

Three-course price fixed menu

Choice of Starters

Apple Walnut Salad (gf)
Artisan greens, honey lime vinaigrette,
grapes & local goat cheese
Mt Boucherie Pinot Gris +8.75

Steamed Buns (two)
Sweet & spicy short rib,
cucumber slaw, miso aioli
Volcanic Hills Gamay Noir +9

Chef's Soup (gf)
Your server will gladly advise you of
today's offering
Mt Boucherie Pinot Gris +8.75

Twenty-five dollar menu

Menu prices do not include five-ounce Okanagan wine pairings...

Pasta Isabelle
19's take on a timeless classic!
Fettuccini noodles, house pesto-
alfredo sauce, grape tomatoes,
wild arugula & shaved Parmesan
vegetarian
add sautéed chicken +6
add sautéed prawns (five) +7
Mt Boucherie Pinot Gris +8.75

Green Curry Rice Bowl (gf)
Sliced red peppers, snap peas,
mushrooms, broccoli, spicy green
curry, turmeric infused rice, slaw,
cilantro & sesame seeds (peanut allergy)
vegan with firm Tofu
add sautéed chicken +6
add sautéed prawns (five) +7
Volcanic Hills Gamay Noir +9

Sunshine Bowl (gf) (vegan (nut allergy))
Spinach, organic red quinoa,
avocado, almonds, local beets,
crispy chickpeas, grape tomatoes &
red pepper tahini dressing, finished
with a drizzle of cilantro vinaigrette
add grilled or cajun chicken breast +6
add sautéed prawns (five) +7
Mt Boucherie Pinot Gris +8.75

Thirty-five dollar menu

Menu prices do not include five-ounce Okanagan wine pairings...

Pacific Sablefish (gf) ocean wise
Ocean wise, Pacific Black Cod
Thai curry vegetables, sweet potato gnocchi
Quails' Gate Chenin Blanc +9.75

Cabernet Braised Short Ribs six-ounce cut (gf)
Slow braised, boneless Alberta AAA+ beef, demi-glace,
red jacket mashed potatoes & locally sourced vegetables
Hester Creek Cabernet Merlot +9

Ahi Togarashi! ocean wise (gf)
Rare-seared, togarashi encrusted Ahi tuna,
pomegranate gastrique, wasabi foam,
turmeric infused rice & seasonally inspired vegetables
Quails' Gate Rose +9.75

Flat Iron Steak (gf)
Alberta AAA+ Sterling Silver beef, aged 28 days, six-ounce cut
red jacket mashed potatoes & locally sourced vegetables
Napped with a wild mushroom sauté
Cedar Creek Merlot +9

Lobster Mac 'n Cheese ocean wise
Ocean wise lobster, tarragon cream sauce,
al dente cavatappi noodles,
roasted breadcrumbs, melting brie
Mission Hill Chardonnay +8.75

Pan Roasted Chicken (gf)
Pan-seared double breast of Rosstown Farms chicken, red
jacket mashed & locally sourced vegetables
Napped with a Wild mushroom sauté
50th Parallel Pinot Noir +11 or, Mission Hill Chardonnay +8.75

Prawn & Scallop Embrace (gf) ocean wise
Three skewers of tiger prawns embracing scallops,
napped with a lemon dill tarragon cream,
locally sourced vegetables & miso risotto
Quails' Gate Chenin Blanc +9.75

Blackened Chicken (gf)
Cajun seared double breast of chicken, fingerling potatoes
sautéed with cream, roasted corn, caramelized onions,
grape tomatoes, chopped bacon & a hint of jalapeno,
finished with a chipotle peach reduction & wild arugula (gf)
50th Parallel Pinot Noir +11

Forty-five dollar menu

Menu prices do not include five-ounce Okanagan wine pairings...

Dry Aged New York Strip 9oz (gf)
Alberta AAA+ Sterling Silver beef, dry
aged 35 days. Red jacket mashed
potatoes & seasonal vegetables
Napped with a wild mushroom sauté
Sandhill Syrah +11

Filet of Beef Tenderloin 7 oz (gf)
Wild mushrooms sautéed with
fingerling potatoes, caramelized
onions, grape tomatoes, wild
arugula, Danish blue, walnuts,
balsamic reduction & truffle oil
50th Parallel Pinot Noir +11

Dry Aged Rib Eye 11 oz (gf)
Alberta AAA+ Sterling Silver beef,
dry aged 35 days. Red jacket mashed
potatoes & seasonal vegetables
Napped with a wild mushroom sauté
Quails' Gate Cabernet Sauvignon +11

Choice of Dessert, not available to go

Vegan/dairy free option for dessert available upon request

Cold Set Cheesecake (gf)
Quails' Gate Optima Late Harvest +9

Peanut Butter Chocolate Torte (gf)
Quails' Gate Old Vines Foch Fortified +7

Chocolate Ganache (gf)
Quails' Gate Old Vines Foch Fortified +7

Menu prices do not include applicable taxes

Large Parties of ten or more are subject to a 18% large party gratuity Please...advise us of any allergies! dine19.com