

Starters

Apple Walnut Salad (gf) hand cut artisan greens, toasted walnuts, Okanagan apples, grapes, honey lime vinaigrette + local goat cheese starter 9.5 | grande 14.75

Classic Caesar Salad garlic dressing, crisp romaine, chopped bacon, roasted croutons + shaved Parmesan starter 8.5 | grande 12.5

Dinner Burgers

Served on a locally crafted brioche kaiser, accompanied by 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 17

The Peppercorn Burger fresh 7 oz Alberta AAA+ beef, gorgonzola dressing, firecracker onions, peppercorn mayo, hand cut iceberg lettuce, vine-ripened tomato + pickles 16.75

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 14.75

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

Pasta + Noodle Bowl

Pasta Isabelle pappardelle noodles, made from scratch 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, bell peppers, crisp slaw, bean sprouts, fresh lime, sesame seeds + crushed peanuts vegan/vegetarian 14 | sautéed chicken 20 | sautéed prawns (five) 20.5 | sautéed prawns (five) + chicken 26

Dinner Plates

With red jacket mashed, locally sourced rainbow carrots, spaghetti squash + heirloom beets, garlic + 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

With red jacket mashed, locally sourced rainbow carrots, spaghetti squash + heirloom beets, garlic + thyme butter finish

	Sauté of three Prawns, sun-dried tomato cream (gf)	Wild Mushroom sauté, natural pan jus (gf)	Cast Iron Blackened, chorizo corn sauté (gf)
Pan Roasted Chicken Rosstown Farms, 8 ounce double breast	25	27	26
Flat Iron Steak Alberta AAA+ beef, 6 ounce cut	28	30	29
New York Strip Certified Angus beef, 8 ounce west coast cut	33	35	34
Dry Aged Rib Eye Alberta AAA+ beef, aged 35 days, 10 ounce cut	40	42	41

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