



Dine Around 2022

3 Course Lunch- \$30/person

First Course

VINTNER'S CAESAR SALAD
CRISP ROMAINE, BACON
SEASONED CROUTONS, SHAVED ASIAGO
AND PARMESAN CHEESES
WITH A CREAMY GARLIC DRESSING

~or~

HOUSE SALAD
MIXED GREENS & VEGETABLES
WITH CHOICE OF RANCH, BLUE CHEESE OR BALSAMIC

Suggested Pairings 16oz

Bad Tattoo Cerveza Clara \$7

Big Bear Lager \$7

Second Course

CAJUN CHICKEN WRAP
FLOUR TORTILLA, BLACKENED CHICKEN
BACON, CHEESE BLEND, LETTUCE, TOMATO
AND CHIPOTLE AIOLI

~or~

CLASSIC CANADIAN POUTINE
STRAIGHT CUT SKIN ON FRIES
CANADIAN CHEESE CURDS WITH GRAVY

Okanagan Spring 1516 Lager \$7

Bad tattoo Cerveza Negra \$7

Third Course

CHOCOLATE LAVA CAKE
WITH ICE CREAM & CHOCOLATE SAUCE

Cap's Capri Coffee \$11



all prices subject to tax



Dine Around 2022

3 course Dinner - \$40/person

First Course

Suggested Wine Pairings 6oz

BUTTERNUT SQUASH & APPLE SOUP
WITH COCONUT CREAMA

Gray Monk Auxerrois \$10

-or-

HARVEST SALAD
ARUGULA, MARINATED BEETS OKANAGAN APPLES
STRAWBERRIES AND GOAT CHEESE

Red Rooster Chardonay \$8

Second Course

ROASTED CHICKEN
8OZ SKIN ON DOUBLE BREASTED CHICKEN FILET
WITH A PEPPERCORN CREAM SAUCE

Gray Monk Pinot Noir \$11

-or-

Pan Seared Striploin Steak
8oz AAA - NY striploin
with steak butter & red wine jus

Sandhill Syrah \$12

Third Course

NY CHEESECAKE
WITH A BERRY COMPOTE

Cap's Capri Coffee \$11



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