

STARTERS

EDAMAME 8.95

served with maldon salt **VG · GF**

SMOKED GOUDA 14.95

MEATBALLS

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

CALAMARI 15.95

tzatziki & fresh lemon

PRAWN SALAD 16.95

avocado, cherry tomatoes, feta, chili oil & lemon miso vinaigrette **GF**

BABY BACK RIBS 16.95

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

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

OKANAGAN STONE 14.95

FRUIT FLATBREAD

local ricotta cheese, pickled stone fruit, fresh basil, spiced walnuts & smoked honey **V**

HALIBUT FRITTERS 14.95

fresh cucumber, pickled red onion, chipotle citrus sauce, fresh radish & sesame seeds

RAINBOW POKE BOWL 19.95

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

HARVEST GARDEN SALAD half 7.95 · full 11.95

fresh baby spinach, dried cranberries, pickled carrot, crispy chickpeas, radish, roasted corn & red wine vinaigrette **VG · GF**

CAESAR SALAD half 8.95 · full 12.95

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

+ garlic ciabatta 2.95 + jumbo prawns 10.95
+ marinated tofu 3.95 + striploin 10.95
+ chicken breast 7.95 + arctic char 10.95

SOUP OF THE DAY 9.95

ask your server for more details

SEAFOOD CHOWDER 10.95

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

HOUSE CHARCUTERIE BOARD 16.95

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

ALL DAY HAPPY HOUR

TRUFFLE FRIES 6.95

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

ONION RINGS 8.95

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

YAM FRIES 6.95

served with chili lime aioli **V**

GYOZA 5.95

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

NACHOS 12.95

perfect for one! jalapeno peppers, bell peppers, monterey jack cheese, tomato, sour cream & smoked tomato salsa **V · GP**
+ beef 1.95 + chicken 2.95 + guac 2.95

V · Vegetarian

VG · Vegan

GF · Gluten Free

GP · Gluten Free Possible

HANDHELDS

HOUSE BURGER 15.95

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

CHICKEN SANDWICH 16.95

grilled farmcrest chicken breast, roasted garlic aioli, fresh baby spinach, pickled onion, tomato, provolone, toasted brioche bun & choice of side

SIDES

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

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

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**

SCHNITZEL SANDWICH 16.95

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

CASUAL FAVOURITES

STEAK SANDWICH 20.95

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

TUSCAN PENNE 18.95

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

FISH & CHIPS 18.95

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

substitute halibut 25.95

PAPPARDELLE BOLOGNESE 24.95

pork and beef bolognese sauce, rosemary parmesan mousse, garlic bread & fresh reggiano

MAINS

Available after 5PM daily.

GRILLED STRIPLOIN 34.95

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

ROASTED CHICKEN SUPREME 27.95

farmcrest chicken, bacon braised ancient grains, seasonal farm vegetables, chicken demi & fresh herbs **GF**

PORK SCHNITZEL 26.95

house made dill spaetzle, braised red cabbage, wild mushroom & dijon cream sauce

ARCTIC CHAR 30.95

bacon braised ancient grains, glazed carrot and pear purée, pickled shimeji mushrooms, fried brussel leaves & hot pickled beetroot **GF**

BRAISED LAMB SHANK 34.95

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

PRAWNS & SCALLOP PENNE 30.95

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

HAPPY HOUR

You deserve to be happy.

WEDNESDAY TO SUNDAY

3:00 - 5:00PM & 7:00PM - Close

WINE

6.00

select red & white wine | 6 oz

BEER

5.00

select draft sleeve

WEEKEND BRUNCH

SATURDAY & SUNDAY

10:00 AM - 2:00 PM

FEATURE NIGHTS

WEDNESDAY: BBQ Ribs

THURSDAY: Pasta Night

FRIDAY: Fresh Catch

SATURDAY: Chef's Choice

SUNDAY: Roast Dinner

THIS MENU HAS BEEN THOUGHTFULLY PREPARED WITH THE SOURCING OF LOCAL PRODUCTS WHERE EVER POSSIBLE AND PROVIDING THE GREATEST VALUE TO OUR MEMBERS.

· CHEF JEFF BURNS


KELOWNA
• YACHT CLUB •

