



## **BREAKFAST**

8 am – 11am

### **The Chute Classic \$17**

2 eggs, bacon, hash, toast

### **Good Morning Granola Bowl \$12**

House made granola made of toasted oats, sunflower seeds, walnuts, dates, apricot,  
Sprinkled over plain Greek yogurt drizzled with honey

### **Power Breakfast Smoothie \$9**

Assorted mixed berries and fresh spinach blended with rich and creamy oat milk (vegan, gluten free)

### **The Chute Breakfast Sandwich \$9**

Fried egg, sausage patty, cheddar cheese, HP aioli on a toasted English muffin (sub house-made veggie patty for veggie option)

ADD: + \$4 bacon, +\$4 hash, +\$4 avocado, \$3 additional egg, \$3 additional slice of toast



## LUNCH & DINNER:

11 am - 8 pm

### APPIES & SHAREABLES:

#### **Basket of Fries \$9**

Just as simple as it sounds and so good. Make them truffle fries + \$2

#### **Chute Poutine \$14**

French fries smothered in cheese curds topped with piping hot homemade gravy  
Want to add a protein and make it a meal? Add lemon or blackened chicken + \$6

#### **Charcuterie Board \$48 (\$24/person)**

Trio of *Poplar Grove* cheeses; Okanagan Double Cream Camembert, Harvest Moon Washed Rind, and Tiger Blue, 4 specialty meats (varies weekly), chili jelly, mustard, house pickles and crostini  
Ask your server for which meats are on the board today!

#### **Homemade Bruschetta \$9**

Heirloom & field tomatoes tossed in garlic, olive oil and fresh basil on toasted ciabatta

#### **Deep Fried Pickle Fries \$9**

It's not complicated but oh so good! Great for sharing. Accompanied with Ranch dip

#### **Roasted Red Pepper Hummus \$9**

House-made hummus accompanied with fresh seasonal veggies and crostini for dipping

#### **Chute Lake Loaded Nachos \$18**

A mix of melted cheddar and mozzarella cheese, topped with olives, jalapeños and fresh green onions with salsa and sour cream. Protein lovers, add lemon or blackened chicken, +\$6

### SALADS:

#### **Chute Lake Caesar \$17**

Crisp Romaine lettuce and croutons, crumbled bacon, topped with shaved parmesan cheese and house-made dressing

#### **Okanagan Peach & Blue Cheese Salad \$22**

*Poplar Grove* Tiger Blue Cheese, peaches, toasted pecans and bacon over a bed of mixed greens and drizzled with a lemon vinaigrette

#### **Summer Beet & Goat Cheese Salad \$19**

Roasted beets accompanied by sliced apples and toasted walnuts on a bed of mixed greens topped with creamy goat cheese and balsamic vinaigrette

**Soup of The Day \$7 | \$11**

**Sandwich of the Day \$18**

**Pasta of the Day \$25**



## LUNCH & DINNER:

11 am - 8 pm

### VEGAN BOWLS:

#### **Mediterranean Bowl \$19**

This bowl is loaded with healthy goodness!

Quinoa, cucumbers, tomatoes, red peppers, olives, hummus, topped with crispy chickpeas, avocado and drizzled with lemon oregano dressing

#### **Thai Bowl \$19**

Starting with a base of rice noodles, and topped with quality fresh ingredients!

Loads of veggies round out this bowl; cucumbers, carrots, red peppers, green onions and topped with peanuts and drizzled with mango lime and cilantro dressing

### MAINS:

#### **Signature Chute Lake Burger \$21**

Layered in between a brioche bun is a 5 oz. Prime Rib with aged cheddar cheese, signature bacon, crisp greens, tomato, garlic aioli topped with a crispy onion ring, and served with fries.

Sub gluten free bun +\$2

Try it- There's a reason it's our signature!

#### **Chicken Burger \$21**

Grilled chicken breast, cranberry aioli, brie, lettuce and tomato

#### **Veggie Burger \$21**

Mushroom patty with goat cheese, garlic aioli, olive tapenade, lettuce and tomato

#### **Salmon Burger \$26**

Grilled salmon with lemon dill aioli, lettuce and tomato

#### **Chute Lake Chicken Club Sandwich \$20**

The classic club made with grilled chicken, bacon, lettuce, tomato, and mayonnaise stacked between 3 slices of toasted bread

#### **Fish & Chips \$24**

Fresh and crispy cod fillet beer battered with *Slackwater Tight Lines* lager, accompanied with cabbage apple slaw and house-made tartar sauce

#### **Chute Lake Steak 8 oz. \$34**

An 8 oz. sirloin steak served with herb butter, garlic mash, house-made gravy, and roasted veggies

Add Fried mushrooms +\$3

ADD: +\$4 bacon, avocado +\$3 caramelized onions, fried mushrooms, egg



## **KIDS MENU \$ 11**

### **Chute Lake Chicken Tenders**

Served with fries and side honey mustard or BBQ for dipping

### **Grilled Cheese & Tomato Soup**

Cheddar cheese melted on grilled white bread  
Option to substitute soup for fries

### **Mac & Cheese**

House-made with yummy creamy cheeses and elbow noodles

## **DESSERTS**

### **Triple Chocolate Brownie with Chocolate drizzle \$9**

Served with a scoop of vanilla bean ice cream

### **Cheese Cake \$9**

Classic New York Cheese cake accompanied with a fresh blueberry coulis

### **Fresh Fruit Pie**

Celebrating the local fruit harvest the pie selection will change frequently to offer the freshest baked goodness possible. Served with a scoop of vanilla bean ice cream on the side.

Ask your server for daily options

### **Little 'Sundae' Treat \$6**

2 scoops of vanilla bean ice cream drizzled with your choice of caramel or chocolate sauce...or both!

## **TO-GO:**

### **Good Morning Breakfast Snack Box \$20**

*Snack pack includes:*

House-made Granola Bar /Power Balls (2)/Muffin/Seasonal Okanagan Fruit/Water & Juice

### **What's For Lunch Box \$22**

*Snack pack includes:*

House-made Granola Bar/Fresh Daily Panini Sandwich/Seasonal Okanagan Fruit/Water & Juice