

Soup & Salads

Cream or Broth Soup of the Day

Cup \$4

Bowl \$5

West Coast Seafood Chowder

Cup \$5

Bowl \$6

Caesar Salad

crisp romaine, tossed in creamy dressing, with cherry smoked bacon. Topped with fresh garlic parmesan croutons.

Appetizer \$6

Main \$8

◆ *Mixed Green Salad*

*seasonal greens tossed in your choice of homemade dressings
balsamic herb, sesame orange, champagne pear & walnut oil, raspberry mint or
honey mustard*

Appetizer \$5

Main \$7

Add to your salad:

◆ *Herb marinated chicken \$6* ◆ *Cajun chicken \$6*

◆ *Shrimp skewer \$6*

Crispy Chicken Livers

over mixed greens with wild blueberries, padano parmesan & almonds \$14

Sesame Soy Beef

served over mixed greens with crisp julienne vegetables, toasted cashews in a sesame orange dressing \$15

◆ *Spinach Salad*

with semi-dried peaches, spiced candied walnuts, cherry smoked bacon & crumbled goats cheese with a pear champagne & walnut oil vinaigrette \$14

◆ *These items are gluten free for a celiac option*

Sandwiches

*All sandwiches are served with your choice of our
Soup of the Day, Mixed Greens, Caesar Salad, or Fresh Cut Fries*

◆ *Rosemary Ham with Swiss Cheese*

*roast red pepper, herb mayonnaise, lettuce & tomato on multigrain bread
\$13*

Beef Dip

shaved AAA roast beef, served on crusty baguette with au jus \$12

Pulled Pork

*Slow roast local Berkshire pork, lightly mixed with Kozliks BBQ sauce
served on our home made sesame bun \$14*

◆ *Portabella Mushroom Wrap*

*Grilled portabella mushroom with sautéed spinach, roast red peppers,
grilled zucchini and caramelized onions with crumbled goat's cheese served
in a hand stretched tortilla \$13*

◆ *Saskatoon Club*

*shaved turkey, home cured pancetta bacon, tomatoes, & lettuce with herb
mayo on onion focaccia \$13*

◆ *Apple Wood Smoked Chicken*

*with Brie & homemade Okanagan peach chutney on crusty baguette with
dressed greens \$14*

◆ *Albacore Tuna Salad Sandwich*

with leaf lettuce served on multigrain bread \$12

Club Burger

*a tender homemade burger, topped with aged cheddar & pancetta bacon,
lettuce, tomato & herb mayo on a sesame bun \$13*

◆ *Poached Atlantic Salmon Sandwich*

*with citrus herb mayonnaise, green onion, basil & tender pea shoots
served on multigrain bread \$14*

◆ *Steak Sandwich*

6 oz. dry aged AAA strip loin steak, caramelized onions & sautéed mushrooms with French fries or garlic mashed potato \$16

From the Pan

Chorizo Sausage Penne

with fennel & rosemary in a tomato & herb sauce with parmesan \$15

Chicken Orzo

tender chicken pieces, with fresh spinach, roast red peppers, green onion and roast garlic in a chipotle cream sauce \$15

◆ *Brown Rice Fusilli Pasta*

with sautéed shrimp or roast chicken & julienne vegetables, fire roasted tomatoes in a turmeric & lemongrass sauce \$16

Seafood fettuccini

Seafood fettuccini, shrimp, scallops and mussels with shallots and roast garlic, roast red peppers and green onion in a white wine and tarragon cream sauce \$19

Shrimp Angel Hair

Tender shrimp sautéed with shallots, garlic and tomatoes finished with white wine and herb butter \$16

◆ *These items are gluten free for a celiac option*

All pastas can be made gluten free by substituting for the brown rice pasta

Pizza

All pizza are on a in house made thin crust

Margherita Pizza

Vine Ripened, fresh bocconcinni and basil with tomato sauce \$12

Dry Salami Pizza

Button mushrooms and black olives with tomato sauce and mozzarella \$13

Spinach Pizza

Semi-dried tomato, artichoke and kalamata olives with pesto and goat's cheese \$13

Chorizo Pizza

Arugula and shaved padano parmesan finished with a drizzle of cold pressed organic canola oil and aged balsamic \$15

From the Grill

◆ *Grilled Atlantic Salmon*

with balsamic glaze & basil, on garlic mashed potato with fresh vegetables \$17.50

◆ *AAA Dry Aged New York Steak*

served with Salsa Verde, garlic mashed or fresh cut fries & market vegetables

8 oz. \$22 10 oz. \$29 16 oz. \$38

◆ *Teriyaki Chicken*

with basmati rice and steamed market vegetables \$18

◆ *Seafood Chicken*

a grilled breast of chicken with shrimp scallops and mussels in a chipotle spinach and fire roast tomato cream sauce \$26

Succulent Tender Pork Loin Chop

with stewed patience apples and red wine jus \$21

Grilled AAA Dry Aged Beef Tenderloin

with chanterelle mushroom, black mission fig and marsala demi glace

6oz \$30 10oz \$38