Starters / To Share

Daily Soup 12

Baguette & Butter 7

Hummus & Lamb Dip 19
Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread
Add more Pita $3

Radicchio & Beets 19
Whipped Goat Cheese, Marinated Beets,
Pistachio, Blackberry Vinaigrette (V, GF)

Kale Caesar 19
Brussel Sprout, Caesar Dressing,
Garlic Pangrattato, Parmigiano

Hannah Brook Farm Greens 17
Pickled Beets, Granny Smith Apple, Feta,
Mustard Vinaigrette (V, GF)

Brussels Sprouts 17
Beet Hummus, Tabasco Honey Butter,
Toasted Pumpkin & Sunflower Seed (V, GF)

Garlic & Lemon Prawns 19
Cream Sauce, Pernod, Grilled Baguette

Seared Scallops 29
Butternut Squash Puree, Winter Squashes,
Harissa, Pumpkin Seed Verde

Mussels & Clams 29
Basil Pesto, Cream, Capers, Cherry Tomatoes,
Grilled Focaccia

Wagyu Beef Carpaccio 24
Horseradish Aioli, Parmigiano, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Coconut Prawns 19
Louie Sauce, Arugula Salad

Crispy Chicken Thigh 19
Spicy Honey Butter, Crispy Capers,
Pickled Sweet Pepper (GF)

Pork Belly 19
Cauliflower Puree, Kalamata Olive Caramel,
Radicchio

Land & Sea

Steaks
12oz AAA Beef NY Striploin 54
6oz AAA Beef Tenderloin 54
Brandy Peppercorn Jus, Pomme Puree,
Parsnip, Baby Carrot, Broccolini (GF)

Lamb Shank 49
Creamy Polenta, Lamb Jus, Broccolini,
Baby Sweet Pepper, Pickled Red Onion
(GF)

Cornish Game Hen 37
Fricassee Sauce, Tarragon, Baby Potato,
Carrot, Mushrooms (GF)

Seared Halibut 48
Carrot Puree, Butter Bean, Bacon,
Pickled Red Onion, Fennel & Herb Salad
(GF)

Seared Steelhead 37
Sauce Pimento, Romesco, Potato Pave,
Cauliflower, Za'atar (GF)

Hart House Burger 30
Apple & Prune Sauce, Arugula,
Caramelized Onion, Emmental Cheese,
Frites or Salad
Sub Kale Caesar Salad or Truffle Frites $3
Add Johnston's Bacon $3

Pasta & Risotto

Braised Beef Pappardelle 36
Mushroom, Caramelized Onions, Arugula,
Cherry Tomato, Red Wine, Cream, Parmigiano
GF Corn Pasta $3

Rigatoni Bolognese 29
Italian Pork Sausage, Rose Sauce, Basil,
Mushroom, Parmigiano, Cherry Tomato
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

Mushroom & Parsnip Risotto 29
Parsnip Puree, Kale, Seasonal Vegetables,
Parmigiano (V, GF)
Add Seared Scallops $7 each
Vegan by request

Additions

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

20% gratuity is applied to parties of 8 or more

Chef's Prix Fixe Menu $58

Optional Wine Pairing $38

1st course

Pork Belly

Cauliflower Puree, Kalamata Olive Caramel, Radicchio

Foxtrot Chardonnay – Naramata Bench, BC

or

Brussels Sprouts

Beet Hummus, Tabasco Honey Butter,
Toasted Pumpkin & Sunflower Seed (V, GF)

Tantalus Riesling – West Kelowna, BC

2nd course

Cornish Game Hen

Fricassee Sauce, Tarragon, Baby Potato,
Carrot, Mushroom (GF)

Giusti Valpolicella Ripasso Classico Superiore DOC- Italy

or

Seared Steelhead

Sauce Pimento, Romesco, Pomme Pave,
Cauliflower, Za'atar (GF)

Fort Berens Estate Winery Reserve Pinot Noir – Lillooet, BC

Dessert

Sticky Toffee Pudding

Toffee Sauce, Apple Compote, Candied Pecan,
Vanilla Ice Cream

Burrowing Owl Coruja Port Style

or

Carrot Cake

Cream Cheese, Carrot Puree, Cranberry Gel,
Candied Carrot

Chaberton Estate Siegerrebe (Off Dry) – Langley, BC