

# appetizers

## soup of the day 6.95

ask your server for details · served with garlic toast

## seafood chowder 7.95

ask your server for details · served with garlic toast

## fraser valley pork dry ribs 11.95

braised in Okanagan apple juice · apple chutney · jalapeno dip

## calamari 14.95

house made tzatziki · banana peppers · onion crisps · lemon wedges

## perogies 13.95

potato & cheddar · sautéed onions · bacon · sour cream

## poutine 8.95

cheese curds · french fries · gravy

## nachos

crispy tortilla chips · banana peppers · peppers · olives · tomatoes · green onion · fire roasted tomato salsa · sour cream

for 2 12.95 for 4 22.95

add: chicken 4.95 guacamole 2.95  
beef 4.95

## chicken wings 13.95

choice of: garlic parmesan, BBQ, hot, medium, honey garlic or lemon pepper · served with carrots, celery sticks and blue cheese dip

## cheese platter 13.50

crostini · fruit · fresh baguette · ask your server for our current cheese selection

## vegetable platter 6.50


carrots · celery · cucumber · tomato · cauliflower · broccoli · ranch dip

# salads


## soup & salad combo 10.95

choice of ½ greens or ½ caesar · soup or chowder · garlic toast



## mexicali 15.95

cajun grilled chicken · dried dates · roasted corn · feta · cherry tomatoes · tortilla crisps · guacamole · crema · chili lime dressing 

## caesar 11.95 | half size 7.50

roasted garlic dressing · croutons · parmesan cheese · fried capers · lemon 

## greens 11.95 | half size 7.50

fresh fruit · vegetables · asiago · winter ale vinaigrette  

### why not add:

chicken 4.95 steak 5.95  
salmon 5.95

# all day breakfast

## classic breakfast 10.95

two eggs · hash browns · toast · choice of bacon or sausage

# lunch entrees

**lunch entrees include choice of soup, fries, greens or caesar salad**

**substitutions:**

poutine 2.95    sweet potato fries 2.95    ½ salad & ½ fries 2.95

**deckhand sandwich 9.95**  
daily cold sandwich · ask your server for details

**commodore's lunch 13.95**  
inspired daily · ask your server for details

**turkey club 14.95**  
double smoked bacon · cranberry mayonnaise ·  
swiss cheese · lettuce · tomato · choice of  
sourdough bread or on a wrap

**steak sandwich 17.95**  
7 oz sterling silver NY striploin · onion strings · wild  
mushrooms · grilled sourdough bread

**chicken strips 13.95**  
white meat strips · choice of honey mustard or  
BBQ sauce

**fish & chips 14.95**  
two 3oz pieces of cod · tree brewery thirsty beaver  
beer batter · tartar sauce · coleslaw · lemon

**burger 13.95**  
lettuce · tomato · caramelized onions · classic  
burger sauce · signature bun  
choice of: beef, chicken or veggie

**signature burger 16.95**  
lettuce · tomato · caramelized onions · smoked  
cheddar · bacon · mushrooms · classic burger  
sauce · signature bun  
choice of: beef, chicken or veggie

## FLATBREADS

**entrees do not include a side**

**mediterranean flatbread 11.95**  
artichoke · spinach · tomato · chard red onion ·  
roasted red pepper · pesto · feta

**chicken & chorizo flatbread 12.95**  
cheese curd · mushroom · asparagus · basil

# dinner entrees

**vegetarian "meatloaf" 16.95**  
vegan cauliflower mash · seasonal vegetables

**seafood pasta 19.95**  
crab · prawns · scallops · fish · lobster · mussel and  
clam sauce · linguine

**grilled sockeye salmon 21.95**  
creamy polenta · smoked tomato fennel jam ·  
seasonal vegetables

**baby back ribs 22.95**  
braised pork ribs · french fries · coleslaw

## chef's choice

**pot au feu 22.95**  
grandmother style beef, pork & chicken stew with  
potatoes and vegetables

# desserts

## sticky toffee pudding 7.95

a Kelowna Yacht Club classic! · butterscotch · vanilla gelato

## dulce de leche cheesecake 7.95

caramel · berry coulis

## crème brulee 7.95

weekly featured flavours · ask your server for details

## can't have dairy? 7.95

mango sorbet · fresh fruit

## meet our chefs

### JP (JEAN-PHILIPPE) MALTAIS, HEAD CHEF

With an extensive background in managing Back of House operations, JP brings a large range of Club experience. He has studied in Quebec and has worked locally and in France where he completed his apprenticeship in Alsace under the team of L'étoile de Jean Schillinger. JP joined our club in November 2017.



### LOLA NOEL, SOUS CHEF

As our second in command in the kitchen, Lola has been in the industry for many years, and brings with her over 10 years of private club experience. After working for a large organization in Alberta, in May 2017, we welcomed Lola back to BC and to our Club.

### TOMAS HAJDU, CATERING CHEF

If you have had a catered event recently, you have more than likely savoured Tomas' fare. Originally from Slovakia, Tomas acquired his culinary experience in Europe as well as Australia before landing in Kelowna. We are fortunate to have had Tomas with the Club now for three years.

**Our kitchen is your kitchen! We will do our best to accommodate your dietary needs and requests.**

gluten-free items are marked with  and most other menu items are able to be altered to accommodate a gluten-free diet · vegetarian items are marked with  · please notify your server of any allergies and if selection is a dietary requirement or lifestyle preference.