

**17** 

18

**17** 

19



### HONEY RICOTTA

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

# HOUSE SALAD

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

14

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24

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20

# 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.

## CAESAR SALAD

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

# PRAWN SPRING ROLL

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

#### **SPICY MUSHROOM**

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

## **BAKED ASPARAGUS**

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

## **HEIRLOOM TOMATO**

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

#### BEEF CROSTINI

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

# **GRILLED PEACH**

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

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Garlic toast / Chicken / Prawns / Salmon / Steak

8

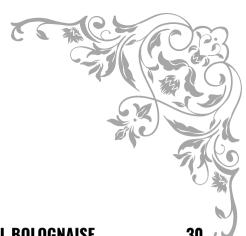
16



Garlic toa







### TOMATO AND BRIE TAGLIATELI

30

**37** 

**32** 

40

#### **BLACK LENTIL BOLOGNAISE**

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

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

#### SPICY SEAFOOD TAGLIATELLI

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**

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**

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

## **CHIPOTLE BARBEOUE SOCKEYE**

38

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

#### **STEAK & FRITES**

35

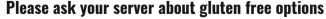
Grilled AAA Canadian ribeye steak topped with café de Paris butter and served with house cut French fries.

#### THYME INFUSED HALIBUT

40

Panko and thyme crusted baked halibut Sautéed rainbow chard with preserved lemon

Garlic roasted heirloom tomato confit. Fried capers



Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people



