

DINNER MENU

SHARE PLATES

Crispy Artichokes Breaded, sprinkled with parmesan, Sriracha aioli (veg)	12	Roasted Brussel Sprouts Caesar House made Caesar dressing, parmesan, bacon bits (gf)	13
Grilled Avocados House made black bean & corn pico de gallo, poblano sauce, spiced corn chips (vegan/ gf)	9	The Poutine Crispy tots, braised short ribs, mozzarella, peppercorn gravy	14
blue. Dynamite Roll Tempura California roll, maple soy sauce, Sriracha mayo, coconut shrimp, pickled ginger, wasabi	13	Bulgogi Chicken Koren BBQ chicken, togarashi chicken dip, pickled vegetables (gf)	13
Japanese Dumplings Pan fried pork & chicken gyoza, maple soy sauce	12	Pork Schnitzel Strips Hand breaded, lightly fried, maple mustard sauce	12
Maple Bacon Chicken Wings Fresh local chicken, tossed with house made maple bacon sriracha glaze	14	Okanagan Cheese Board Local & Canadian Cheeses, fresh & dried fruit, fresh warmed baguette	15
Sirloin and Bacon Bacon wrapped sirloin bites, warm peppercorn sauce – (gf* without sauce)	14	Charcuterie Local cured meats, pickled vegetables, goat cheese, signature "bacon jam" & toasted baguette	24
Short Rib Tacos Six hour braised short ribs, pickled caramelized onions, chili lime bbq sauce, corn tortillas, three per order (gf)	14	Charcuterie for One Everything you love on our signature charcuterie served in a portion made for one	12

SOUPS & SALADS

Market Soup Prepared fresh with local ingredients & warm naan	6 8
Roasted Carrots & Brie Soup Local farmers market carrots, double cream brie, lightly seasoned with salt, pepper & garlic, served with warm naan (veg/ gf)	7 9
Roasted Beet & Quinoa Salad Organic greens, watermelon radish, grape tomatoes, crispy chick peas, feta cheese, maple-balsamic vinaigrette (veg/ gf)	15
Modern Caesar Salad Romaine hearts, hand sliced bacon, croutons, fried capers, parmesan, house made Caesar dressing	11
BBQ Chicken Chopped Salad Greens, bacon, cucumbers, grape tomatoes, sweet corn, bell peppers, radishes, carrots & feta, with a house made BBQ ranch dressing (gf)	16
Buddha Bowl Organic quinoa, roasted cauliflower & local beets, watermelon radish, crispy chick peas, grape tomatoes, fresh avocado & cilantro, grapefruit ginger vinaigrette (vegan/ gf)	15
Bistro Steak & Egg Salad 6 oz AAA Steak prepared medium, organic greens, homemade chipotle honey vinaigrette, feta cheese, hard boiled egg, grape tomatoes & crispy onion rings (gf *without the onion rings)	17

Enhancements

Grilled Chicken \$5 Sautéed Prawns \$9 Blackened Trout \$9 Warm Naan \$3 Fresh Avocado \$3 Hard Boiled Egg \$2

CHEF'S SPECIALTIES

Chicken Pot Pie Skillet Tender chicken, garden vegetables, rich white sauce, buttery puff pastry served with a garden salad	17	Dungeness Crab & Prawn BLT Spaghetti Three sautéed prawns, crab, crisp bacon, wilted spinach, local grape tomatoes, garlic, herbs, white wine and parmesan	20
Steakhouse Burger Two house made AAA Canadian beef patties, Jack cheese, signature "bacon jam", crispy onion haystack, lettuce, tomato on a brioche roll served with fries	18	Red Thai Curry Vegetables Assorted fresh vegetables, ginger, coconut milk, basmati rice & warm naan (vegan/ gf * with bread substitution)	17
Crispy Breaded Fish & Chips Panko breaded Pacific cod, house made tartar, cabbage slaw & house fries	18		

TRADITIONAL MAINS

Local Kamloops Trout Pan seared with fresh lemon, butter, herbs & capers, basmati rice, seasonally inspired vegetables (gf)	24
Blackened Double Breast of Chicken Local chicken, house made blackening spice, spaghetti alfredo & seasonally inspired vegetable	24
Jaeger Schnitzel Lightly breaded pork schnitzel with local red wine, bacon & mushroom gravy, seasonally inspired vegetables & daily starch	23
Indian Spiced Lamb Shank Spicy garam masala & Okanagan red wine sauce, basmati rice & seasonally inspired vegetables	26
AAA Canadian Sirloin Steak 8 oz. sirloin, herbed butter, seasonally inspired vegetables & daily starch (gf)	26

Groups of 8 or more people will be charged an automatic gratuity of 15%

blue.