## **MENU**

## À LA CARTE MENU









### **APPETIZER**

Calamari  Flour dusted and fried with crispy hot peppers, pita and tzatziki	\$19
Chicken Tenders  Breaded chicken tenders with fries and your choice honey mustard or plum sauce	•
Chicken Wings  Fried wings with your choice of sauce: hot, honey garlic, salt and pepper or sesame teriyaki	\$21
Cauliflower Bites Lightly seasoned with curry spice and curry mayo d	4.7
Spicy Cream Cheese Poppers  Breaded and fried peppers with jalapeno cream cheese filling	·· \$18

## **SALAD**

Caesar Salad  Crisp hearts of romaine, garlic, caper dressing, croutons and parmesan	\$17
Heritage Greens  Blend of heritage greens, baby cucumber, grape tomato, pumpkin seeds and shredded carrot	\$15
Curry Chicken Salad  Blend of heritage greens, light curry dressing, baby cucumber, grapes, raisins, shredded carrot and pumpkin seeds	\$21

## **HANDHELDS AND MAINS**

Baby Back Ribs		\$29
Slow roasted baby back ribs basted in BBQ s served with dill slaw and fries	sauce,	
Steak Frites ·····		\$31
Grilled NY Striploin with garlic butter, crispy dill slaw and fries	onions,	
Battered Fish	1 Piece	\$18
	2 Piece	\$22
french fries and tartar sauce	3 Piece	\$26

## **ADDITIONS AND SUBSTITUTIONS**

		_
Side House Salad	······ \$	\$6
Side Caesar Salad		\$8
<b>Buffet Soup and B</b>	un\$	\$4
Add Chicken	\$	\$6
Add Garlic Bread	\$	<b>3</b>
Side of Gravy		52
Side of Fries		55

Beef Dip Au Jus	\$20
Fresh baked and grilled french roll, shaved Certified	

Fresh baked and grilled french roll, shaved Certified Angus Beef ®, crispy onion and horseradish mayo with Jus

## Grilled Beef Burger \$22

Certified Angus Beef ® 6oz pattie, crispy bacon, cheddar, beefsteak tomato, lettuce and onion Vegan & Vegetable substitutes available upon request.

### Grilled Chicken Sandwich \$22

Grilled chicken breast, light curry mayo, beefsteak tomato, lettuce

### Gyro \*\*\*\*\* \$22

Grilled pita, lettuce, cucumber and tomato and tzatziki with your choice of falafel, chicken or mediterranean beef

### **DESSERT**

Dessert Buffet Plate	 S10







# **DRINK MENU**

## BEER/COOLERS/CIDER

### DOMESTIC DRAFT BEER | 12 oz | 24 oz

Budweiser, Michelob Lite

### LOCAL DRAFT BEER | 12 oz | 24 oz

Cannery Lakeboat Lager Cannery Naramata Nut Brown

### **PREMIUM DRAFT BEER**

Stella Artois | 330 ml

#### **DOMESTIC BEER | 355 ml**

**Bud Light** 

Corona Sun (Non-Alcoholic)

Rolling Rock

Kokanee

Alexander Keith's

Johnny's Pale Ale - Neighbourhood

Way of Life - Neighbourhood

#### PREMIUM BEER | 355 ml

Corona

Stella Artois

### COOLERS | 355 ml

NÜTRL Vodka Soda

· Lemon, Lime or Grapefruit

Twisted Tea

### CIDER | 355 ml

Lass Chance Cider

• Apple, Peach or Pear

### **WINE**

WHITES	Glass (6oz)	1/2 Litre	Litre	Bottle
Jackson Triggs Sauvignon Blanc	\$9.95	\$28.25	\$49.50	\$38.95
Hester Creek Pinot Gris	\$9.95	\$28.95	\$50.95	\$43.95
Inniskillin Pinot Gris	\$10.95	\$31.50	\$57.95	\$45.95
Sumac Ridge Unoaked Chardonnay	\$10.95	\$31.50	\$51.50	\$41.95
Kim Crawford Sauvignon Blanc	h	-	-	\$59.95
See Ya Later Ranch Gewurztraminer			-	\$42.95
Laughing Stock Viognier		-	-	\$75.95
REDS	Glass (6oz)	1/2 Litre	Litre	Bottle
Jackson Triggs Merlot	\$9.95	\$28.95	\$49.50	\$38.95
Hester Creek Cabernet Merlot	\$9.95	\$28.85	\$50.95	\$47.95
Sumac Ridge Cabernet Merlot	\$9.95	\$27.25	\$49.50	\$38.95
Inniskillin Cabernet Sauvignon	\$10.95	\$31.50	\$55.95	\$43.95
See Ya Later Ranch Pinot Noir	hlo - he	34		\$54.95
Jackson-Triggs Shiraz	144 - W.	5	-	\$39.95
Black Sage Cabernet Sauvignon	- 45	-	-	\$82.95
Sunrock Red Meritage	- 1		- · · · · ·	\$82.95
Hester Creek The Judge	-	· -	-	\$95.00
ROSE	Glass (6oz)	1/2 Litre	Litre	Bottle
Hester Creek Rosé Cabernet Franc	_		_	\$42.95
Saintly The Good Rosé	<u> </u>		<u>-</u>	\$52.95
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SPARKLING	Glass (6oz)	1/2 Litre	Litre	Bottle
Sumac Ridge Steller's Jay Brut	-	-	-	\$57.95
Ruffino Prosecco				\$57.95





