

Happy New Year!



flute of Canti Prosecco 7.99 | flute of Yellowglen sparkling 5.99 | champagne bellini 3.99

| Mains + Dinner Plates |

served with locally sourced vegetables: rainbow carrots, candy cane beets + spaghetti squash

Crab + Feta stuffed Chicken Breast | 27 (gf)

Pan roasted BC chicken breast, napped with a sun-dried tomato cream sauce,
Accompanied by red jacket mashed
suggested okanagan wine pairing: mission hill reserve chardonnay

Ocean Wise Black Cod | 27 (gf)

Finished with a lemon wasabi beurre blanc + crispy polenta
suggested okanagan wine pairing: quails' gate chasselas

Braised Lamb Chops | 33 (gf)

Slow braised shoulder rack of lamb, balsamic + red wine jus with red jacket mashed
suggested okanagan wine pairing: mission hill reserve cabernet sauvignon

Espresso Rubbed Duck Breast | 27 (gf)

Pan-seared medium rare to medium, with a rootbeer gastrique + sweet potato whip
suggested okanagan wine pairing: 50th parallel pinot noir

Rack of Venison | 45 (gf)

pan roasted rack of venison, served medium rare, sweet potato whip,
napped with a mild green peppercorn + brandy cream reduction
suggested okanagan wine pairing: mt. boucherie meritage

| Steakhouse Favorites |

Served with red jacket mashed + locally sourced vegetables:
rainbow carrots, candy cane beets + spaghetti squash
Select your favorite cut of Alberta AAA beef

Select your craving....	8oz West Coast Cut New York	6oz Flatiron Steak
Blackened Jumbo Prawns (2)	43	37
3 oz lobster tail	45	39
Truffle scented wild mushrooms, gorgonzola cream	39	31

Please... advise us of any allergies

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