

Dine Around

THOMPSON OKANAGAN

\$25

APPETIZERS

SOUP OF THE DAY

always house made

ANCHOVY BASIL CHEESE TARTLETS

bite size and baked, with a sweet pepper and garlic aioli

ENTREES

ALSATIAN SCHNITZEL

breaded pork cutlet, topped with a cream sauce made with caramelized onions, swiss cheese, dijon mustard and black forrest ham. served with roasted potatoes and steamed vegetables

pairing recommendation:

Wild Goose Riesling \$9.75 - 6oz

PANKO CRUSTED LING COD

topped with tomato, basil and garlic, served with mashed potatoes and sautéed vegetables

pairing recommendation:

Burrowing Owl Pinot Gris \$10.50 - 6oz

DESSERT

TIRAMISU CAKE

\$35

APPETIZERS

PROSCIUTTO SCALLOPS

pan seared scallops served on grilled pineapple topped with prosciutto and balsamic reduction

TRIO PLANT BASED BITES

sun-dried tomato pesto, mushroom walnut pâté, chickpea hummus served with crostini'

ENTREES

BISON FLAT IRON STEAK

6oz steak with a bourbon butter sauce, garlic mashed potatoes and sautéed green beans

pairing recommendation:

Sandhill Cabernet Merlot \$8 - 6oz

HONEY-RUM GLAZED DUCK BREAST
served with sage spaetzle and roasted carrots

pairing recommendation:

Red Rooster Chardonnay \$9.50 - 6oz

DESSERT

TRIPLE CHOCOLATE MOUSSE