

Bread

- Baguette & Butter 7
- Hummus & Lamb Dip 19
 - Lamb Keema, Sesame Seeds, Garlic Chips, Pita Bread
 - Add more Pita 3
- Mortadella Flatbread 14
 - Basil Pesto, Feta, Basil, Pickled Red Onion

Soup & Salad

- Daily Soup 12
-  Prawn & Avocado Salad 22
 - Iceberg Lettuce, Agrodolce Aioli, 7-Minute-Egg, Pickled Sweet Pepper (GF)
- Caesar Salad 19
 - Gem Lettuce, Caesar Dressing, Crispy Pork Belly, Brioche Crouton, Parmigiano, Anchovy
- Hannah Brook Farm Greens 17
 - Okanagan Peach, Cucumber, Red Onion, Baby Tomato, Castelvetroano Olives, Feta, Mustard Vinaigrette (V, GF)
- Burrata & Panzanella 22
 - Heirloom Tomatoes, Balsamic Vinaigrette, Cucumber, Basil, Pickled Red Onion, Butter Confit Sourdough (V)

To Share

-  Mussels & Clams 29
 - Basil Pesto, Cream, Capers, Cherry Tomatoes, Grilled Focaccia
- Wagyu Beef Carpaccio 24
 - Horseradish Aioli, Parmigiano, Fried Capers, Cured Egg Yolk, Crostini
- Grilled Corn Ribs 12
 - Avocado & Jalapeno Yogurt, Cajun Spice (V)
- Crispy Coconut Prawns 19
 - Louie Sauce, Arugula
- Crispy Chicken Thigh 19
 - Spicy Honey Butter, Crispy Capers, Pickled Sweet Pepper (GF)
-  Ahi Tuna Crudo 22
 - Okanagan Peach, Peach Vinaigrette, Crispy Capers, Avocado, Jalapeno (GF)

Lunch Prix Fixe Menu

- \$34 two courses
- 1st course
 - Daily Soup
- 2nd course
 - 6oz NY Steak Open Sandwich
 - Baguette, Alabama Sauce, Arugula, Triple Cheese Spread, Pickled Red Onion, Fries or Side Salad

Mains

- Steak & Frites
 - 12oz AAA Beef NY Striploin 52
 - Brandy Peppercorn Jus, Frites, Truffle Aioli (GF)
-  Seared Steelhead 37
 - Fermented Tomato Consommé, Sauce Vierge, Potato Pavé, Fennel, Baby Turnips
- Grilled Chicken Supreme 29
 - Corn Purée, Roasted Baby Potato, Spinach, Wild Mushroom (GF)
-  Spanish Fish & Chips 26
 - Ling Cod, Tartar Sauce, Courgette Puree, Coleslaw, Fries

Pasta & Risotto

- Rigatoni Bolognese 29
 - Italian Pork Sausage, Rosé Sauce, Basil, Mushrooms, Parmigiano, Cherry Tomato
 - Add Burrata \$6
 - GF Corn Pasta \$3
-  Spaghettini allo Scoglio 32
 - Prawns, Manila Clams, Mussels, Steelhead, White Wine Sauce, Calabrian Chili, Sundried Tomato, Fresh Herbs
 - GF Corn Pasta \$3
- Summer Corn Risotto 32
 - Bell Pepper, Asparagus, Sundried Tomato, Calabrian Chili, Parmigiano (V, GF)
 - Add Seared Scallops \$7 each
 - Vegan by request

Handheld

- Grilled Chicken Thigh Sandwich 23
- Avocado Sandwich 22 (V)
 - Herb Focaccia, Pepper Agrodolce, Arugula, Basil Pesto Aioli, Pickled Red Onion, Frites
- 6oz NY Steak Open Sandwich
 - Baguette, Alabama Sauce, Arugula, Triple Cheese Spread, Pickled Red Onion, Fries or Side Salad
-  Lobster Roll 34
 - Brioche Bun, Lobster Aioli, Celery, Agrodolce, Arugula, Frites
- French Onion Burger 30
 - Caramelized Onion, Red Wine Aioli, Arugula, Emmental Cheese, Frites
 - Sub Side Salad or Truffle Frites \$3
 - Add Johnston's Bacon \$3

Additions

- Three Prawns 6
- Scallop 7/piece
- Sauteed Mushrooms 12
- Pomme Puree 8
- Pommes Frites 6
- Truffle Fries 8