

SHARE

Smoked Gouda Stuffed Meatballs 14.95 local gouda · house made tomato compote · fried basil · garlic ciabatta	Tempura Green Beans 10.95 tempura batter · maple Dijon dip
Chicken Wings 13.95 choice of: bbq, parmesan, spicy korean ginger, lemon pepper, classic hot	House Charcuterie Board 28.95 two-rivers & local cured meats · artisanal cheeses · pickles · preserves · mustards · crostini
Calamari 14.95 crispy batter · tzatziki	Nachos For One 10.95 fresh tomato · red peppers · jalapeno peppers · green onion · monterey jack cheese · smoked tomato salsa · sour cream + <i>spiced ground beef</i> 1.95 + <i>roasted chicken</i> 2.95
Baby Back Ribs 14.95 choice of: salt & pepper or sweet chili	

SOUP + SALAD

Soup of the Day 6.95 ask your server for details	
Seafood Chowder 7.95 creamy new england chowder with fresh fish & clams	
Soup & Salad Combo 10.95 choice of ½ caesar salad or ½ harvest garden salad · soup of the day or seafood chowder	
Harvest Garden Salad half 7.50 full 11.95 artisan greens · roasted butternut squash · dried cranberries · cucumber · marinated red onion · radish · apple chip · house made vinaigrette	
Caesar Salad half 7.50 full 11.95 romaine hearts · smoked bacon · croutons · traditional house made dressing · reggiano	
Salt-Baked Beet Salad 11.95 pickled heirloom carrots · radish · goat cheese · spiced pumpkin seeds · honey & thyme dressing	
Cobb Salad 18.95 artisan greens · grilled chicken breast · tomatoes · avocado · hard-boiled egg · blue cheese · red wine vinaigrette	

+ <i>garlic ciabatta</i> 1.95	+ <i>grilled chicken breast</i> 6.95
+ <i>provolone & green onion ciabatta</i> 2.95	+ <i>sautéed jumbo prawns</i> 8.95
+ <i>reserve angus striploin</i> 9.95	+ <i>pan-roasted arctic char</i> 8.95
+ <i>seared scallops</i> 8.95	

HANDHELDS

Grilled Chicken Sandwich

16.95

crispy bacon · lettuce · fresh tomato · chili lime aioli · provolone · ciabatta bun

Classic Egg Sandwich

11.95

double smoked bacon · sharp cheddar · caramelized onion aioli · arugula · medium egg · whole wheat croissant

Gourmet Burger

14.95

fresh ground chuck burger · sriracha ketchup · roasted onion aioli · lettuce · tomato · dill pickle · pretzel bun

Portabella & Beet Burger

15.95

house made beet & chickpea patty · braised portabella mushroom · sriracha ketchup · roasted onion mayonnaise · lettuce · tomato · dill pickle · pretzel bun

Handheld entrees include a choice of: soup of the day, fries, harvest garden salad or caesar salad

Substitute sweet potato fries 2.95

FAVOURITES

Fish & Chips

16.95

local beer-battered haddock · fries · traditional tartar sauce · dill salt · house coleslaw

Stuffed Yorkie

17.95

ale-braised steak · house made yorkshire pudding · horseradish cream · butter glazed carrots · kale

Bison Bolognese

18.95

house made bison ragu · tagliatelle pasta · grana padano · fresh basil

Steak Sandwich

19.95

5 oz reserve angus striploin · caramelized onion aioli · arugula · blue cheese butter · garlic ciabatta · choice of side

+ garlic ciabatta	1.95	+ grilled chicken breast	6.95
+ provolone & green onion ciabatta	2.95	+ sautéed jumbo prawns	8.95
+ reserve angus striploin	9.95	+ pan-roasted arctic char	8.95
+ seared scallops	8.95	+ roasted garlic mashed potatoes	1.95

MAINS

Available daily after 5pm

Arctic Char	28.95
pan-roasted fillet · tomato & parmesan arancini · citrus seared kale · red pepper olive oil emulsion · basil pesto	
Parmesan Beet Risotto	17.95
seasonal root vegetables · goat cheese crumble · fresh herbs	
Tomahawk Pork Chop	24.95
grilled pork chop · roasted garlic mashed potatoes · seasonal vegetables · wild mushroom cream sauce	
Prawns & Scallops	30.95
jumbo shrimp · seared scallops · bacon braised lentils · baby green beans · pernod garlic cream sauce	
Cabernet-Braised Lamb Shank	27.95
parmesan risotto · glazed root vegetables · rosemary demi-glaze · grainy mustard	
Reserve Angus Striploin	34.95
10 oz grilled striploin · roasted garlic mashed potatoes · seasonal vegetables · bacon & balsamic sauce	
Beef Tenderloin & Prawns	38.95
5 oz AAA beef tenderloin · herb seared jumbo prawns · bacon wrapped potato · seasonal vegetables · béarnaise sauce · red wine demi-glaze	

+ <i>garlic ciabatta</i>	1.95	+ <i>grilled chicken breast</i>	6.95
+ <i>provolone & green onion ciabatta</i>	2.95	+ <i>sautéed jumbo prawns</i>	8.95
+ <i>seared scallops</i>	8.95	+ <i>roasted garlic mashed potatoes</i>	1.95

SWEETS

Sticky Toffee Pudding	7.95	Earl Grey Chocolate Pot de Crème	8.95
a Kelowna Yacht Club classic house made whisky caramel · vanilla gelato		coconut cream · cardamom lime shortbread crumble · orange compote	
Field Berry “Cheesecake”	8.95	Mango Sorbet	7.95
cashew · vanilla · red wine berry compote · vegan		fresh fruit · dairy free	