



January 19 – February 10 2022

\$20 per person

COURSE ONE –choose one

Starter Champagne Greens (v)

Spring mix, pumpkin seed granola, pickled radish, strawberries, goat cheese, edamame, champagne vinaigrette

Starter Caesar Salad

Romaine hearts, kale, house-made creamy Caesar dressing, roasted garlic finished with a balsamic reduction and croutons

Cup French Onion

House-made French onion soup, topped with bubbling Swiss cheese & sourdough bread crouton

COURSE TWO – choose one

Reel Deal Fish & Chips

2 pieces hand-dipped, crispy ale battered haddock, with classic coleslaw and house-made tartar sauce

Bacon Cheddar Match Burger

Fresh 100% Canadian beef patty with lettuce, tomato, red onion, house mayo and pickles on a brioche bun

Margherita Verde Pizza (v)

Our version of the classic with roasted tomatoes, bocconcini and pumpkin seed arugula pesto

Nashville Hot Chicken Sandwich

Double breaded spicy chicken, sweet pickles and coleslaw on a toasted potato roll

DESSERT

Mini Sticky Toffee Pudding (v)

Served warm with a scoop of vanilla bean ice cream

Recommended Wine Selections:

Sumac Ridge – *Unoaked Chardonnay* – VQA, BC 9.5 | 14 | 39

See Ya Later Ranch – *Pinot Noir* – VQA, BC 13.5 | 19.5 | 56

Okanagan Springs – *1516 Lager* – Vernon, BC 7.5

Dine Around