

# • our philosophy

eat tasteful, healthy and sustainable cuisine.

drink in the company of friends.

be respectful of others.

**be local.**

## starter.

**seasonal soup 'farm inspired' . 7**

served with artisan cheese bun

**brown sugar-rosemary baked assorted nuts . 5**

**marinated olives to share . 6**

**warm pita and dips . 12**

carrot hummous, carmelis yogurt tzatziki, olive tapenade



**chili grilled prawns . 14**

crispy avocados, salsa verde



**dungeness crab and chickpea falafels . 14**

roasted red pepper emulsion, fennel remoulade

**'queso fundido pot' . 11**

topped with chorizo and green chillies,

cumin spiced blue corn strips



**outlandish oyster sliders . 10**

two breaded oyster sliders with bacon corn relish, tomato

tartar sauce and smoked cheddar + **extra slider** . 3 each

**obie braizer™ . 13**

best part of ossobucco. grilled bleu-claire cheese

sandwich, creamy mushroom and green peppercorn

ragout

**local wholewheat flatbread . 13**

Your server will inform you of the days feature



**leftcoast mussel pot . 21**

your choice steamed with shallots, garlic, white wine

and tarragon **or** roasted red pepper-caper relish and

chorizo

# chef plates.

two unique and different ways to enjoy great food with a glass of your favourite wine, chilled cocktail, or beer

## **artisan cheese - three types** . 17

in house baked 'raincoat' crisps, fruit preserve

## **charcuterie** . 19

locally cured meats, housemade duck prosciutto, armenian flatbread, mustards, pickled vegetables

# salad.

## **baby iceberg salad** . sm . 10 • full . 13

warm shimeji mushrooms, smoked bacon, dried cherries, blue capri-buttermilk dressing

## **caesar gem lettuce** . sm . 9 • full . 12

grana padano, dried little tomatoes, lemon-herb croutons

+ **3 grilled chilli prawns** . 7

+ **5oz grilled chicken breast** . 7

+ **6oz sterling silver striploin** . 8



## **coriander crusted albacore tuna** .16

soba noodles, three cabbage-wasabi slaw, ginger-chili cream dressing



## **striploin steak salad** . 17

6oz sterling silver beef striploin, feta, vine-ripened tomatoes, roasted cauliflower, radicchio, hazelnut-apple ranch dressing

**Ocean Wise**



Recommended by the Vancouver Aquarium as an ocean friendly seafood choice.



Sterling Silver® Premium Beef consists of only the top 12% of all grain-fed beef cattle. Rich in marbling and aged to perfection. The results are unsurpassed cuts of beef that provide exceptional flavor, tenderness and juiciness, as well as unforgettable dining experiences.

# grain and pasta.

**summerland squash super-fino risotto** . 19  
sage and parmesan, winter squash tempura garnish

**lamb bolognese rigatoni** . 18  
mint pesto, almonds, whipped ricotta cheese

**italian sausage penne** . 18  
cultivated mushrooms, roasted garlic, parmesan  
breadcrumbs, tomato-rosemary ragout and cream

**halibut and bacon linguine** . 20  
smoked squash, leeks, italian parsley, fennel cream sauce

**puttanesca spaghetti** . 21  
grilled digby bay scallops and prawns,  
smoked paprika-tomato relish and arugula

# pasture and range.

burger served with either shoestring fries, caesar salad  
or organic mixed greens. sub small soup . 2

**1/2 lb ground chuck steak burger** . 15  
peppercorn-dijon mayo, pickled beet, sweet onion,  
lettuce, oregano-cheese kaiser your choice of  
blue claire cheese or village white cheddar

**+ smoked bacon, wild mushrooms,  
fried egg, sautéed onions** . 2 per item

**okanagan cherry spareribs** half . 21 • full . 26  
jalapeno-chili cornbread, aged cheddar potato puree,  
asparagus

**pemberton meadows braised beef shortrib** . 26  
white cheddar whipped potatoes, garlicky spinach,  
lapin cherry sauce

**rossdown farms 'brined' chicken breast** . 27  
yukon gold potato puree, warm broccolini-feta salad,  
kalamata olive-tomato gravy

**10 oz 'sterling silver' striploin** . 32  
Summerland squash 'aged' risotto, sautéed greens,  
blue claire jus



## ocean.



### **westcoast seafood bouillabaise** . 25

halibut, mussels, clams and salmon, fingerling potatoes, roasted garlic rouille, grilled baguette and saffron-shellfish stock



### **pan roasted BC wild salmon** . 27

lemon-ricotta gnudi, parsnips and pancetta, pinot noir reduction

## sides.

asparagus . 5

jalapeño chili corn bread . 3

lamb bolognese rigatoni . 6

italian sausage penne . 6

summerland squash super-fino risotto . 6

aged cheddar-potato puree . 5

garlicky spinach . 4

warm broccolini-feta salad . 5

## local details.

- a charge will be applied to all split plates \$2/starters and salads and \$3/main
- groups 8 or more, an 18% gratuity will be added to your bill. Please feel free to increase or decrease this gratuity at your discretion. Please discuss with server.
- if you have food allergies or special dietary restrictions, please notify your server. gluten free and vegetarian menus available upon request.
- all items subject to applicable tax

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**executive chef - paul cecconi**

**sous chef - ian skippen**