

The Begbie Room

Starters

DUCK LETTUCE WRAPS 20

Spiced ground duck with ginger, garlic, and soy. Served with julienned mango, pickled carrot, fresh cilantro, and butter lettuce.

MUSSELS 24

Fresh steamed mussels with a splash of dark rum, butter, and citrus hogao. Finished with gem tomatoes and cilantro. Served with hand-cut French fries.

CHÈVRE 19

Baked Okanagan goat's cheese with caramelized onion, pistachio, and fig honey. Served with toasted baguette.

BRUSSELS SPROUTS 19

Pan-fried Brussels sprouts with pickled fennel, toasted pecans, and grated Parmesan cheese.

PRAWNS 19

Sautéed prawns with arugula salad, roasted garlic aioli, and charred lemon marmalade.

Salads

GARDEN GREENS 15

Mixed baby heritage greens with roasted apple-tarragon vinaigrette, fresh cucumber, baby gem tomatoes, and honey-pepper pecans.

CAESAR 18

Crisp romaine lettuce tossed with our signature Caesar dressing, topped with house-made garlic-herb croutons and fresh Grana Padano.

SPINACH 22

Fresh baby spinach with honey Dijon vinaigrette. Topped with caramelized onion, julienned prosciutto, toasted pistachios, and a house-pickled egg.

Soups

MT. BEGBIE ONION 15

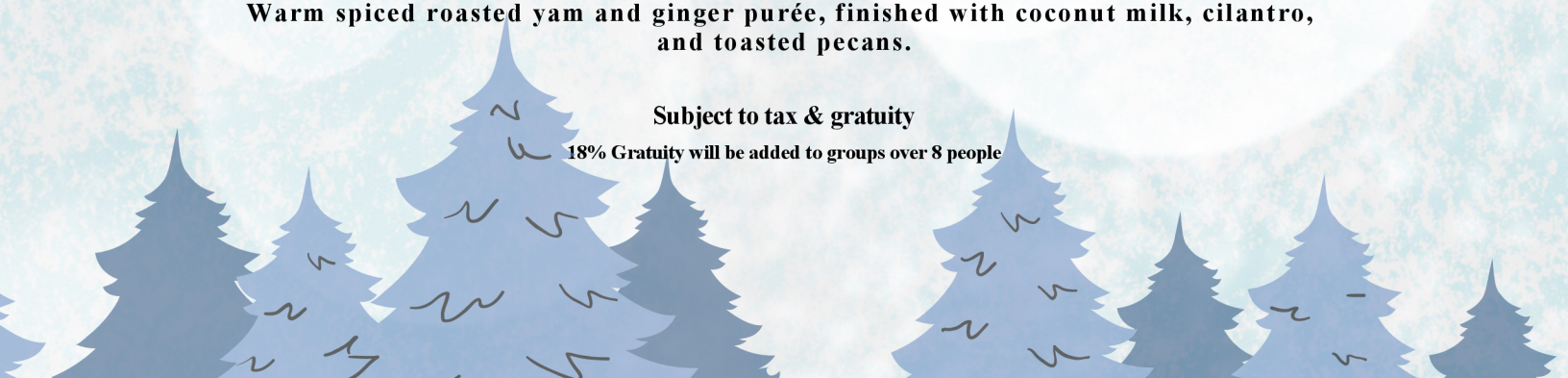
Caramelized onions, leeks, and shallots simmered with local Tall Timber ale, in a rich beef broth. Baked with toasted baguette and Gruyère.

GINGER YAM 13

Warm spiced roasted yam and ginger purée, finished with coconut milk, cilantro, and toasted pecans.

Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people



Entrées

CHICKEN 35

Oven-roasted chicken breast supreme with herb-roasted nugget potatoes and an onion & Brussels sprout hash. Finished with Dijon-tarragon chicken jus.

SOCKEYE 42

Pan-seared wild Sockeye salmon with honey butter and toasted pistachio. Served with seasonal vegetables and sundried-tomato Parmesan risotto.

DUCK CONFIT 39

Crispy duck leg, slow-braised in duck fat and spices. Served with potato purée and braised cabbage, finished with ginger-smoked blueberry jus.

LAMB 49

Dijon and herb panko-crusted, grass-fed Australian lamb rack. Served with potato purée, seasonal vegetables, red-wine jus, and minted sweet pickled onions.

PORK LOIN 36

Dijon-rosemary grilled pork tenderloin with braised cabbage and brown-butter barley risotto. Topped with roasted apple-bacon chutney.

BEEF CHEEK 38

Slow-braised shredded beef cheeks with red wine, beef stock, garlic, and fire-roasted tomato. Served over buttered pappardelle and finished with fresh basil, grated Grana Padano, and garlic-butter baguette.

TENDERLOIN 50

6 oz AAA Canadian beef tenderloin, served with a fondant potato, butter-roasted organic carrot, and a caramelized shallot jus, finished with charred rosemary salt.

STRIPLOIN 46

8 oz AAA Canadian beef striploin with buttermilk potato purée and seasonal vegetables. Finished with Glenfiddich peppercorn jus.

TAGLIATELLE 32

Roasted wild mushrooms with sage and Parmesan cream sauce. Finished with fresh basil and grated Grana Padano.

BLACK LENTIL CURRY 30

Black beluga lentils simmered in coconut curry with ginger, onion, carrots, and yam. Served over basmati rice, finished with toasted sesame seeds, fresh cilantro, and crispy papadums.

VEGAN WELLINGTON 35

Roasted yam, zucchini, bell pepper, and asparagus with black-lentil and chickpea ragù baked in vegan puff pastry. Served with roasted nugget potatoes, finished with crispy fried sage and wild mushroom gravy.

SEAFOOD CRIOLLO RICE 38

Fresh mussels, mangrove prawns, and sauteed halibut cooked with criollo sauce and coconut cream basmati rice. Finished with lemon cilantro dust.

