

# Mountain Guides Lounge

## Starters

- PORK BELLY 17  
Sweet barbeque glazed pork belly served on mango cilantro slaw with toasted cashews.
- PRAWNS & AVOCADO 19  
Garlic butter sauteed prawns with smoked paprika served with tomato avocado salad on toasted sourdough baguette.
- BAKED FETA 15  
Baked local goats milk feta served with house made red pepper jelly and toasted baguette.
- CAULIFLOWER BITES 18  
Breaded deep fried cauliflower bites tossed in ginger soy glaze finished with black sesame, cilantro and pickled carrot.
- CHICKEN WINGS 19  
Sticky sweet chilli glazed chicken wings with cilantro, and sesame seeds.  
Hot buffalo wings with crumbled blue cheese and green onion.

## Salads

- ROASTED BEET 18  
Fresh spinach tossed with cracked pepper and honey balsamic dressing. Topped with roasted beets, caramelized onion, crumbled goat cheese, and toasted pecans.
- HOUSE GREENS 13  
Mixed baby greens with fresh gem tomatoes, julienne cucumber, apple cider grainy Dijon vinaigrette, and toasted pecans.
- CAESAR 16  
Crisp romaine lettuce with our signature dressing, house made herbed croutons, Asiago cheese, and bacon.

### add

5 oz grilled chicken	10
sautéed prawns (3)	12.5
4 oz Sockeye fillet	16
6oz Grilled Steak	17

## Vegetarian

- VEGETABLE CURRY 25  
Vegetable curry with roasted cauliflower, carrots, yams, peas, spinach, and fried paneer. Served on couscous with yogurt and fresh cilantro and naan bread.
- PULLED MUSHROOM 20  
Pulled roasted King Oyster mushrooms tossed in a house made Tall Timber ale and smoked onion BBQ sauce on a toasted vegan pretzel bun with a green peppercorn vegan creamy coleslaw.
- VEGAN POUTINE 15  
Root vegetable fries, consisting of crispy carrot, parsnip, and beetroot. Topped with vegan mozzarella and caramelized onion miso gravy.
- STUFFED PORTOBELLO 23  
Grilled portobello mushrooms stuffed with peppers, onions, corn, and black beans baked with vegan mozzarella cheese. Served with roasted potato and finished with roasted Roma tomato jam.

# Pub Fare

## CHICKEN CLUB

19

Grilled chicken breast, crispy bacon, lettuce, tomato, red onion, and roasted garlic dill dijonaise on a toasted sourdough ciabatta bun. Served with house greens or hand cut fries.

## SOCKEYE BURGER

24

Grilled Sockeye salmon with mixed greens, red onion, pickled spicy asparagus and house made tartar sauce on a toasted brioche bun. Served with house greens or hand cut fries.

## POUTINE

16

Crispy hand cut fries with fresh cheese curds and house made gravy.

## HILLCREST BURGER

21

House made beef patty with aged white cheddar and crispy bacon. With lettuce, tomato, red onion, and pickles on a toasted brioche bun with house BBQ mayonnaise.

## MEATLOAF SANDWICH

21

A thick slice of house made meatloaf on a toasted Portuguese bun with horseradish mayonnaise and finished with caramelized onion ketchup. Served with house greens or hand cut fries.

## CHICKEN TENDERS

19

Crispy fried chicken strips and plum sauce, with your choice of side.

## FISH & CHIPS

19

Golden battered fillet of cod served with fresh coleslaw, house made tartar sauce, and hand cut fries.

### sides

hand cut fries | house greens

**upgraded sides 4**

onion rings | sweet potato fries | caesar salad

## Entrée.

served after

5:30pm.

## CHICKEN

28

Herb and garlic chicken supreme roasted on fingerling potatoes and organic carrots and finished with chicken jus.

## SOCKEYE

34

Pan seared wild sockeye salmon finished in a light cream sauce with garlic, gem tomatoes, spinach, basil, and Asiago cheese. Served with roasted fingerling potato and seasonal vegetables.

## TAGLIATELLE

36

Sauteed garlic prawns and fresh asparagus in a light asiago tarragon cream sauce. Topped with Asiago, julienne pickled asparagus and served with garlic toast.

## NEW YORK

38

8oz AAA Canadian New York striploin with mashed potatoes peppercorn jus and seasonal vegetables.

## PORK TENDERLOIN

30

Dijon oregano marinated lamb chops with butter braised fingerling potatoes served with Dijon maple onion chutney.

## BOLOGNESE

26

Rich slow cook beef Bolognese with charred Roma tomato, and roasted garlic. Served with tagliatelle and topped with grated Asiago, fresh basil, and served with garlic toast.

## LAMB

43

Dijon oregano marinated lamb chops with butter braised fingerling potatoes served with Dijon maple onion chutney.