

Starters

Vintage Salad (gf) artisan greens, toasted walnuts, sliced strawberries, grapes, honey lime vinaigrette + local goat cheese from Happy Valley farm starter 9 | grande 14.5

Classic Caesar Salad garlic dressing, crisp romaine, chopped bacon, roasted croutons + shaved Parmesan starter 8 | grande 12

Dinner Burgers

Served on a locally crafted brioche kaiser from Natures Oven, served with your choice of fries, caesar or greens

Cajun Chicken Burger blackened chicken, Okanagan cheddar, crispy firecracker onions, peppercorn mayo, hand cut iceberg lettuce + vine-ripened tomato 16.5

The Peppercorn Burger fresh 7 oz Alberta AAA+ beef, gorgonzola dressing, firecracker onions, peppercorn mayo, hand cut iceberg lettuce, vine-ripened tomato + pickles 16.5

Magical Mushroom Burger fresh 7 oz Alberta AAA+ beef, mushroom demi glace, melting Swiss, banana peppers, crispy potato hay + peppercorn mayo 17

Entrée Salads

Grilled or cajun chicken +5.5 | sautéed prawns (five) + 6

Mediterranean Salad (gf) sautéed red pepper, house preserved cherry tomatoes, artichoke hearts, caper berries + olives, with balsamic glistened greens + feta cheese 14.5

Quinoa + Arugula Salad (gf) organic red quinoa, baby arugula, hand cut greens, candy cane beets, almonds cranberries, bourbon vinaigrette + goat cheese 15

Pasta + Noodles

Pasta Isabelle pappardelle noodles, alfredo sauce, house pesto, grape tomatoes, baby arugula + shaved Parmesan sautéed chicken 22 | sautéed prawns (five) 22.5 | sautéed prawns (five) + chicken 28 | vegetarian 16

Thai Noodle Bowl peanut satay sauce, rice noodles, red peppers, crisp slaw, bean sprouts, fresh lime, sesame seeds + crushed peanuts sautéed chicken 20 | sautéed prawns (five) 20.5 | sautéed prawns (five) + chicken 26 | vegetarian 14

Dinner Plates

Accompanied by seared asparagus, local rainbow carrots + candy cane beets, thyme butter finish

Pan Roasted Duck Breast (gf)
 Cumin rubbed Brome Lake Duck, prepared medium rare to medium, miso risotto + blueberry gastrique 28

Cabernet Braised Short Ribs (gf)
 Slow braised, boneless Alberta AAA+ beef, natural red wine demi glace + red jacket mashed six ounce cut 28 | nine ounce cut 34

Miso Honey Black Cod (gf)
 Ocean wise, Pacific Black Cod, miso honey glaze, blueberry gastrique + miso risotto 28

Pan Roasted Chicken + Fire Grilled Steaks

Accompanied by red jacket mashed, seared asparagus, local rainbow carrots + candy cane beets, thyme butter finish

	Sauté of three Prawns, sun-dried tomato cream (gf)	Wild Mushroom sauté, natural pan jus (gf)	Sliced Lobster, tarragon dill cream reduction (gf)
Pan Roasted Chicken Rosstown Farms, 8 ounce double breast	25	27	30
Flat Iron Steak Alberta AAA+ beef, 6 ounce cut	28	30	33
New York Strip Certified Angus beef, 8 ounce west coast cut	33	35	38
Dry Aged Rib Eye Alberta AAA+ beef, aged 35 days, 10 ounce cut	40	42	45

Vegan/dairy free? We are butter drunk...please ask your server for options: vegan Thai Noodle Bowl or vegan Risotto with locally sourced vegetables