

## MAIN COURSE

### **CHICKEN SANDWICH 22**

*Grilled southwest seasoned chicken breast  
Crispy bacon and jalapeno Havarti  
Butter lettuce, fresh tomato, red onion  
House pickled jalapeno, avocado and cilantro mayonnaise  
Toasted pretzel bun*

### **GRILLED SALMON NAAN 24**

*Grilled Sockeye salmon  
Warm naan bread  
Mixed baby greens, red onion, fresh cucumber  
Fried halloumi  
Grainy Dijon maple sauce*

### **PULLED MUSHROOM 23**

*BBQ spiced pulled oyster mushrooms with fried halloumi, fresh avocado, heritage greens, and house made green peppercorn vegan mayonnaise on a toasted pretzel bun vg*

### **STEAK & FRITES 35**

*AAA Canadian Ribeye steak  
Café de Paris butter  
House made French fries*

### **MUSHROOM PASTA 32**

*Tagliatelle with roasted shitake and portobello mushroom sauce  
Sautéed asparagus and spinach  
Vegan cheese, fresh basil, parsley, and garlic toasted breadcrumbs vg*

### **SHORT RIB PASTA 35**

*Shredded beef short rib braised in a veal stock  
and tomato sauce  
Pappardelle pasta  
Crumbled blue cheese  
Fresh flat leaf parsley*

## ENTRÉES

available from 5:30pm

### **SOCKEYE SALMON 38**

*Pan seared wild Sockeye salmon  
Oven roasted cauliflower  
Lemon caper butter sauce*

### **CHANTERELLE CHICKEN 33**

*Herb roasted chicken breast suprême  
Chanterelle mushroom and asparagus risotto  
Brown butter chicken jus*

### **IRISH LAMB CHOPS 47**

*Grilled lamb chops  
Braised Yukon potato, carrot, and pearl onions  
Rich Guinness gravy*

### **STEAK BOURGUIGNON 40**

*AAA Canadian New York steak  
Potato purée  
Butter glaze baby carrot, pearl onion, cremini mushroom  
Pinot Noir demi-glace*

*Please ask your server about gluten free options*

**Subject to tax & gratuity**

*18% Gratuity will be added to groups over 8 people*



@coasthillcrest.hotel

# Mt Guides Lounge

## STARTER

### GOAT CHEESE 17

Okanagan goats' cheese with cracked pepper rolled in toasted pistachio  
House made date and rosemary jam  
Served with toasted baguette v

### PRAWNS 18

Sautéed prawns with parsley, garlic, citrus zest, and  
grilled red onion in a fresh pineapple salsa  
Finished with a roasted garlic cilantro yogurt sauce

### CAULIFLOWER BITES 18

Breaded deep fried cauliflower tossed with house ginger soy sauce  
Finished with sesame seed, pickled carrot, and fresh cilantro v

### CHICKEN WINGS 19

Hot buffalo wings with crumbled blue cheese and green onion  
Or  
Garlic parmesan pesto with crispy buttered parmesan breadcrumbs  
Or  
Coconut red curry wings with pineapple salsa and fresh cilantro

### TOMATO SOUP 13

Fire grilled Roma tomatoes, roasted onions, garlic, and fresh basil  
Finished with fresh garlic butter croutons and fresh basil vg

### HOUSE SALAD 14

Fresh baby heritage greens with baby gem tomatoes, julienne cucumber, apple cider vinaigrette, and  
maple sesame candied almonds vg

### CAESAR SALAD 16

Romaine lettuce with our signature dressing, house made  
garlic herb croutons, bacon bits and Asiago cheese

### A D D

Chicken / Prawns / Salmon  
10 13 16

## BURGERS

### HILLCREST BURGER 23

House made 7oz beef patty  
Applewood smoked cheddar  
Crispy bacon  
Butter lettuce, fresh tomato, red onion, pickles  
Hot honey grainy Dijonnaise  
Toasted pretzel bun

### CHEDDAR BACON CHEESE BURGER 25

Two 4oz beef patties  
Grilled onions  
Chopped bacon,  
Applewood smoked cheddar  
House barbeque mayonnaise  
Toasted brioche bun

