

# DINNER

5:30pm to 9pm

## Small Plates

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Calamari garlic chilli fried, spiced tomato chutney	15	Tuna Tartare albacore tuna, edamame, pickled onion, lavash, scallion, cilantro, chipotle purée	12
Fried Chicken boneless thigh, curry leaf & butter emulsion	15	Cheese Plate brie, cheddar, cambozola, smoked gouda, & local goat cheese, lavender honey, grapes, spiced pumpkin seeds, lavash, fruit bread, cranberry & balsamic compote	30

## Soup & Salads

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Organic Green Salad honey apple cider vinaigrette, sundried cranberries, goat cheese, spiced pumpkin seeds, herb oven dried tomatoes	11	Caesar Salad buttermilk dressing, romaine hearts, parmesan, garlic croutons	11
Add grilled free range chicken breast	12	Three Onion Soup rusk, gruyère	11
pan fried arctic char	14	Wild B.C. Mushroom Velouté truffle oil, parmesan crisp	11
pan seared albacore tuna	16		

## Main Dishes

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Char crispy skin seared, roasted squash ravioli, brocollini, green curry	27	Beef 8oz NY striploin, wild mushroom ragoût, roasted garlic mashed potato, root vegetables	29
Braised Beef bourguignon, spinach spätzle, seasonal vegetables	28	Chicken Breast prosciutto, aged cheddar & fresh basil stuffed, herb tossed oven roasted potatoes, sauce aurore, root vegetables	29
Vegetarian Bowl organic quinoa, wild B.C. mushrooms, cherry tomatoes, peppers & onions, kale, gochujang sesame sauce, soft poached free range egg	20	Fish & Chips beer battered rockfish, tartar sauce, coleslaw, pommes frites	1pc 17 2pcs 24
Burger inn-made patty & bun, house cured bacon, confit onions, gruyère, harissa aioli, pommes frites	18	Seafood Linguine prawns, squid, mussels, char, red peppers, cherry tomatoes, roasted garlic & fresh herbs, extra virgin olive oil	30

