



FEATURE ENTREES

CHIPOTLE CHICKEN QUESADILLA \$12 ¾

grilled chicken/ peppers/ onions/ house blend cheese/ cilantro lime salsa/ chipotle cream/ grilled tortilla/ choice of side

THAI GREEN CURRY \$18

coconut cilantro curry sauce/ green vegetables
fragrant basmati rice

BISTRO BUDDHA BOWL \$18

flash fried vegetables/ sesame/ garlic/ ginger
fragrant basmati rice

your choice of extra vegetables, chicken, beef or prawns

COD & CHIPS \$16

craft beer battered cod/ kennebec fries
house slaw/ tartar sauce/ fresh lemon

CHICKEN & WAFFLE \$16 ½

buttermilk fried chicken/ grilled sugar waffle/ mustard greens/ spiced local honey glaze/ house slaw/ choice of side

available after 5pm

these entrees come with a starter size green salad or soup of the day

SLOW COOKED PORK BACK RIBS \$20

ginger garlic rub/ chefs Korean style bulgogi BBQ sauce
asian slaw/ kennebec fries

GRILLED 8oz STRIPLOIN \$28

AAA cdn beef striploin/ signature spice/ herb roasted fingerling potatoes
chefs market vegetables/ cremini mushrooms/ creamy brandy peppercorn sauce

PAN SEARED STEELHEAD TROUT \$28

roasted fennel & shrimp risotto/ seabuckthorn cream sauce
chefs market vegetables

HARVEST SPICED CHICKEN SUPREME \$23

harvest spice/local honey glaze/ barley, bacon & squash
SK mustard jus/ chefs market vegetables