

DINE AROUND OKANAGAN

CHOOSE 3 COURSES

APPETIZER, MAIN & DESSERT | \$45

WINE PAIRINGS | \$20

APPETIZERS

OYSTERS ON THE HALF SHELL | 22 (\$3 surcharge)

fresh horseradish, mignonette, lemon

suggested pairing: Dry Riesling 2021

GREEN CROFT BEET & BURRATA SALAD | 19

Tanto Latte burrata, toasted pistachios, mint vinaigrette

suggested pairing: Stewart Family Reserve Chardonnay 2020

AHI TUNA TATAKI | 19

lemon grass soy dressing, candied orange & ginger, sesame seeds, tempura bites

suggested pairing: Dry Riesling 2021

FARMERS' GREENS | 15

apple, squash, pumpkin seeds, parmesan

suggested pairing: Chardonnay 2020

BISON CARPACCIO | 18

truffle aioli, puffed rice, shaved parmesan, olive oil, focaccia crisps

suggested pairing: Pinot Noir 2021

DAILY FEATURE SOUP | 12

seasonally inspired

daily pairings

ARTISAN CHARCUTERIE | 26 (\$7 surcharge)

cured meats, house made terrine, pickles, olives

ARTISAN CHEESE PLATE | 3 FOR 26 (\$7 surcharge)

quince preserve, spiced nuts



*The consumption of RAW oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination.*

LUNCH MAINS

PEACE COUNTRY LAMB BURGER | 26

preserved lemon yogurt, balsamic onions, arugula, hand cut fries

suggested pairing: Queue 2020

BARLEY & SQUASH RISOTTO | 25

roasted pears, squash, walnut & parsley pistou, crispy shallots

suggested pairing: Chardonnay 2020

GARGANELLI PASTA | 25

fennel sausage, confit garlic, fennel, fresh herbs, parmesan

suggested pairing: Pinot Noir 2021

WEST COAST CIOPPINO | 25

mussels, clams, seared char, spiced tomato & fennel broth, potato, grilled focaccia

suggested pairing: Chardonnay 2020

WINTER SALAD | 23

kale, quinoa, roasted yam, arugula, apples, beets, sunflower seed, sumac dressing

add 3 scallops | 15

suggested pairing: suggested pairing: Stewart Family Reserve Chardonnay 2020

ROSSDOWN CORNISH GAME HEN | 34 (\$9 surcharge)

smoked paprika, lemon, herb gnocchi, sundried olives, pan jus

suggested pairing: Stewart Family Reserve Pinot Noir 2020

TWO RIVERS DRY AGED RIBEYE 10oz | 58 (\$32 surcharge)

confit potato, mushroom, crème fraiche, cippolini onion, broccoli, jus

suggested pairing: Queue 2020

SIDES

Roasted Farm Potatoes | 9

House Made Sourdough Bread | 3

Truffle & Parmesan Fries | 10

Warm Marinated Olives | 11

Miso Brussel Sprouts | 10

DINE AROUND OKANAGAN

CHOOSE 3 COURSES

APPETIZER, MAIN & DESSERT | \$65

WINE PAIRINGS | \$30

APPETIZERS

OYSTERS ON THE HALF SHELL | 22 (\$3 surcharge)

fresh horseradish, mignonette, lemon

suggested pairing: Dry Riesling 2021

GREEN CROFT BEET & BURRATA SALAD | 19

Tanto Latte burrata, toasted pistachios, mint vinaigrette

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quince preserve, spiced nuts



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DINNER MAINS

PEACE COUNTRY LAMB SHANK | 35

Moroccan spices, olives, toasted almonds, preserved lemon, couscous

suggested pairing: Merlot 2020

PAN SEARED ARCTIC CHAR | 37

leeks, bok choy, coconut curry sauce, carrot, chili foam

suggested pairing: Chardonnay 2020

DELICATA SQUASH | 26

beluga lentils, sunchokes, fennel orange vinaigrette, pickled onion

suggested pairing: Stewart Family Reserve Chardonnay 2020

CHORIZO & SQUID RISOTTO | 26

Humboldt squid, crispy chorizo, lemon, olive oil

add 3 scallops | 15

suggested pairing: Pinot Noir 2021

SPAGHETTI | 28

scallops, clams, mussels, chilies, garlic, white wine, parsley

suggested pairing: Dry Riesling 2021

ROSSDOWN CORNISH GAME HEN | 34

Smoked paprika, lemon, herb gnocchi, sundried olives, pan jus

suggested pairing: Stewart Family Reserve Pinot Noir 2020

TWO RIVERS DRY AGED RIBEYE 10oz | 58 (\$21 surcharge)

confit potato, mushroom, crème fraiche, cippolini onion, broccoli, jus

suggested pairing: Queue 2020

SIDES

Roasted Farm Potatoes | 9

House Made Sourdough Bread | 3

Truffle & Parmesan Fries | 10

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Please note, an automatic gratuity of 18% will be added to the bill on groups 8 of or more