



### **SMALL PLATES**

#### ***Soup of the Day - 8 & 14***

Please See Your Server For The Selection Of The Day  
*Joie Farm, Pinot Noir, British Columbia*

#### ***Organic Baby Spinach & Arugula Salad - 17***

Crumbled Goat Cheese, Grilled Pear,  
Spiced Peanuts, Mandarin Oranges,  
Honey-Sherry Vinaigrette

*Crowded House, Sauvignon Blanc, New Zealand*

#### ***Horiatiki Greek Salad - 17***

Vine Ripened Tomatoes, Cucumber, Red Onion,  
Feta Cheese, Lemon-Oregano Vinaigrette

*Louis Martini, Cabernet Sauvignon, California*

### **SHARING PLATES**

#### ***Quattro Formaggi Flatbread - 22***

Basil Pesto, Mozzarella, Aged Cheddar, Goat Cheese,  
Grana Padano, Balsamic Glaze, Cilantro Greens

*Mission Hill, Merlot, British Columbia*

#### ***Skillet Baked Brie - 20***

Marinated Olives, Roasted Garlic & Pepperoncini,  
Sundried Tomatoes, Balsamic Glaze,  
Basil Pesto, Baked Pita Toasts

*Mission Hill, Merlot, British Columbia*

#### ***Heirloom Tomato Bruschetta - 20***

Heirloom Tomato, Roasted Garlic, Basil Pesto,  
Red Onion, Extra Virgin Olive Oil, Balsamic Glaze,  
Grana Padano, Grilled Baguette

*Liquidity, Pinot Gris, British Columbia*

#### ***Baker Creek Charcuterie - 29***

House Cured & Rocky Mountain Game Meats,  
Canadian & Imported Specialty Cheeses, Candied Nuts,  
Kalamata & Green Olives, Grain Mustard,  
Dried Fruit, Pickled Asparagus, Grilled Baguette

*Louis Martini, Cabernet Sauvignon, California*



### **SMALL PLATES**

#### ***Soup of the Day - 8 & 14***

Please See Your Server For The Selection Of The Day  
*Joie Farm, Pinot Noir, British Columbia*

#### ***Organic Baby Spinach & Arugula Salad - 17***

Crumbled Goat Cheese, Grilled Pear,  
Spiced Peanuts, Mandarin Oranges,  
Honey-Sherry Vinaigrette

*Crowded House, Sauvignon Blanc, New Zealand*

#### ***Horiatiki Greek Salad - 17***

Vine Ripened Tomatoes, Cucumber, Red Onion,  
Feta Cheese, Lemon-Oregano Vinaigrette

*Louis Martini, Cabernet Sauvignon, California*

### **SHARING PLATES**

#### ***Quattro Formaggi Flatbread - 22***

Basil Pesto, Mozzarella, Aged Cheddar, Goat Cheese,  
Grana Padano, Balsamic Glaze, Cilantro Greens

*Mission Hill, Merlot, British Columbia*

#### ***Skillet Baked Brie - 20***

Marinated Olives, Roasted Garlic & Pepperoncini,  
Sundried Tomatoes, Balsamic Glaze,  
Basil Pesto, Baked Pita Toasts

*Mission Hill, Merlot, British Columbia*

#### ***Heirloom Tomato Bruschetta - 20***

Heirloom Tomato, Roasted Garlic, Basil Pesto,  
Red Onion, Extra Virgin Olive Oil, Balsamic Glaze,  
Grana Padano, Grilled Baguette

*Liquidity, Pinot Gris, British Columbia*

#### ***Baker Creek Charcuterie - 29***

House Cured & Rocky Mountain Game Meats,  
Canadian & Imported Specialty Cheeses, Candied Nuts,  
Kalamata & Green Olives, Grain Mustard,  
Dried Fruit, Pickled Asparagus, Grilled Baguette

*Louis Martini, Cabernet Sauvignon, California*



### **MAIN PLATES**

***Baker Creek Double Angus Burger - 32***

Old Cheddar, Red Onion, Organic Spinach,  
Tomato, Double Smoked Bacon, Brioche Bun,  
Spicy Mayo, French Fries or Onion Rings  
*Crowded House, Sauvignon Blanc, New Zealand*

***AAA Alberta Beef Striploin & Tiger Prawns - 55***

Sherry & Roasted Garlic Cream Sauce,  
Buttermilk & Scallion Yukon Gold Mash  
*Louis Martini, Cabernet Sauvignon, California*

***10 oz. Grilled Pork Loin Chop - 42***

Double Smoked Bacon & Grain Mustard Cream,  
Buttermilk & Scallion Yukon Gold Mash  
*Joie Farm, Pinot Noir, British Columbia*

***Wild Vancouver Island Pacific Salmon - 42***

Maple-Dijon Vinaigrette,  
Cinnamon & Cumin Scented Basmati  
*Liquidty, Pinot Gris, British Columbia*

***Shrimp Fra Diavolo Linguini - 35***

Seared Tiger Prawns, Roasted Garlic, Stewed Tomatoes,  
Crushed Chillies, Organic Baby Arugula, Grana Padano  
*Mission Hill, Merlot, British Columbia*

***Wild Mushroom & Chicken Penne - 35***

Sautéed Wild Mushroom, Roasted Chicken,  
Pommery Cream Sauce, Organic Baby Arugula,  
Grana Padano  
*Mission Hill, Merlot, British Columbia*

***Roasted Chicken & Sundried Tomato Fettuccine - 35***

Roasted Chicken, Sundried Tomatoes,  
White Wine & Roasted Garlic Cream Sauce,  
Organic Baby Arugula, Grana Padano  
*Mission Hill, Merlot, British Columbia*