



THE BEGBIE ROOM

APPETIZERS

HONEY RICOTTA

17

Whipped ricotta cheese with honey and rosemary thyme garlic oil. Topped with roasted red peppers, Sicilian olives, chili flakes. Served with sourdough crostini.

MUSSELS

22

Fresh mussels steamed with dry Spanish sherry and finished with Café de Paris butter, fresh baby gem tomato, and fresh parsley. Served with hand cut French fries.

PRAWN SPRING ROLL

18

Sautéed prawn and mango rice paper rolls with fresh cucumber, pickled carrot, fresh mint, basil, and cilantro. with Nuoc Mam dipping sauce.

BAKED ASPARAGUS

17

Fresh asparagus wrapped in prosciutto and drizzled with garlic oil. Finished with artisan brie, lemon zest and flaky sea salt.

BEEF CROSTINI

19

Toasted sourdough baguette, blue cheese, grilled AAA Canadian Ribeye steak. Topped with cracked pepper, fresh arugula. Finished with flaky west coast sea salt.

SALADS

HOUSE SALAD

14

Mixed heritage greens with cucumber, baby gem tomato, black cherry tarragon vinaigrette, and maple sesame candied almonds.

CAESAR SALAD

16

Fresh romaine lettuce with our signature house Caesar dressing, shredded parmesan, herbed croutons and bacon bits.

SPICY MUSHROOM

24

Fresh romaine lettuce with spicy garlic dressing, fresh cucumber, grape tomato, BBQ pulled king oyster mushrooms, sumac onions, avocado, pickled jalapeno, and fried halloumi.

HEIRLOOM TOMATO

18

Heirloom tomato and buffalo mozzarella salad. With fresh basil, honey balsamic reduction, olive oil, and finished with flaky sea salt.

GRILLED PEACH

20

Spinach and arugula salad with a honey ginger vinaigrette
Topped with grilled peaches, Okanagan goat cheese and sambal roasted chickpeas.

ADD

Garlic toast / Chicken / Prawns / Salmon / Steak

3

8

13

16

17





ENTREES

TOMATO AND BRIE TAGLIATELI

30

Heirloom tomato and garlic basil confit
Tagliatelle little Qualicum artisan brie
Fresh basil oil

BLACK LENTIL BOLOGNAISE

30

Black beluga lentil with garlic onions and
tomato.
Penne pasta
Vegan mozzarella
Fresh herbs and basil oil

SPICY SEAFOOD TAGLIATELLI

37

Spicy chorizo sausage, prawns, mussels,
and halibut
Tagliatelle in Sambuca cream sauce
Fesh Basil, parmesan cheese and house
pickled jalapeños

DUCK CONFIT

35

Slow braised crispy duck leg
Roasted potato, apple and Brussels sprout
hash
House smoked cherry relish

JAMAICAN JERK CHICKEN

32

Jamaican jerk chicken supreme
Caribbean black bean rice
House jalapeños, mango, cilantro, and
fresh lime

LAMB SALSA VERDE

45

Grilled Australian lamb chops.
Butter roasted tri color nugget potato.
Mint and garlic salsa Verde.
Seasonal vegetables

NEW YORK STRIPLOIN

40

AAA Canadian New York strip loin
Roasted spice yam puree
Herb and chili chimichurri
Seasonal vegetable

CHIPOTLE BARBEQUE SOCKEYE

38

Pan seared wild Sockeye salmon
Chipotle BBQ honey glaze
Lima bean and sweet corn succotash with
roasted potato

STEAK & FRITES

35

Grilled AAA Canadian ribeye steak topped
with café de Paris butter and served with
house cut French fries.

THYME INFUSED HALIBUT

40

Panko and thyme crusted baked halibut
Sautéed rainbow chard with preserved
lemon
Garlic roasted heirloom tomato confit.
Fried capers



Please ask your server about gluten free options

Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people