

# Dinner Menu

## *Select Your Appetizer...*

*Mixed Green Salad with Citrus Vinaigrette*

*Homemade Soup of the Day*

## *Select Your Entree....*

*Classic Vegetable Carbonara Pasta \$22*

*(add bacon for \$2)*

*Gluten free pasta available upon request*

*Roasted Zucchini Boat with sautéed vegetables baked & baked with mozzarella  
cheese served over a bed of mashed potatoes & seasonal vegetables \$22*

*Indian Stewed Drum and Thigh Chicken served with Basmati Rice and  
Homemade Naan Bread \$25*

*Cast Iron Seared Bison Strip Loin with Potato Rosti, Seasonal Vegetables &  
Bourguignon Jus \$29*

## *And For Dessert...*

*Fresh Fruit with Homemade Ice Cream*

*Gratuity not included Subject to an additional 5% tax*

# Drink Menu

*All of our wines are produced locally in the Okanagan Region of British Columbia*

<i>Reds...</i>	<i>5 Oz Glass</i>	<i>Bottle</i>
<i>House Red</i>	6	
<i>Sandhill Gamay Noir (2009)</i>	8	30
<i>Summerhill Cabernets (2009)</i>		34
<i>Black Sage Merlot (2010)</i>		36

## *Whites...*

<i>House White</i>	6	
<i>Fork in the Road Oliver Block 212 (2010)</i>	8	30
<i>Dirty Laundry Gewurztraminer (2012)</i>		34
<i>Blasted Church Pinot Gris (2011)</i>		36

## *Dessert Wine...*

<i>Jost Vineyards Maple Wine (Nova Scotia) 200ml</i>		27
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## *Bubbles...*

<i>Gremillet Brut Selection (France)</i>		44
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## *Beer...*

<i>Kokanee, Kokanee Gold, Rickards Red, Pilsner, Big Rock Honey Brown</i>		4
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## *High Balls...*

<i>Bombay Gin, Alberta Pure Vodka, Lambs Dark Rum, Alberta Premium Whiskey, Captain Morgan White Rum (1.5 Oz)</i>		
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