

LOUNGE

Menu

STARTERS

BABY BACK RIBS 15.95

full order, choice of: sweet chili or salt & pepper **GF**

SMOKED GOUDA MEATBALLS 14.95

local gouda, house made tomato compote, fried basil & garlic ciabatta

BUFFALO CAULIFLOWER 13.95

house made batter, panko breadcrumbs, buffalo sauce & blue cheese drizzle **V**

HARVEST GARDEN SALAD 11.95

fresh baby spinach, pickled carrot, dried cranberries, toasted pumpkin seeds, roasted corn, cherry tomatoes & sesame, poppy seed vinaigrette **VG · GF**

half order 7.95

CAESAR SALAD 11.95

romaine hearts, smoked bacon, croutons, reggiano & house made dressing **GP**

half order 7.95

CHICKEN WINGS 14.95

choice of: jalapeno bbq, salt & pepper, maple chili, lemon pepper or classic hot

NACHOS 11.95

perfect for one! jalapeno peppers, bell peppers, monterey jack cheese, tomato, sour cream & smoked tomato salsa **V**

+ beef 1.95 + chicken 2.95

ONION RINGS 12.95

served with chili lime aioli & honey mustard **V**

TUNA POKE 19.95

artisan greens, brown rice, pickled cucumber and carrot, marinated tuna, spicy mayonnaise, green onion, poke sauce & fried rice paper

COBB SALAD 19.95

artisan greens, grilled chicken breast, tomato, avocado, medium egg, bacon, radish, blue cheese & red wine vinaigrette **GF**

WAGYU BEEF CARPACCIO 18.95

perfect to share ! maple dijon emulsion, baby arugula, roasted mushroom, house made potato chips & parmesan reggiano **GF**

CALAMARI 15.95

italian bruschetta, feta cheese, smoked balsamic reduction, fried basil & tzatziki

SOUP OF THE DAY 7.95

ask your server for more details

SEAFOOD CHOWDER 8.95

creamy new england chowder, fresh fish, clams & seafood medley **GF**

EDAMAME 9.95

served with maldon salt **VG · GF**

+ garlic ciabatta 1.95
+ swiss & green onion ciabatta 2.95
+ chicken breast 7.95
+ jumbo prawns 9.95
+ sterling silver striploin 9.95
+ steelhead filet 9.95

TO SHARE

MEDITERRANEAN PLATTER 14.95

grilled eggplant and zucchini, roasted red peppers, sun dried tomato tapenade, roasted garlic hummus, olives, assorted pickled vegetables & grilled flatbread **V**

BBQ JACKFRUIT PIZZA 15.95

bbq pulled jackfruit, pickled red onion, peppers, jalapeno bbq sauce & cilantro **VG**

HOUSE CHARCUTERIE BOARD 15.95

two-rivers salami, smoked duck breast, coppa, prosciutto, artisanal cheeses, pickles, preserves & crostini

CLUB PIZZA 15.95

double-smoked bacon, salami, fresh tomato, mushrooms, peppers, tomato basil compote & cheddar cheese

CASUAL FAVOURITES

HOUSE BURGER 15.95

fresh ground chuck burger, house made burger sauce, pickled red onion, lettuce, tomato, toasted brioche bun & choice of side **GP**

STEAK SANDWICH 19.95

5 oz sterling silver striploin, roasted garlic aioli, arugula, blue cheese butter, garlic ciabatta & choice of side **GP**

FISH & CHIPS 17.95

local beer-battered haddock, french fries, traditional tartar sauce, dill salt & house coleslaw

substitute halibut **25.95**

SPAGHETTI ROSÉ 15.95

house made tomato compote, baby spinach, cherry tomatoes, fresh cream & reggiano **V**

PRAWNS & SCALLOP PENNE 28.95

sautéed jumbo prawns, seared scallops, heirloom cherry tomatoes, white wine garlic cream & fresh herbs

MUSHROOM & SWISS BURGER 18.95

fresh ground chuck burger, smoked bacon, swiss cheese, sautéed mushrooms, house made burger sauce, pickled red onion, lettuce, tomato, toasted brioche bun & choice of side **GP**

CHICKEN CORDON BLEU SANDWICH 18.95

house breaded chicken breast, arugula, parma ham, swiss cheese, grainy mustard aioli & toasted ciabatta bun

SIDES

choice of: seafood chowder, harvest garden salad, french fries or caesar salad
+ 1.95 half & half or sweet potato fries **+ 2.95** onion rings or truffle fries

V · Vegetarian

VG · Vegan

GF · Gluten Free

GP · Gluten Free Possible

FEATURE NIGHTS

WEDNESDAY · Ribs Feature

THURSDAY · Pasta Bar Feature

FRIDAY · Fresh Catch Feature

SATURDAY · Chef's Choice Feature

SUNDAY · Roast Feature


KELOWNA
· YACHT CLUB ·

