

# DINNER MENU

---

## SHARE PLATES

<b>Crispy Artichokes</b> Breaded, sprinkled with parmesan, sriracha aioli (veg)	12
<b>Grilled Avocados</b> House made black bean & corn pico de gallo, poblano sauce, spiced corn chips (vegan/ gf)	9
<b>Cheesy Crispy Cauliflower</b> Gochujang aioli, burnt cheese curds, chili threads (gf, veg)	14
<b>Roasted Chicken Fajita Flatbread</b> Marzano tomato sauce, mozzarella cheese, sautéed peppers & onions, topped with a chipotle mayo sauce	15
<b>Crispy Red Thai Curry Wings</b> Fresh local chicken, tossed with Thai curry sauce, fresh cilantro & tzatziki sauce (gf)	14
<b>Lemon Burrata Toast</b> Three cranberry baguette pieces toasted, whipped burrata cheese with fresh lemon zest, grilled prawns, topped with house-made spiced jelly	12
<b>Tempura Dynamite Roll</b> Whole California roll dipped in tempura, maple soy sauce, sriracha mayo, coconut shrimp, pickled ginger, wasabi	13
<b>Japanese Dumplings</b> Pan fried pork & chicken gyoza, maple soy sauce	12
<b>Pork Schnitzel Strips</b> Hand breaded, lightly fried, maple mustard sauce	12
<b>BBQ Pork Ribs</b> Slow braised pork ribs, Jack Daniels BBQ sauce (gf)	15
<b>Braised Meatballs</b> San Marzano tomato sauce, parmesan, pine nut, basil, chili (gf)	14
<b>Beef &amp; Kimchi Tacos</b> Five spiced braised beef, chipotle mayo, house made kimchi & feta cheese on corn tortillas, three per order	14
<b>Charred Lamb Chops</b> Three pieces, pesto & San Marzano (gf)	17
<b>Charcuterie</b> Local cured meats, pickled vegetables, goat cheese, signature "bacon jam" & toasted baguette	24
<b>Charcuterie for One</b> Everything you love on our signature charcuterie served in a portion made for one	12
<b>Okanagan Cheese Board</b> Local & Canadian Cheeses, fresh & dried fruit, fresh warmed baguette	15

---

## SOUPS & STARTER SALADS

<b>Market Soup</b> Prepared fresh with local ingredients & warm naan	6   8
<b>Organic Greens &amp; Reds</b> Locally sourced artisan greens, market vegetables, maple balsamic vinaigrette (veg, gf)	8
<b>Modern Caesar Salad</b> Romaine hearts, hand sliced bacon, croutons, fried capers, parmesan, house made Caesar dressing – (gf *without croutons)	8   11

---

## ENTRÉE SALADS

- Roasted Beet & Quinoa Salad** | 15  
Organic greens, watermelon radish, grape tomatoes, crispy chick peas, feta cheese, maple-balsamic vinaigrette (veg/ gf)
- Buddha Bowl** | 15  
Organic quinoa, roasted cauliflower & local beets, watermelon radish, crispy chick peas, grape tomatoes, fresh avocado & cilantro, grapefruit ginger vinaigrette (vegan/ gf)
- BBQ Chicken Chopped Salad** | 16  
Greens, bacon, cucumbers, grape tomatoes, sweet corn, bell peppers, radishes, carrots & feta, house made BBQ ranch dressing (gf)
- Citrus Lime Chicken Salad** | 16  
Fresh cut mango & avocado, organic greens, roasted red peppers, corn & black bean pico de gallo with a house made chili-lime vinaigrette (gf)
- Bistro Steak & Egg Salad** | 17  
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)

---

## ENHANCEMENTS

- |                        |   |                               |   |
|------------------------|---|-------------------------------|---|
| <b>Fresh Avocado</b>   | 3 | <b>Blackened Local Tout</b>   | 9 |
| <b>Hard Boiled Egg</b> | 2 | <b>Sautéed Prawns</b>         | 9 |
| <b>Warm Naan Bread</b> | 3 | <b>Grilled Chicken Breast</b> | 5 |

---

## CHEF'S SPECIALTIES

- Crispy Breaded Fish & Chips** | 18  
Panko breaded Pacific cod, house made tartar, cabbage slaw & house fries
- Steakhouse Burger** | 18  
Two house made AAA Canadian beef patties, Jack cheese, signature "bacon jam", crispy onion haystack, lettuce, tomato on a brioche roll served with fries
- Red Thai Curry Vegetables** | 17  
Assorted fresh vegetables, ginger, coconut milk, basmati rice & warm naan (vegan, gf)
- Blackened Chicken Spaghetti Squash Bowl** | 18  
Single chicken breast coated with blended cajun spice, sautéed onions, peppers, grape tomatoes, sweet corn & black beans served over roasted spaghetti squash topped with sour cream (gf)
- Pasta Pomodoro** | 16  
Chili spiked Marzano tomato sauce, handmade spaghetti, whipped ricotta, fresh basil, parmesan (veg)  
– Add Braised Meatballs |8

---

## TRADITIONAL MAINS

- Local Kamloops Trout** | 24  
Pan seared with fresh lemon, butter, herbs & capers, basmati rice, seasonally inspired vegetables (gf)
- Hunter Chicken** | 24  
Local double breast of chicken, wild mushrooms, green peppercorn demi glaze, daily starch & seasonally inspired vegetable
- BBQ Pork Ribs** | 24  
Slow braised, house made whiskey BBQ sauce, seasonally inspired vegetables & daily starch (gf)
- BBQ Chicken & Rib Combo** | 30  
Double breast grilled chicken, half rack BBQ pork ribs, pasta pomodoro & cabbage slaw
- AAA Canadian Sirloin Steak** | 26  
8 oz. sirloin, herbed butter, seasonally inspired vegetables & daily starch (gf)