

Three-course price fixed menu

Choice of Starters

Vintage Salad (gf)
Artisan greens, gala apples, walnuts
honey lime vinaigrette, grapes
& local goat cheese
Arrowleaf Pinot Gris +9

Wonton Soup
Signature dumplings, bell peppers,
edamame beans, hand-cut slaw &
ginger infused broth
Granville Island Sake (1.5 oz) +5

Classic Caesar Salad (gf)
House made dressing, crisp romaine,
roasted croutons & shaved Parmesan
Fitzpatrick Cremant Sparkling +11

Thirty-dollar menu

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

Wild Mushroom Fettuccini
Misty Mountain mushrooms,
asparagus & caramelized onions
sautéed in a roasted garlic, lemon
chive cream reduction, finished with
wild arugula, Parmesan & parsley
vegetarian
add sautéed chicken +6
add sautéed prawns (five) +7
Mission Hill Estate Chardonnay +9

Butter Chicken Rice Bowl (gf*)
Coconut-lime basmati,
bell peppers, cauliflower, red onion,
creamy spiced tikka masala,
chopped cilantro, grilled naan*
*For vegan/gf options please omit naan
vegan with firm Tofu
add sautéed chicken +6
add sautéed prawns (five) +7
50th Parallel Gewürztraminer +9

Hallelujah Bowl (gf)
Coconut-lime basmati, crisp slaw,
sunomono onions, sliced cucumber,
honey turmeric yogurt, avocado,
cilantro & sesame seeds
vegetarian with firm tofu
grilled or Cajun chicken +6
sautéed prawns (five) +7
Togarashi encrusted Ahi +10 ocean wise
Screaming Frenzy Rosé +9

Forty-dollar menu

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

Prawn & Scallop Embrace (gf) ocean wise
Three skewers of tiger prawns embracing scallops,
napped with a lemon chive cream reduction,
asparagus sauté & miso coconut risotto
Quails' Gate Chenin Blanc +9

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

Pan Roasted Chicken (gf)
Rosstown Farms chicken, red jacket mashed &
asparagus sauté, napped with a Wild mushroom sauté
Mt. Boucherie Bläufrankisch +10

Flat Iron Steak (gf)
Alberta AAA+ Sterling Silver beef,
aged 28 days, six-ounce cut
Red jacket mashed potatoes & asparagus sauté
Napped with natural demi-glace
Cedar Creek Merlot +9

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
Mission Hill Estate Chardonnay +10

Fifty-dollar menu

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

Steak & Seafood 7 oz (gf)
Alberta AAA+ beef, aged 28 days
Filet of Beef tenderloin,
prawn & scallop embrace,
lemon chive cream reduction,
Red jacket mashed potatoes &
asparagus sauté
Quails' Gate Cabernet Sauvignon +10

Filet of Beef Tenderloin 7 oz (gf)
Alberta AAA+ beef, aged 28 days
Wild mushrooms sautéed with
fingerling potatoes, caramelized
onions, grape tomatoes, wild
arugula, Danish blue, walnuts,
balsamic reduction & truffle oil
Mt. Boucherie Bläufrankisch +10

Dry Aged Rib Eye 11 oz (gf)
Alberta AAA+ Sterling Silver beef,
dry aged 35 days
Napped with a natural red wine
demi-glace, accompanied by
red jacket mashed potatoes &
asparagus sauté.
Quails' Gate Cabernet Sauvignon +10

Choice of Dessert

Cold Set Cheesecake (gf)
Quails' Gate Optima Late Harvest (1.5 oz) +9

Chocolate Ganache (gf)
Quails' Gate Old Vines Foch Fortified (1.5 oz) +8