



## THE BEGBIE ROOM

### STARTERS

#### BRUSSEL SPROUTS

18

*Crispy pan-fried Brussel sprouts, garnished with pickled fennel, toasted pecans, and freshly grated Parmesan.*

#### HERBED CHEESE DIP

18

*Feta and ricotta cheese are blended with fresh thyme, parsley, and mint, then drizzled with garlic olive oil and served alongside toasted flatbread.*

#### MUSSELS

23

*Fresh steamed mussels paired with dry Spanish sherry, and topped with Café de Paris butter, fresh baby gem tomatoes, and parsley. Accompanied by hand-cut French fries.*

#### BACON & MUSHROOM TART

18

*A warm savory egg tart with crispy bacon, roasted mushrooms, and Gruyère cheese, topped with white balsamic and a frisée salad.*

#### POTTED HAM

17

*Roasted maple Dijon ham, sweet pickles, fresh dill, and shallots blended and set with clarified butter. Served with gherkins, pickled fennel, and multigrain toast.*

### SALADS

#### HOUSE GREENS

15

*A mix of heritage greens paired with cucumber, baby gem tomatoes, black cherry tarragon vinaigrette, and maple sesame candied almonds.*

#### CAESAR

17

*Crisp romaine lettuce tossed with our signature Caesar dressing, topped with shredded Parmesan, herbed croutons, and bacon bits.*

#### CRANBERRY & FENNEL

21

*A mix of shaved fennel, white balsamic vinaigrette, frisée, radicchio, and kale, all topped with Okanagan goat cheese, toasted hazelnuts, and dried cranberries.*

#### GRILLED MANGO

19

*Grilled mango paired with pesto-marinated bocconcini, accompanied by fresh tomatoes, prosciutto, basil, and a drizzle of balsamic reduction.*

Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people

## SOUPS

### CURRY TOMATO

11

*Roasted tomatoes, red onions, and peppers blended together with red curry paste, vegetable broth, and coconut milk. Topped off with freshly chopped cilantro and mint.*

### CHEDDAR ALE

14

*Local Tall Timber Ale, slowly reduced beef broth, cream, and applewood-smoked cheddar, all garnished with crispy pancetta and herbed croutons.*

## ENTRÉES

### CHICKEN

34

*Rosemary and thyme roasted chicken, accompanied by cremini mushrooms in a creamy herbed gravy. Topped with a golden crust of applewood-smoked cheddar & sage biscuits.*

### PORK LOIN

35

*Herb-roasted pork loin chop accompanied by an onion & caramelized apple jus. Served with roasted cabbage, potatoes, and organic carrots.*

### LAMB

46

*Braised lamb chops simmered in Tall Timber Ale, alongside barley ragu and a slow-cooked gravy. Accompanied by roasted potatoes and organic carrots, finished with a fresh gremolata.*

### SOCKEYE

39

*Oven-roasted Sockeye salmon with lemon and fresh dill, accompanied by Yukon gold potato purée, seasonal vegetables, and a rich peppercorn shrimp bisque.*

### TENDERLOIN

48

*AAA Canadian beef tenderloin served with a rich brown butter potato purée, accompanied by sautéed mushrooms and leeks, finished with a rosemary Dijon jus.*

### NEW YORK

41

*AAA Canadian New York strip loin accompanied by herb-roasted potatoes, seasonal vegetables, and a Glenfiddich green peppercorn jus.*

### BLACK LENTIL CURRY

30

*Black beluga lentils simmered in a coconut milk curry, with spices, ginger, onions, carrots, tomatoes, and sweet potatoes. Topped off with fresh spinach, alongside steamed rice, garnished with cilantro and toasted sesame seeds.*

### BEEF STROGANOFF

35

*AAA Canadian beef strips, sautéed with onions and garlic, simmered in a rich beef stock, accompanied by tarragon and sour cream. Served over a bed of buttered Trottolo pasta.*

### PRAWN TAGLIATELLE

35

*Sautéed prawns infused with garlic, chili, and herbs, in a decadent white wine and butter sauce, tossed with tagliatelle and topped with fresh Parmesan.*