

Mountain Guides Lounge

Starters

- PORK BELLY 17
Sweet barbeque glazed pork belly served on mango cilantro slaw with toasted cashews.
- PRAWNS & AVOCADO 19
Garlic butter sauteed prawns with smoked paprika served with tomato avocado salad on toasted sourdough baguette.
- BAKED FETA 15
Baked local goats milk feta served with house made red pepper jelly and toasted baguette.
- CAULIFLOWER BITES 18
Breaded deep fried cauliflower bites tossed in ginger soy glaze finished with black sesame, cilantro and pickled carrot.
- CHICKEN WINGS 19
Sticky sweet chilli glazed chicken wings with cilantro, and sesame seeds.
Hot buffalo wings with crumbled blue cheese and green onion.

Salads

- ROASTED BEET 18
Fresh spinach tossed with cracked pepper and honey balsamic dressing. Topped with roasted beets, caramelized onion, crumbled goat cheese, and toasted pecans.
- HOUSE GREENS 13
Mixed baby greens with fresh gem tomatoes, julienne cucumber, apple cider grainy Dijon vinaigrette, and toasted pecans.
- CAESAR 16
Crisp romaine lettuce with our signature dressing, house made herbed croutons, Asiago cheese, and bacon.
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|--|----------------------|------|
| | add | |
| | 5 oz grilled chicken | 10 |
| | sautéed prawns (3) | 12.5 |
| | 4 oz Sockeye fillet | 16 |
| | 6oz Grilled Steak | 17 |

Vegetarian

- VEGETABLE CURRY 25
Vegetable curry with roasted cauliflower, carrots, yams, peas, spinach, and fried paneer. Served on couscous with yogurt and fresh cilantro and naan bread.
- PULLED MUSHROOM 20
Pulled roasted King Oyster mushrooms tossed in a house made Tall Timber ale and smoked onion BBQ sauce on a toasted vegan pretzel bun with a green peppercorn vegan creamy coleslaw.
- VEGAN POUTINE 15
Root vegetable fries, consisting of crispy carrot, parsnip, and beetroot. Topped with vegan mozzarella and caramelized onion miso gravy.
- STUFFED PORTOBELLO 23
Grilled portobello mushrooms stuffed with peppers, onions, corn, and black beans baked with vegan mozzarella cheese. Served with roasted potato and finished with roasted Roma tomato jam.

Pub Fare

CHICKEN CLUB

19

Grilled chicken breast, crispy bacon, lettuce, tomato, red onion, and roasted garlic dill dijonaise on a toasted sourdough ciabatta bun. Served with house greens or hand cut fries.

SOCKEYE BURGER

24

Grilled Sockeye salmon with mixed greens, red onion, pickled spicy asparagus and house made tartar sauce on a toasted brioche bun. Served with house greens or hand cut fries.

POUTINE

16

Crispy hand cut fries with fresh cheese curds and house made gravy.

HILLCREST BURGER

21

House made beef patty with aged white cheddar and crispy bacon. With lettuce, tomato, red onion, and pickles on a toasted brioche bun with house BBQ mayonnaise.

MEATLOAF SANDWICH

21

A thick slice of house made meatloaf on a toasted Portuguese bun with horseradish mayonnaise and finished with caramelized onion ketchup. Served with house greens or hand cut fries.

CHICKEN TENDERS

19

Crispy fried chicken strips and plum sauce, with your choice of side.

FISH & CHIPS

19

Golden battered fillet of cod served with fresh coleslaw, house made tartar sauce, and hand cut fries.

sides

hand cut fries | house greens

upgraded sides 4

onion rings | sweet potato fries | caesar salad

Entrée.

served after

5:30pm.

CHICKEN

28

Herb and garlic chicken supreme roasted on fingerling potatoes and organic carrots and finished with chicken jus.

SOCKEYE

34

Pan seared wild sockeye salmon finished in a light cream sauce with garlic, gem tomatoes, spinach, basil, and Asiago cheese. Served with roasted fingerling potato and seasonal vegetables.

TAGLIATELLE

36

Sauteed garlic prawns and fresh asparagus in a light asiago tarragon cream sauce. Topped with Asiago, julienne pickled asparagus and served with garlic toast.

NEW YORK

38

8oz AAA Canadian New York striploin with mashed potatoes peppercorn jus and seasonal vegetables.

PORK TENDERLOIN

30

Dijon, thyme, crusted pork tenderloin with portobello mushroom and barley risotto seasonal vegetables and pommery mustard jus.

BOLOGNESE

26

Rich slow cook beef Bolognese with charred Roma tomato, and roasted garlic. Served with tagliatelle and topped with grated Asiago, fresh basil, and served with garlic toast.

LAMB

43

Dijon oregano marinated lamb chops with butter braised fingerling potatoes served with Dijon maple onion chutney.