

SOMETHING TO SNACK ON

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| BONELESS PORK BITES Battered, cilantro gremolata, house honey mustard | 13 |
| BRUSCHETTA <small>VE, DF*, *</small> Fresh tomato, confit garlic, parmesan, balsamic reduction, onion baguette | 12 |
| WINGS * Salt & Pepper BBQ Buffalo Hot Honey Garlic Lemon Pepper | 16 |
| CRISPY CALAMARI Battered, house tzatziki dip | 15 |
| NACHOS <small>VE</small> Cheddar cheese, black beans, corn, jalapeno, red onions, salsa and sour cream | 17 |
| QUEBEC POUTINE House fries, cheese curd, traditional gravy | 14 |
| BAKED BRIE <small>VE</small> Phyllo-wrapped, shallots, pear chutney, crostini, walnuts | 14 |
| PEI MUSSELS * Creamy garlic & white wine sauce, garlic baguette | 15 |

SALADS & SOUP

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| <i>Add chicken or shrimp to your caesar, market or quinoa salad</i> | 6 |
| SOUP OF THE MOMENT Made fresh daily. Add garlic bread - 3 | Cup 6 Bowl 9 |
| KALE CAESAR <small>VE, *</small> Smoked cashew, focaccia crouton, fried caper, parmesan crisp, creamy dressing | 14 |
| OKANAGAN MARKET SALAD <small>GF, DF, VE</small> Artisan greens, fresh fruit, roasted pumpkin seeds, goat cheese, honey pear vinaigrette | 12 |
| ARUGULA, QUINOA & MANGO SALAD <small>VE, DF, GF, V</small> Black bean, cucumber, grape tomato, red onion, spiced candy walnuts, avocado-lime crema | 15 |
| SALADE NICOISE <small>GF, DF</small> Seared tuna, creamer potato, green beans, olive, tomato, hardboiled egg, lemony vinaigrette | 18 |

Good company and a spectacular view



HANDHELDS

*Your choice of market green salad, freshly prepared soup of the moment or fries
Substitute caesar salad, yam fries, or onion rings for \$2; GF bread available*

- CRISPY CHICKEN CLUBHOUSE** *DF*, ** 17
Focaccia with fried chicken breast, ham, bacon, smoked gouda, tomato jam, lettuce, mayo
- ROASTED ANGUS BEEF DIP** 18
Toasted onion sub, savoury au jus
- SWANSEA BURGER** 17
8oz beef patty, cheddar, bacon, lettuce, tomato, red onion, dijon mayo, pretzel bun
- STEAK SAMMY** *** 19
6oz grilled and sliced flat iron steak, caramelized red onion, crispy onion rings, onion baguette

ALL DAY MAINS

These signature dishes are available from 11:30am

- FISH AND CHIPS** 1 piece 15 | 2 piece 19
Lemon & dill battered haddock, house slaw, tartar sauce, fries
- BUTTER CHICKEN** *** 19
Yogurt marinated chicken, cashew, cilantro, classic Indian spices, basmati rice, naan bread
- PAD THAI** *GF, DF* 18
Rice noodles, shrimp, chilies, peanuts, cilantro, scallion, Thai broth, bean sprouts
- GINGER CHICKEN RICE BOWL** *GF, DF* 19
Stir-fry chicken, select veggies, ginger soya, steamed rice
- VEGETARIAN RICE BOWL** *VE, GF* 17
Stir-fry tofu, select veggies, ginger soya, steamed rice

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Gluten Free - GF
Vegetarian - VE
*Can be made GF - **
Egg Free - EF

Dairy Free - DF
Vegan - V
*Can be made DF - DF**

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Fresh ingredients prepared with care





FLATBREADS

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| BRIE & CHICKEN | 16 |
| Cream cheese sauce, pear chutney, parmesan, balsamic drizzle | |
| MARGHERITA - VEGETARIAN | 14 |
| Cherry tomato, mozzarella, basil, balsamic drizzle | |
| SMOKEY BBQ CHICKEN | 16 |
| BBQ sauce, pulled chicken, grilled peppers, onion, mozzarella | |
| ITALIAN | 16 |
| Prosciutto, caramelized onion, mushroom, parmesan, gorgonzola, balsamic drizzle | |
| MEAT LOVERS | 16 |
| Brisket, bacon, pepperoni, banana peppers, mozzarella, parmesan | |

DINNER ENTRÉES

Dinner entrées are served from 4:30pm with daily Market-fresh vegetables

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| FOUR CHEESE & SPINACH RAVIOLI VE | 18 |
| Sage brown butter, pine nuts, wild arugula, vegetable puree | |
| WILD MUSHROOM TORTELLINI VE | 18 |
| Garlic parmesan cream, thyme, toasted baguette | |
| CHICKEN SUPREME * | 25 |
| Roasted bone-in chicken breast, wild mushroom & goat cheese barley risotto, honey & white wine demi | |
| BONE-IN PORK CHOP *, DF* | 26 |
| Grilled 10oz chop, tomato & bacon jam, braised red cabbage, sour cream and chive mashed potato | |
| PACIFIC SALMON GF, DF* | 27 |
| Seared filet of Sockeye, strawberry salsa, balsamic & port reduction, wild and basmati rice blend | |
| BEEF RIBEYE STEAK GF, DF* | 37 |
| Grilled ribeye of beef, bleu cheese crumble, beef demi glace, sour cream & chive mashed potato | |
| SURF & TURF GF, DF* | 25 |
| 3oz bacon-wrapped beef tenderloin, prawns, sour cream & chive mashed potato | |

Gluten Free - **GF**

Vegetarian - **VE**

Can be made GF - *

Egg Free - **EF**

Dairy Free - **DF**

Vegan - **V**

Can be made DF - **DF***

Inspired by the Elements of a great meal



FEATURES

Ask about our Daily Dinner Feature

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| MONDAY Chef-inspired Indian Specialty Features | 18 |
| TUESDAY All day, Chef's Choice tacos (3), with choice of side | 18 |
| WEDNESDAY Local & imported cheese board, dried fruits, nuts, chutney & crackers, crostini Share the board & and each enjoy a glass of wine - 30 | 21 |
| THURSDAY Feature Burger & Draught Beer | 20 |
| FRIDAY Seasonally inspired Fish Feature Dish | Market Price |
| SATURDAY Chef-attended BBQ Dinner on our Patio (weather dependent) Featuring weekly specials, including fresh fish, seafood, rack of ribs & steaks | Market Price |
| SUNDAY Scrumptious 2-course Roast Dinner <i>Starter</i> - Butternut squash soup or market salad <i>Main dish</i> - 'AAA' prime rib, battered pudding, pan jus, horseradish cream, roasted potatoes and vegetables "Dinner for Two" - includes Feature Bottle of Wine - 79 | 28 |

DESSERT - 9

FLOURLESS CHOCOLATE BROWNIE GF

White chocolate, peanut butter caramel

VANILLA CHEESECAKE

Strawberry compote, sponge toffee, whip cream

RASPBERRY & MANGO SORBET DUO V, DF

Berry compote, caramelized mango

STICKY DATE PUDDING

Warm caramel, vanilla ice cream, candied walnuts

Live Music Every Friday & Saturday

May thru September, 7pm - 10pm

