

DINE AROUND THOMPSON OKANAGAN

JANUARY 15 – FEBRUARY 3, 2019

Enjoy one item from each category

STARTERS

KEG CAESAR

romaine, aged Parmesan cheese, Keg creamy dressing

ICEBERG WEDGE ^{GF}

tomatoes, crispy smoked bacon, buttermilk ranch or Bleu cheese dressing

ENTRÉES

PRIME RIB (14 oz)

garlic mashed potato, horseradish, red wine herb jus

NEW YORK STRIPLOIN ^{GF} (12 oz)

baked potato, vegetable garnish

PISTACHIO CRUSTED SALMON ^{GF}

garlic mashed potato, bacon sautéed Brussels sprouts, maple butter

CHICKEN OSCAR ^{GF}

garlic mashed potato, shrimp, scallops, asparagus, Béarnaise sauce

DESSERTS

BILLY MINER PIE

mocha ice cream, chocolate crust, hot fudge, caramel, almonds

CHEESECAKE

thick and creamy with a cherry sauce

KRISTO COFFEE

Kahlúa, Grand Marnier, whipped cream, shaved chocolate

\$53 per person (plus tax and gratuity)

GF GLUTEN FRIENDLY

Additional options are available with modifications from our kitchen. Ask a server for information.

Informed Dining 

Menu nutritional information is available.
Let us know if you have a food allergy or sensitivity.



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All prices are subject to applicable taxes.

