

## STARTERS

### **Gf** Daily Soup | \$8.50

– Our Chefs daily creation –

### **V** Almost Classic Caesar Salad | \$12.50

– Fresh romaine lettuce tossed with cashew Caesar dressing, crushed cashews and topped with Grated Parmigiano Cheese, Alberta pork belly lardon and focaccia crisp. –  
+ Wine Pairing | Villa Theresa Pinot Grigio, Italy 5oz \$11.00 | 8oz \$15.50 +

### **V Df** Local Harvest Salad | \$14.00

– Hand harvested local greens and vegetables. Please ask your server for todays bounty. –  
+ Wine Pairing | Dry Rock Vineyards Sauvignon Blanc 5 oz \$ 9.25 | 8 oz \$14.25 +

### **V** Tomato Carpaccio and Bocconcini Cheese | \$15.50

– Marinated Sliced Tomatoes, Arugula, Citrus Vinaigrette, Bocconcini, Shaved Parmesan Cheese, Balsamic Reduction. –  
+ Wine Pairing | Chapoutier Grenache Blanc Blend, France 5oz \$ 9.75 | 8oz \$14.25 +

## STARTERS TO SHARE

### **Df Gf** East - West Pork Ribs | \$17.50

– Slow roasted St. Louis style ribs with a sweet and sour tamarind glaze. Served with an herb gremolata and mixed greens. –  
+ Wine Pairing | Haut Rousson Grenache Rouge Blend, France 5oz \$11.75 | 8oz \$16.50 +

### **Gf** Very Big Chicken Wings | \$17.25

– Buttermilk and thyme brined over-sized chicken wings with your choice of house made sauces. Sriracha Honey-Barbeque-or Maple Ginger –  
+ Wine Pairing | Dominio Espinal Rose 5oz \$7.75 | 8oz \$10.50 +

### **V** Charcuterie Board | \$26.75

– A selection of artisanal cured meats and cheeses with balsamic reduction, house made crackers and Granny Smith apple slices. –  
+ Wine Pairing | Noble Vines Cabernet Sauvignon 5oz \$9.75 | 8oz \$14.50 +

### **V** Bruschetta Board | \$15.75

– Garlic crostini served with a trio of toppings - tomato and basil with balsamic reduction -black olive tapenade and goat cheese - cremini mushroom Duxelles with Parmigiano cheese. –  
+ Wine Pairing | Oveja Negra Carmenera, Chile 5oz \$8.75 | 8oz \$12.00 +

## HANDHELDS

+ Served with Invermere Bakery bread and your choice of Soup Salad or French Fries. Gluten free bread available. +

### The Bon Burger | \$20.50

- Seasoned ground chuck, house made barbecue and smoked cheddar, bacon, lettuce, tomato, in house pickled cucumbers with onions à l'étuvée. –
- + Wine Pairing | Bendito Cabernet Sauvignon, Chile 5oz \$8.50 | 8oz \$12.50 +

### The Tapish Chicken Burger | \$19.25

- Crispy chicken breast with asian style cole-slaw and Sriracha mayonnaise. –
- + Wine Pairing | Summer Red Night Blend, B.C. 5oz \$ 8.25 | 8 oz \$11.50 +

### <sup>VEGAN</sup> **Carmen's Lima Bean Burger** | \$17.50

- Seared lima bean patty with an apricot chutney and an herbed vinaigrette –
- + Wine Pairing | Gehringer Brothers Riesling, B.C. 5oz \$10.75 | 8oz \$15.75 +

## CHILDREN'S MENU (12 AND UNDER)

### **KIDS** Fussili Pasta | \$12.25

- Spiral shaped pasta with your choice of tomato sauce or butter and parmigiano cheese. –
- + Pairing | Shirley Temple \$2.95 +

### **KIDS** Grilled Cheese | \$10.00

- Melted cheese sandwich. –
- + Pairing | Milk \$2.25 +

### **KIDS** Cheese Burger | \$12.25

- All beef patty with cheddar cheese. –
- + Pairing | Root Beer \$1.95 +

### **KIDS** Chicken Tenders | \$12.75

- Breaded chicken filets –
- + Pairing | Arnold Palmer \$2.75 +

## PASTA

+ Pasta is served with a slice of Invermere Bakery (grilled) baguette. Gluten free bread available. +

### **🍷** Fusilli Pesto Primavera | \$21.50

- Cork-screw pasta tossed with pesto and local seasonal vegetables –
- + Wine Pairing | Oveja Negra Carmenere, Chile 5oz \$8.75 | 8oz \$12.00 +

### Fettucine with Salmon and Caviar | \$26.50

- Long flat pasta with a creamy vodka cream sauce, house smoked salmon and garnished with caviar. –
- + Wine Pairing | Vina Vedra Rias Baixas Albarino, Spain 5oz \$ 12.25 | 8oz \$17.50 +

### Parpadelle with Chicken | \$24.50

- Chicken breast, with a cremini mushroom cream sauce and Manchego cheese. –
- + Wine Pairing | Bertaine Pinot Noir 5oz \$ 13.50 | 8oz \$17.50 +

★ All prices do not include applicable taxes.

## MAIN COURSES

+ All main courses are served with exceptional service and a smile +

### **Gf** Wild Salmon | \$28.75

– Wild salmon topped with an herb gremolata and miso mustard dressing accompanied by wild rice baby spinach and cherry tomatoes. –

+ Wine Pairing | Villa Maria Reserve Sauvignon Blanc, New Zealand 5oz \$14.00 | 8oz \$19.50 +

### **Gf** Tikka Chicken | \$26.50

– Roasted Chicken with Biryani Rice, Yoghurt Butter Sauce and Seasonal Vegetables. –

+ Wine Pairing | Dominio Espinal Rose 5oz \$17.75 | 8oz \$10.50 +

### **Gf** Striploin Steak | \$38.75

– Stirling Silver 10 oz striploin with creamed peppercorn demi-glaze seasonal vegetables and buttermilk mashed potatoes. –

+ Wine Pairing | Noble Vines Cabernet Sauvignon 5oz \$9.75 | 8oz \$14.50 +

### **Gf** Alberta Bison Short Ribs | \$35.75

– Red wine braised bison short ribs with a cranberry demi-glaze buttermilk mashed potatoes and seasonal vegetables. –

+ Wine Pairing | Don David Reserve Malbec 5oz \$9.25 | 8oz \$12.50 +

## DESSERTS

### Seasonal Fruits Tart | \$11.00

– House-made egg custard topped with seasonal fruits with vanilla ice cream and a dollop of whipped cream. –

### **Gf** Chocolate Gluten-less Cake | \$12.00

– Dark chocolate buckwheat flour served with raspberry sorbet –

### Peach Cheesecake | \$11.50

– Vanilla flavoured cream cheese with a peach glaze. –

### **Gf** Gelati Trio | \$10.00

– Three scoops of our rotating selection of artisanal gelati –

## DESSERT ENHANCEMENTS

### Coffee with a Kick and Whip 1.5oz

– Italian "Nut" Job - Frangelico, Amaretto Liquor. | Twisted Kilt - Scotch Whisky, Drambuie. | Tequila Mockingbird - Jose Cuervo Gold Tequila, Kahlua. | \$9.50 –

### Freshly Brewed Coffee | \$2.95

– Citavo European Roast –

### Ports 2oz

– Grahams LBV \$8.00 | Grahams Reserve \$9.00 | Taylor Fladgate 10 Year old Tawney \$12.00 | Taylor Fladgate 20 Year Old Tawney \$18.00 –

### Tea Selections | \$2.95

– Cardsmin Chai | Chamomile | Earl Grey | English Breakfast | Mint | Green Tea | Passion Fruit –

★ All prices do not include applicable taxes.