

APPETIZERS

& SHAREABLES

WAGYU BEEF 18.95

CARPACCIO

parmesan, baby arugula, maple dijon aioli, pickled shallots, fried capers & crostini **GP**

MUSSELS & FRITES 22.95

1lb atlantic blue mussels, caper tomato salsa, okanagan white wine butter sauce & fresh herbs **GF**

+truffle fries +\$1.95 +garlic ciabatta +\$2.95

AGEDASHI TOFU 14.95

marinated firm tofu, house made spicy pickles, chili sesame soy glaze, sriracha aioli, scallions & sesame seeds **V · VP**

BABY BACK RIBS 17.95

1 lb, choice of: sweet chili or salt & pepper **GP**

CHARCUTERIE BOARD 22.95

FOR TWO

regionally sourced salami, smoked duck breast, coppa, prosciutto, artisanal cheeses, pickles, preserves & crostini **GP**

NACHOS 13.95

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

+nacho beef 1.95 + nacho chicken 1.95

+guacamole 2.95

TRUFFLE FRIES 9.95

roasted garlic aioli, white truffle oil & reggiano **V · VP**

CALAMARI 17.95

sun dried tomato bruschetta, feta, balsamic reduction, tzatziki & fresh lemon

COCONUT CRUSTED 16.95

PRAWNS

mango jalapeno aioli, lemon black pepper, smoked honey, scallions & chili

TRUFFLE MUSHROOM 16.95

FLATBREAD

roasted wild mushrooms, local ricotta cheese, baby arugula, pickled shimeji mushrooms, parmesan & truffle oil **V**

PRAWN COCKTAIL 19.95

poached prawns, house made cocktail sauce, lemon & arugula **GF**

CHICKEN WINGS 14.95

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

ONION RINGS 9.95

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

YAM FRIES 8.95

served with chili lime aioli **V · VP**

SOUP OF THE DAY

ask your server for more details

10.95

SEAFOOD CHOWDER

11.95

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

SUMMER SPINACH

SALAD

half 7.95 · full 11.95

Fresh Cherry Tomato, Pickled Carrot, Cucumber, Toasted Seeds, Local Radish, Red Wine Vinaigrette **VG · GF**

CAESAR

SALAD

half 8.95 · full 12.95

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

ENTREES

& CASUAL FAVOURITES

STEAK SANDWICH

23.95

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

RAINBOW POKE BOWL

21.95

marinated ahi tuna, wild canadian rice, mango, edamame beans, cucumber, pickled carrot, radish, cabbage, poke sauce & honey sriracha mayo **GP**

GRILLED CHICKEN & PEAR SALAD

20.95

grilled chicken breast, roasted pear, candied walnuts, pickled red onion, toasted sunflower and pumpkin seeds, cherry tomato, blue cheese & red wine vinaigrette **GF**

FISH & CHIPS

19.95

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

substitute halibut

28.95

MUSHROOM & SWISS BURGER

20.95

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

LENTIL BURGER

15.95

house made spiced lentil patty, tomato jam, wild baby arugula, crispy fried onions, toasted vegan brioche bun & choice of side **VG**

HOUSE BURGER

16.95

fresh ground chuck burger, house made burger sauce, pickled red onion, lettuce, tomato, toasted brioche bun & choice of side **GP**
*smoked cheddar 1.95

CHICKEN CLUB SANDWICH

19.95

grilled farmcrest chicken breast, smoked bacon, roasted garlic aioli, iceberg lettuce, tomato, smoked cheddar, toasted ciabatta bun & choice of side

SCHNITZEL SANDWICH

16.95

house pressed pork loin, braised red cabbage, grainy dijonnaise, arugula, swiss cheese, toasted ciabatta & choice of side

SIDES

SUMMER SPINACH SALAD OR CAESAR SALAD OR FRENCH FRIES

DAILY SOUP OR SEAFOOD CHOWDER OR HALF & HALF 1.95

SWEET POTATO FRIES 1.95 | ONION RINGS 2.95

TRUFFLE FRIES 2.95

FRUTTI DI MARE LINGUINE

33.95

seared scallops, atlantic mussels, jumbo prawns,
tomato basil rose sauce, fresh basil & parmesan

LENTIL CROQUETTES

23.95

butternut squash purée, fennel roasted
cauliflower, pickled red onion and arugula
salad, roasted wild mushrooms & lemon miso
vinaigrette **VG · GF**

TUSCAN PENNE

18.95

spinach, kalamata olives, cherry tomatoes, sun
dried tomato olio sauce, feta, garlic bread &
fresh herbs **V · VP**
+ tofu 3.95 + chicken 7.95 + jumbo prawns 10.95

AVAILABLE AFTER 5PM

WEST COAST HALIBUT

38.95

yukon gold potato and chorizo hash,
cauliflower, english peas, cauliflower purée &
summer pea tendrils salad

TOMAHAWK DRY AGED 12OZ PORK CHOP

38.95

duck fat fingerling potatoes, seasonal farm
vegetables, grainy dijon demi glace &
fresh herbs

BRAISED LAMB SHANK

35.95

roasted garlic mashed potatoes, seasonal farm
vegetables, mustard glaze & crispy fried onions

GRILLED STRIPLOIN

37.95

sterling silver 10 oz centre cut, roasted garlic
mashed potatoes, seasonal farm vegetables,
caramelized shallot & syrah demi glace **GF**

ROASTED CHICKEN SUPREME

28.95

duck fat fingerling potatoes, cauliflower purée,
seasonal farm vegetables, truffle chicken demi
& pea tendrils

ENHANCEMENTS

+ STRIPLOIN 10.95

+ JUMBO PRAWNS 10.95

+ B.C HALIBUT 18.95

+ CHICKEN BREAST 7.95

+ MARINATED TOFU 3.95

+ GARLIC CIABATTA 2.95

+ CHEESE CIABATTA 3.95

V · Vegetarian **VG** · Vegan **VP** · Vegan Possible **GF** · Gluten Free **GP** · Gluten Free Possible

HAPPY HOUR

DAILY · 3-5PM & 7PM-Close

\$7

EDAMAME

served with maldon salt **VG · GF**

TRUFFLE FRIES

roasted garlic aioli, white truffle oil & reggiano **V · VP**

GYOZA

pork and vegetable filling, tamari soy sauce & sesame carrot slaw

YAM FRIES

served with chili lime aioli **V · VP**

\$12

AGEDASHI TOFU

marinated firm tofu, house made spicy pickles, chili sesame soy glaze, sriracha aioli, scallions & sesame seeds **V**

NACHOS

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

+nacho beef 1.95 | +nacho chicken 1.95

+guacamole 2.95

CAESAR SALAD

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

DRINKS

WINE

6.00

select red & white wine | 6 oz

BEER

5.00

select draft sleeve

\$9

ONION RINGS

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

BEEF SLIDERS

two sliders, burger sauce, lettuce, tomato, pickle, onion & brioche bun
+ cheese 1.00

SEAFOOD CHOWDER

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

\$15

COCONUT CRUSTED PRAWNS

mango jalapeno aioli, lemon black pepper smoked honey, scallions & chili

HOUSE BURGER

house made burger sauce, pickled red onion, lettuce, tomato, toasted brioche bun & side **GP**

CHICKEN CLUB SANDWICH

grilled farmcrest chicken breast, smoked bacon, roasted garlic aioli, iceberg lettuce, tomato, smoked cheddar, toasted ciabatta bun & choice of side

SCHNITZEL SANDWICH

pork loin, braised red cabbage, grainy dijonaise, arugula, swiss cheese, toasted ciabatta & side

FISH & CHIPS

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

TUSCAN PENNE

spinach, kalamata olives, cherry tomatoes, sun dried tomato olio sauce, feta, garlic bread & fresh herbs **V · VP**