

VINTNERS

Falling for Autumn

seafood chowder 21 (g*)

b.c. sockeye salmon, salt spring mussels, baby shrimp, carrots, celery, creamy chowder base, splash of pernod

(g* option: sub gluten-free bun for garlic toast)

roasted b.c. beet salad 16 (g)

okanagan slow roasted beets, velvety chevre, crisp walnuts, tomato, cucumber, mixed greens, roasted garlic, chili-honey olive oil

striploin steak 45 (g)

8oz canadian striploin, house spice rub, black garlic butter, mashed potatoes, seasonal vegetables

sockeye salmon 40 (g)

grilled b.c. sockeye salmon, baby shrimp saffron sauce, roasted potatoes, seasonal vegetables

classic crème brûlée 10 (g)

prices do not include applicable taxes

g: gluten-free g: gluten-free option v: vegan v*: vegan option*

For our gluten-free guests, we maintain a separate fryer used exclusively for gluten-free items, so you can enjoy your meal with confidence and peace of mind. Please note we do utilize gluten products in the kitchen, so we are not a completely gluten free facility.