okanagan Harvest** \$18
Garlic cream sauce, mozzarella, blue cheese, peppered tenderloin, caramelized onions, arugula, grilled apple
- Meatlovers** \$18
Herbed marinara, mozzarella, prosciutto, pepperoni, Italian sausage, red onion

• CASUAL FARE •

- English Style Fish & Chips** \$19
Battered haddock, fries, creamy coleslaw, lemon, dill tartar sauce
- Coconut Thai Curry Bowl** 🌱🌿 \$18
Rice noodles, bok choy, broccolini, onions, carrots, peppers, coconut thai curry sauce, spicy chili drizzle
* Add Chicken \$5 or Shrimp \$8
- Street Tacos** \$18
Flour tortilla, tangy coleslaw, mango salsa, avocado, chipotle aioli
*Your choice of Chicken, Torpedo Shrimp, or Crispy Cod
- Roasted Mushroom Ravioli** \$23
Spinach-cream sauce, crispy onions, truffle gouda, parmesan, with a garlic focaccia
* Add Chicken \$5 or Shrimp \$8
- Lobster Mac & Cheese** \$27
Three cheese-brandy cream sauce, parmesan & panko crusted, with a garlic focaccia
- Steak & Frites** \$24
6oz striploin steak on garlic bread, crispy onions & pickles, mushroom arugula salad, balsamic drizzle, truffle aioli, and fries

• ENTRÉE •

- Beef Stroganoff** \$28
Braised rib and shank with housemade dijon spätzle, mushrooms, onions, sour cream drizzle
- Chicken a la Greco** 🌱 \$24
Saganaki cheese crusted chicken breast, ouzo cream sauce, lemon roasted potatoes, olives, sundried tomatoes, roasted winter vegetables
- 10oz Angus Striploin** 🌱 \$40
Foie gras pâté, red wine jus, mushrooms, truffle stuffed potato skin, roasted winter vegetables
- BC Steelhead Salmon** 🌱 \$28
Sticky rice, curry cauliflower nage, and a spicy shrimp & scallop cake

• DESSERT •

- Flourless Chocolate Torte** 🌱 \$8
Housemade berry compote, whipped cream, candied orange and pineapple
- Crème Brûlée** \$8
Chef inspired flavored crème brûlée
- Housemade Carrot Cake** \$9
Dulce de Leche, toasted coconuts, cream cheese icing, orange brandy, whipped cream and caramel drizzle



Although items are physically Gluten Free, please communicate with your server if you have a severe allergy or are celiac.

• WINES BY THE GLASS •

WHITE

| | 6oz | 9oz | BTL |
|--|------|------|------|
| Heirloom White, Mission Hill, West Kelowna | \$8 | \$12 | \$30 |
| Rielsing, "Maria's Block", Kitsch, Kelowna | \$15 | \$22 | \$54 |
| Sauvignon Blanc, Lake Breeze, Naramata | \$14 | \$20 | \$52 |
| Pinot Gris, Haywire, Summerland | \$12 | \$18 | \$45 |
| Chardonnay, Meyer, Okanagan Falls | \$15 | \$22 | \$54 |

RED

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| Heirloom Red, Mission Hill, West Kelowna | \$8 | \$12 | \$30 |
| Pinot Noir, Cassini, Oliver | \$13 | \$19 | \$50 |
| Cabernet Franc, Tinhorn Creek, Oliver | \$13 | \$19 | \$50 |
| Syrah Viognier, Hester Creek, Oliver | \$13 | \$19 | \$50 |
| Malbec, Moon Curser, Osoyoos | \$15 | \$22 | \$54 |
| Meritage - "Screaming Frenzy", the Hatch, West Kelowna | \$12 | \$18 | \$45 |

PINK

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| Regatta Rose, Quail's Gate, West Kelowna | \$12 | \$18 | \$45 |
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• COCKTAILS (2OZ) •

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| Moscow Mule Skeyy Vodka, lime juice, ginger beer | \$12 | Autum Sunset Cucumber vodka, aperol, ginger beer, fresh lime juice | \$12 |
| Manhattan Forty Creek rye, sweet vermouth, bitters | \$12 | Cinnamon Whiskey sour fourty creek whiskey, cinnamon simple syrup, fresh squeezed lemon | \$12 |
| Negroni Bombay gin, Campari, sweet vermouth | \$12 | Harvest Apple Sangria Orange brandy, red wine, apple juice, cinnamon simple syrup, fresh apples | \$12 |
| Old Fashioned Jim Beam bourbon, simple syrup, bitters | \$12 | Apple cider Martini Bombay Gin, apple cider, simple syrup, fresh apple | \$12 |

• BEER •

DRAUGHT

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| Lager, Big Bear Brewery, Kelowna | \$6 |
| Amber Ale, Big Bear Brewery, Kelowna | \$7 |
| IPA, Big Bear Brewery, Kelowna | \$7 |
| Coors Light Lager, Calgary | \$7 |
| Seasonal Cider, Upside Cider, Kelowna | \$8 |
| 1516 Lager, Okanagan Springs, Vernon | \$8 |
| Java The Hut Coffee Milk Stout, Fernie | \$8 |
| Stella Artois Premium Lager, Belgium | \$10 |

BOTTLES & CANS

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|---------------------------|-----|
| Coors Light 330ml | \$6 |
| Michelob Ultra 330ml | \$6 |
| Kokanee 330ml | \$6 |
| Budweiser/Bud Light 330ml | \$6 |
| Corona 330ml | \$7 |
| Heineken 330ml | \$7 |
| Guinness 440ml | \$8 |
| Seasonal Granville 440ml | \$8 |

• WARMERS (1.5 oz) AND SPECIALTY COFFEES •

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|---|-----|---------------|--------|
| Monty Cristo: Kahlua, Grand Marnier | \$8 | Cappuccino | \$4.50 |
| Bailey's and Coffee | \$8 | Latte | \$4.50 |
| B52: Kahlua, Bailey's, Grand Marnier | \$8 | Espresso | \$3.50 |
| Nutty Irishman: Frangelico, Bailey's | \$8 | Hot Chocolate | \$3.50 |
| Blueberry Tea: Tea, Amaretto, Grand Marnier | \$8 | | |