

Starters

Daily Soup 12

Baguette & Butter 7

Mortadella Flatbread 14

Pepper Agrodolce, Basil Pesto, Feta, Basil

Escargot Vol Au Vent 19

Puff Pastry, Herb Butter

Hummus & Lamb Dip 19

Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread
Add more Pita 3

Caesar Salad 19


Gem Lettuce, Caesar Dressing,
Crispy Pork Belly, Brioche Crouton,
Parmigiano, Anchovy

Hannah Brook Farm Greens 17

Pickled Blackberry, Cucumber, Red Onion,
Baby Tomato, Castelvetrano Olives, Feta,
Mustard Vinaigrette (V, GF)

Burrata & Panzanella 22

Heirloom Tomatoes, Balsamic Vinaigrette,
Cucumber, Basil, Pickled Red Onion,
Butter Confit Sourdough (V)

 Spicy Prawn & Quinoa Salad 22

Tzatziki, Cucumber, Baby Tomato,
Castelvetrano Olives, Garden Mint, Parsley

To Share

 Seared Scallops 29

Pepper Puree, Rosti, Asparagus (GF)

 Mussels & Clams 29

Basil Pesto, Cream, Capers, Cherry Tomatoes,
Grilled Focaccia

 Ahi Tuna Tartare 22

Strawberry Vinaigrette, Strawberry, Rhubarb,
Cucumber, Mint, Basil (GF)

Wagyu Beef Carpaccio 24

Horseradish Aioli, Parmigiano, Fried Capers,
Cured Egg Yolk, Crostini

Grilled Chicken “Shish Kebab” 21

Mediterranean Marinade, Tzatziki,
Bell Pepper, Zucchini, Red Onion,
Greek Salad

Crispy Coconut Prawns 19

Louie Sauce, Arugula Salad

Crispy Eggplant 18

Tomato Sauce, Basil Aioli (V)

 Candied Steelhead Dip 12

Cream Cheese, Maple Syrup, Dijon, Dill,
Kennebec Potato Chips
Add more Potato Chips \$

Land & Sea

Steak & Frites

12oz AAA Beef NY Striploin 52

6oz AAA Beef Tenderloin 54

Brandy Peppercorn Jus, Frites,
Truffle Aioli

Grilled Lamb Sirloin 39

Courgette Puree, Wild Mushroom,
Spinach, Grilled Asparagus,
Roasted Baby Potato, Sauce Pimento

Roasted Half Chicken 39

Sauce Ravigote, Crispy Baby Potato,
Sautéed Seasonal Vegetables

Veal Milanese 37

Sauce Aurora, Salad,
Sautéed Seasonal Vegetables

 Seared Halibut 48

Clam Soubise, Potato, Carrot,
Baby Turnips, Asparagus, Chorizo

 Seared Steelhead 37

Asparagus Puree, Sauce Vierge,
Pearl Couscous, Harissa, Carrot,
Asparagus, Cherry Tomatoes


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

Pasta & Risotto

Rigatoni Bolognese 28

Italian Pork Sausage, Rose Sauce,
Parmigiano, Basil, 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

Risotto Alla Norma 32

Burrata, Tomato Sauce, Eggplant, Zucchini,
Bell Pepper, Parmigiano (V, GF)
Add Seared Scallops \$7 each
Vegan by request

Additions

Three Prawns 6

Scallop 7/piece

Sautéed Mushrooms 12

Seasonal Vegetables 12

Pomme Puree 8

Pommes Frites 6

Truffle Fries 8

Chef's Prix Fixe Menu \$62

Optional Wine Pairing \$32

1st course

Tuna Tartare

Strawberry Vinaigrette, Strawberry,
Rhubarb, Cucumber, Mint, Basil (GF)
Poplar Grove Pinot Gris – Naramata Bench, BC

or

Burrata & Panzanella

Heirloom Tomatoes, Cucumber, Basil, Red Onion,
Butter Confit Croutons, Balsamic Vinaigrette (V)
Burrowing Owl Viognier – Oliver, BC

2nd course

Veal Milanese

Sauce Aurora, Salad, Seasonal Vegetables
Rocca delle Macie Chianti Classico Riserva DOCG – Italy

or

Seared Steelhead

Asparagus Puree, Sauce Vierge,
Pearl Couscous, Harissa, Carrot, Asparagus, Cherry Tomatoes
Fort Berens Estate Winery Reserve Pinot Noir – Lillooet, BC

or

Risotto Alla Norma

Burrata, Tomato Sauce, Eggplant, Zucchini,
Bell Pepper, Parmigiano (V, GF)
Chartron et Trebuchet Chardonnay AOP, Bourgogne, France

Desserts

Espresso Chocolate Mousse

Mocha Chocolate, Chantilly, Shaved Chocolate (GF)
Burrowing Owl Coruja – Okanagan Valley, BC-

or

Strawberry Semifreddo

Rhubarb, Freeze Dried Strawberry, Meringue, Lemon Balm
Chaberton Estate Siegerrebe (Off Dry) – Langley, BC