



Dine Around

THREE-COURSE PRICE FIXED MENUS

select one starter and one dessert with corresponding main course option

5oz wine pairing suggestions are not included in fixed menu pricing

CHOICE OF STARTER

HOUSE GREEN SALAD GF
Artisan greens, local ninja radish,
honey lime vinaigrette
Fitzpatrick Cremant 12

CHEF'S SOUP GF
Made from scratch. Your server
will gladly tell you about our
featured soup.
Fitzpatrick Cremant 12

CLASSIC CAESAR SALAD GF*
Romaine hearts, roasted croutons*,
house made dressing, parmesan
Fitzpatrick Cremant 12

MAIN COURSE

5oz wine pairing suggestions are not included in fixed menu pricing

\$35 MENU

CARVERY SANDWICH

Whisper thin slices of AAA ribeye,
smoked gouda, wild mushrooms,
firecracker onions, roasted garlic
aioli, artisan baguette, au jus
Hester Creek Cabernet Merlot 10

FIJIAN CURRY BOWL GF* | DF*

Vegan yellow curry, bok choy,
red peppers, red onion,
fingerling potatoes, cilantro
sushi rice, house baked roti*
50th Parallel Gewürztraminer 10 1/2

pan seared tofu +2
ADD grilled or cajun chicken +8
4 sautéed prawns +9

TUNA POKE BOWL GF

Oceanwise
Ahi tuna tataki, avocado,
cucumber, sushi rice, togarashi,
sunomono onions, yuzu ponzu,
micro greens, sriracha aioli,
togarashi dusted rice paper
50th Parallel Pinot Gris 11 1/2

DIETARY NOTES

GF Gluten Free
DF Dairy Free
* Can Be Modified

\$45 MENU

HARVEST CHICKEN GF

Pan roasted chicken, arugula,
wild mushrooms, fingerling
potatoes, caramelized onions,
candied walnuts, roasted apple,
rosemary + fennel jus
O'Rourke's Peak Chardonnay 12 1/2

PACIFIC BLACK COD GF

Oceanwise
Ponzu marinated Pacific black cod,
grilled Okanagan peach,
ginger infused coconut cream,
seasonally inspired local vegetables,
sweet potato
Quails' Gate Chenin Blanc 12

STEAK FRITES GF

Seven-ounce Certified Angus
Beef sirloin aged 28 days,
parmesan truffle fries, caesar
salad
Meyer Pinot Noir 13 1/4

BLACKENED CHICKEN GF

Cajun seared chicken, bacon,
fingerling potatoes, arugula,
caramelized onions, grape tomatoes,
cajun cream, corn, chipotle peach
drizzle
Mount Boucherie Rose 11 1/2

\$55 MENU

Certified Angus Beef
Finished with tallow butter, steak
spice + maldon salt

NEW YORK STRIPLOIN GF

Twelve-ounce cut aged 28 days,
red jacket mashed potatoes,
seasonally inspired local
vegetables
Mount Boucherie Merlot 12 3/4

SIRLOIN + PRAWNS GF

Seven-ounce cut aged 28 days,
red jacket mashed potatoes, sauté
of four tiger prawns, seasonally
inspired local vegetables
Screaming Frenzy Syrah 12 3/4

SHORT RIBS GF

9oz slow braised Certified Angus
Beef, red jacket mashed potatoes,
red wine demi glace, seasonally
inspired local vegetables
Mount Boucherie Merlot 12 3/4

CHOICE OF DESSERT TASTING

COLD SET CHEESECAKE GF
Your server will gladly tell you about our featured
cheesecake
Quails' Gate Optima Late Harvest (1.5 oz) +9

CHOCOLATE MOUSSE GF
Chocolate mousse, raspberry coulis
Quails' Gate Optima Late Harvest (1.5 oz) +9