

• SUMMER MENU •

• IN ACCORDANCE WITH WORKSAFE BC SUGGESTED MEASURES IN MANAGING THE POTENTIAL IMPACT OF COVID-19, PLEASE HAVE ONE MEMBER OF YOUR PARTY TEXT THEIR NAME TO (250) 878-4703. YOUR PERSONAL INFORMATION WILL NOT BE SHARED FOR ANY OTHER PURPOSE •

• SHARE-ABLE •

Charcuterie for Two	\$28
Assorted local cheeses, assorted local charcuterie, dried nuts & fruits, fresh baguette, house made wine jelly	
Feta Bruschetta.....	\$15
Toasted baguette, feta, tomatoes, basil chiffonade, onions, balsamic reduction	
Chili Chicken.....	\$15
Chili ginger sauce, crispy wontons, creamy coleslaw	
Chicken Wings.....	\$16
1lb, chili ginger sesame, salt and pepper, honey garlic, bbq, sugar shack, lemon pepper, crudités & ranch	
Greek Ribs.....	\$15
Roasted pork ribs, dry Greek rub, pita bread & tzatziki, lemon	

• SOUP & SALAD •

Chef's Daily Soup	sm \$7 lg \$9
Heirloom Salad 🌱.....	sm \$9 lg \$15
Meritage greens, cucumbers, heirloom tomatoes, dried apricots, crisp apples, goat cheese, red onions, Okanagan cherry vinaigrette	
* Add Chicken \$5 or Shrimp \$6	
Caesar Salad	sm \$9 lg \$15
Wedges of artisanal romaine, asiago dressing, aged balsamic drizzle, crispy pancetta, crostini	
* Add Chicken \$5 or Shrimp \$6	
Niçoise Salad 🌱.....	\$19
Sliced yellowfin tuna steak, heirloom tomatoes, new potatoes, French green beans, olives, red peppers, hard boiled quail egg, black garlic vinaigrette	
* Add Chicken \$5 or Shrimp \$6	
Okanagan Caprese Salad	\$17
Heirloom tomatoes, olives, house pressed cheese, pickled onions, rosemary focaccia, red wine vinaigrette	
* Add Chicken \$5 or Shrimp \$6	

• PIZZA •

Cauliflower gluten free crust available \$2

Margherita	\$16
Basil, herbed marinara, bocconcini cheese, fresh tomato, balsamic	
Okanagan Harvest	\$18
Grilled apple, peppered tenderloin, caramelized onion, arugula, garlic cream sauce, balsamic reduction, blue cheese, mozzarella	
California	\$18
Chipotle chicken, red pepper, red onion, avocado, herbed marinara, chipotle aioli	
Meatlovers	\$18
Prosciutto, pepperoni, Italian sausage, red onion, herbed marinara, mozzarella	

• BETWEEN BREAD •

All burgers and sandwiches are accompanied by your choice of fries, heirloom salad, or soup.

Substitute caesar salad or yam fries for \$2

Prime Rib Burger.....	\$18
Lettuce, tomato, crispy onions, bacon, cheddar, chili ketchup	
Beef Dip.....	\$17
Pretzel bun, slow roasted prime rib, jalapeno Monterey jack, crispy onions, horseradish aioli, jus	
Salmon Burger	\$18
Grilled sockeye, coleslaw, tartar sauce	
Chicken California Club.....	\$17
Grilled chicken, tomato, bacon, lettuce & guacamole on multigrain bread, basil aioli	

• CASUAL FARE •

English Style Fish & Chips.....	\$18
Battered haddock, fries, creamy coleslaw, dilled tartar sauce	
Coconut Thai Curry Bowl 🌱🌿.....	\$18
Bok choy, broccolini, onion, carrot, peppers	
* Add Chicken \$5 or Shrimp \$6	
Street Tacos	\$18
Flour tortillas, tangy slaw, avocado, mango salsa, chipotle aioli, pea shoots	
*Your choice of Chicken, Torpedo Shrimp, or Crispy Cod	
Penne Jambalaya.....	\$25
Chicken, shrimp & chorizo sausage with peppers & onions, cajun rosé sauce, garlic focaccia	
Roasted Mushroom Ravioli.....	\$23
Spinach and cream sauce, truffle gouda, crispy onions, garlic focaccia	
* Add Chicken \$5 or Shrimp \$6	
Steak & Frites	\$22
6oz tender steak, garlic bread, mushroom and arugula salad with balsamic drizzle, crispy onions & pickles, truffle aioli	

• ENTRÉE •

Pirri Pirri Chicken.....	\$26
Half deboned Portuguese BBQ chicken, potato & corn chorizo sausage hash, sundried tomato & caper tapenade	
Olive Oil Poached Halibut	\$28
Lemon risotto, mussels, shrimp, summer vegetables, saffron broth with tomatoes	
Mirin, Soy & Ginger Grilled Pork Tenderloin.....	\$25
Wasabi mashed potatoes, asian slaw with sesame dressing, braised kimchi	
10oz Sterling Silver Grilled Ribeye	\$39
Truffle mashed potatoes, king oyster mushrooms, crispy onions, and roasted summer vegetables	

• DESSERT •

Flourless Chocolate Torte 🌱.....	\$8	Key Lime Pie	\$8
Whipped cream, candied orange & pineapple		Whipped cream and fresh lime wheel	
House Made Carrot Cake.....	\$9	Pavlova 🌱.....	\$8
Dulce de Leche, toasted coconut, orange brandy, cream cheese icing		Vanilla meringue with lemon vodka curd, fresh Okanagan berries, crispy caramel	



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