



ELEMENTS



SOMETHING TO SNACK ON

SOUP OF THE MOMENT

Daily chef inspired. Add Garlic Bread - 3

6 Cup | 9 Bowl

BONELESS PORK BITES

Honey ginger soya, cilantro gremolata & a house honey mustard

13

BRUSCHETTA VE, DF*, *

Fresh tomato, confit garlic, parmesan, balsamic reduction & onion baguette

12

WINGS *

Salt & Pepper | BBQ | Buffalo | Hot | Honey Ginger Soya

16

CALAMARI

With a house tzatziki dip

15

MEXICAN NACHOS VE

Cheddar cheese, black beans, corn, jalapeno, pickled onions, salsa & sour cream

17

POUTINE

House fries, cheese curd & traditional gravy

14

BAKED BRIE VE

Phyllo-wrapped, shallots, cranberry chutney, crostini & walnuts

14

PEI MUSSELS *

Creamy garlic & white wine sauce, served with a garlic baguette

16

CHARCUTERIE BOARD

Smoked & air-dried meats, select cheese, olives, roasted vegetables, baguette, crackers & tomato jam

18

GARDEN MARKET

Add 6oz Shrimp - 6, 3oz Salmon - 7, 6oz Chicken - 6, or 6oz Steak - 10

KALE OR ROMAINE CAESAR SALAD VE, *

Creamy garlic dressing, focaccia croutons, parmesan chips & fried capers

14

NICOISE SALAD GF, DF

Seared tuna, roasted potato, green beans, olives, tomato, hardboiled egg & lemon vinaigrette

18

OKANAGAN ARTISAN SALAD GF, DF, VE

Wild greens, fresh fruit, organic seeds, goat cheese & pear vinaigrette

15

QUINOA & ARUGULA SALAD VE, DF, GF, V

Black bean, cucumber, grape tomato, red onion, spiced candy walnuts & avocado-lime crema

15

Good company and a spectacular view



ASIAN INSPIRED

BUTTER CHICKEN * Signature Indian spiced chicken served on basmati rice with naan bread	19
PAD THAI GF, DF Rice noodles, shrimp, chilis, in a thai broth with peanuts & bean sprouts	18
GINGER CHICKEN RICE BOWL GF, DF Stir fry chicken with select vegetables in a ginger soya with steamed rice	19
VEGETARIAN RICE BOWL GF, VE Stir fry tofu with select vegetables in a ginger soya with steamed rice	18
BULGOGI BEEF RICE BOWL Korean style beef, peppers & onions with steamed rice	19

FLATBREADS

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

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

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

Fresh ingredients prepared with care



ALL DAY ENTRÉES

These signature dishes are available from 11:30am

FISH & CHIPS

1 piece -15 | 2 piece - 19

Soda-dill battered haddock, served with fries, house slaw & tartar sauce

CRISPY CHICKEN CLUB *, DF*

18

Fried chicken, ham, bacon, smoked gouda, tomato jam on a toasted focaccia

ROASTED ANGUS BEEF DIP

18

Roast beef, sautéed mushroom, swiss cheese on a toasted onion sub, with a rosemary au jus

SMOKED BRISKET *, DF*

18

Brisket, swiss cheese, sautéed onion, arugula, horseradish & garlic aioli, served on rye

SWANSEA BURGER *, DF*

18

8oz beef patty, cheddar cheese, bacon, mushroom, lettuce, tomato, & Dijon mayo, served on a Kaiser bun

BLACK & BLUE BURGER *, DF*

18

8oz beef patty, Blue cheese, caramelized onions, lettuce, tomato & Dijon mayo, served on a Kaiser bun

BBQ CHICKEN BURGER *, DF*

18

Chicken breast, cheddar cheese, lettuce, tomato, BBQ & Dijon mayo, served on a Kaiser bun

FLAT IRON STEAK SANDWICH *

19

Grilled 6oz steak, with sautéed mushrooms, onion rings, herbed butter & balsamic reduction, served on a toasted baguette

FOUR CHEESE & SPINACH RAVIOLI VE

18

Sage brown butter, pine nuts, wild arugula & vegetable puree

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Can be made DF - **DF***

Inspired by the Elements of a great meal





DINNER ENTRÉES

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

CHICKEN SUPREME *	27
Roasted bone-in chicken breast, barley mushroom risotto & select vegetables in a creamy chicken demi	
SOCKEYE SALMON GF, DF*	27
Cast iron seared filet, goose berry, poblano salsa, with balsamic, with select vegetables & a lemon parmesan risotto	
BRAISED BISON SHORT RIB GF, DF*	29
Herb & garlic braised short rib with select vegetables, chive mashed potatoes & a red wine demi	
ALBERTA ANGUS STEAKS GF, DF*	36
Grilled 10oz Ribeye	
Served with select vegetables, chive mashed potatoes & a red wine demi	
Grilled Tenderloin	3oz 25 6oz 32
Served with select vegetables, chive mashed potatoes & a red wine demi	
SURF & TURF GF, DF*	28
3oz tenderloin with garlic prawns, select vegetables, chive mashed potatoes & a red wine demi	
SUNDAY PRIME RIB DINNER	30
Scrumptious 2 course prime rib dinner	
Starter - Butternut squash soup or Artisan salad	
Main - AAA prime rib, yorkshire pudding, pan jus horseradish cream, roasted potatoes & select vegetables	
Dinner for Two - includes feature Bottle of wine	81

Ask your server about daily dinner features...

DESSERT - 9

FLOURLESS CHOCOLATE BROWNIE GF
White chocolate & peanut butter caramel

RASPBERRY & MANGO SORBET DUO V, DF
Berry compote & caramelized mango

CHAI CREME BRULÉ
Shortbread cookie

VANILLA CHEESECAKE
Strawberry compote, sponge toffee & whip cream

STICKY DATE PUDDING
Warm caramel, vanilla ice cream, & candied walnuts

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Can be made GF - *****

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

