MENU

TO START

SOUP OF THE CUP \$6 MOMENT BOWL \$9

Comes with fresh baguette (GF)

BAKED CRAB DIP \$18

Baked crab dip with citrus creme fraiche, soft herbs & grilled bread

CHICKPEA & \$14 BEET HUMMUS

Chickpea & beet hummus with chili nut oil dipping, veg & cracker dressed leaves (K)

PEI MUSSELS

\$22

Provencale butter, garlic, white wine, shallots, tomato & soft herbs

OR

Thai with lemon grass, ginger, garlic chili & coconut milk

Per 1lb with dipping bread (K)

WING BY THE \$16 POUND

Ceaser Wings: Whole wings, mott's clamato, lea & perrin, horseradish, vodka, fried celery leaf, pickle bean & ceaser dip.

CAESAR SALAD

\$15

Kale, cashew Caesar dressing, parmesan chips, focaccia croutons and in-house smoked bacon (K)

SUMMER SALAD \$15

Mixed organic greens with cucumber, tomato, apple, sunflower seeds, walnuts & maple dressing (K)

CARAMELIZED \$15 PORK BELLY

Caramelized pork belly with sausage crumble apple puree, mixed leaves & pork crackling (K)

FOR THE KIDS

kids under the age of 12! Half portion

and half price.

DESSERT

LINGUINE & BOLOGNAISE \$10 **LEMON TART** \$10 Glazed lemon tart with strawberry ice cream, MAC & CHEESE \$8 caramel & blackcurrant sauce **CRUSHED MERINGUE** CHICKEN FINGERS & FRIES \$10 \$10 Eton mess crushed meringue, season fruits, **BURGER & FRIES** \$10 vanilla whipped cream & chocolate TRUFFLE CAKE \$10 FISH & CHIPS \$12 Chocolate truffle cake with chocolate ice cream (GF) All items that include a (K) beside them on the regular menu can be made for

Mini donut holes with old fashioned sugar, strawberry & chocolate dipping sauce

\$10

MINI DONUT HOLES

MAIN COURSES

COMFORT FOOD

BUDDHA BOWL \$26

Roasted sweet potato, chickpeas, red cabbage, tomato, avocado, peppers, cucumber, dressed sprouts served with sesame seeds, hot sauce & peanut sauce (K)

SMOKED BRISKET \$20

In-house smoked brisket, BBQ sauce, tomato, house pickles, lettuce & slaw on an Arrowhead beer bun. Served with fries, soup or salad

BEET & BEAN \$18 BURGER

Beet & black bean burger with tomato, avocado, sweet & sour peppers, lettuce & roasted garlic mayo. Served with fries, soup or salad (GF)

ALE BRAISED \$30 SHORT RIBS

Fernie Red Ale braised short ribs with herb gnocchi, mushrooms, leeks & marinated veg

BOUILLABAISSE \$28

A rich seafood dish with salmon, cod, mussels & chorizo served with fennel, tomato, grilled mini potatoes, baguette & smoked pepper aioli (K)

BACON CHEDDAR \$20 BURGER

6 oz ground chuck beef burger with our smoked cheddar, tomato, red onion, double smoked bacon, lettuce & roasted garlic aioli. Served with fries, soup or salad

GARAM MASALA \$20 CHICKEN BURGER

Free range chicken breast brined in buttermilk, tossed in seasoning served with tomato garam masala, chipotle mayo, red onion & lettuce on an Arrowhead beer bun. Served with fries, soup or salad

BEER BATTERED \$18 FISH & CHIPS \$21

Red ale beer batter, Caper mayo, Malt glaze, Coleslaw, Lemon. 1 or 2 pieces made to order.

PAN-FRIED \$30 SALMON

Crispy pan-fried salmon, leeks, French lentils, wild rice, tarragon, baby spinach & buttermilk dressing

BUTTERNUT \$26 PASTA

Butternut filled pasta with olives, tomato, eggplant, zucchini & sage butter sauce (K)

FROM THE GRILL

100Z RIB EYE

AAA 21 day dry aged 10oz rib eye steak with herb mash peppercorn butter truffle, jus & marinated veg

\$38

NEW YORK \$36

AAA 21 day dry aged double cut New York steak with herb mash, brandy, mushroom sauce & marinated veg

60Z TENDERLOIN \$36

6oz beef tenderloin wrapped in bacon with bourguignon garnish (mushroom shallot bacon mini potatoes)

K - CAN BE MADE AS A KID'S PORTION. HALF PRICE

GF - CAN BE MADE GLUTEN FREE. \$2 CHARGE

ORDER TAKE OUT: 250-341-4002

WE ARE NOT TAKING RESERVATIONS AT THIS TIME.

