



## LUNCH AND DINNER

11AM-8PM

### APPETIZERS AND SHAREABLES

#### BASKET OF FRIES

*Roasted garlic aioli*

TRUFFLE FRIES add \$3

**\$1**

#### CHUTE LAKE POUTINE

*Cheese curds, beef gravy  
and fresh green onion*

**\$16**

#### ONION RINGS

*Roasted garlic aioli*

**\$14**

#### ROAST BEEF SLIDERS

*Toasted brioche, prime rib roast,  
cheddar cheese, onion rings  
and horseradish aioli*

**\$17**

#### LOCAL CHARCUTERIE

*Vernon Sausage Co. Charcuterie,  
assorted cheeses, fresh local fruit,  
house jam, roasted nuts, olives,  
marinated vegetables, crisp pickles, crostini  
and warm baguette*

**\$48**

#### BURRATA AND GRILLED LOCAL FRUIT

*Creamy burrata with grilled LocalMotive  
fruit, heirloom tomatoes, house balsamic  
reduction, extra virgin olive oil, crostini  
and finished with fresh basil*

**\$26**

### SOUPS AND SALADS

*Add Chicken \$5 | Add Salmon \$6*

#### SOUP OF THE DAY

*Ask your server for today's seasonal soup*

**\$9**

#### CLASSIC CAESAR SALAD

*Crisp romaine, house made dressing,  
gremolata, crispy capers,  
finished with a grilled lemon*

**\$22**

#### SEASONAL LOCAL FRUIT AND KALE SALAD

*Seasonal fruit, crisp kale, pickled red onion,  
whipped feta, roasted nuts,  
local microgreens with a fresh  
lemon-thyme vinaigrette*

**\$25**

#### OUR LOCAL SUPPLIERS

**LocalMotive** supplying us with amazing, organic and hyperlocal produce from their collective network of local growers

**Vernon Sausage Co.** supplying us with a various selection of delicious charcuterie

**Maple Roch** supplying us with pure Canadian, naturally vegan maple syrups and more

## HANDHELDS

*Gluten free bun - \$3*

*Sub chicken or beef patty - \$4*

*Sub mixed greens, Caesar, soup or onion rings - \$2*

*Add side dip - \$2*

### CHUTE LAKE BURGER

*6oz beef patty, cheddar cheese, crispy bacon, mixed greens, local tomato, onion rings, roasted garlic aioli on a toasted brioche bun*

**\$26**

### BLUE CHEESE & MUSHROOM CHICKEN BURGER

*6oz grilled chicken breast, creamy blue cheese, sauteed mushrooms, crisp bacon, pickled red onion, fresh tomato and mixed greens with roasted garlic aioli on a toasted brioche bun*

**\$28**

### ROAST BEEF PANINI

*Prime rib roast, sauteed mushrooms, onions and peppers, cheddar cheese and mozzarella, horseradish aioli, and romesco on grilled sourdough*

**\$26**

### SOUTHWEST VEGGIE BURGER

*Black bean veggie patty, whipped feta, avocado puree, tomato, red onion, seared corn and mixed greens with chipotle aioli on a toasted brioche bun*

**\$25**

## MAINS AND BOWLS

### PAN SEARED SALMON GF

*6oz salmon loin, herb infused wild rice, local seasonal vegetables, grilled lemon with romesco*

**\$32**

### PASTA OF THE DAY

*Ask your server for today's special*

**\$26**

### BUDDHA BOWL V GF

*Grilled tofu, herb infused wild rice, seasonal local vegetables, heirloom tomatoes, avocado puree, fried chickpeas, sauteed kale, and romesco*

**\$24**

### CHICKEN STRIPS AND FRIES

*4 pieces of crispy strips with your choice of Honey Mustard, BBQ, Ranch or Hot Sauce*

**\$18**

## DESSERTS

### LOCAL SEASONAL TART

*Ask your server for today's local flavour!*

*Served with vanilla ice cream*

**\$14**

### OREO WHITE CHOCOLATE MOUSSE

*Topped with whipped cream and fresh local berries*

**\$14**

### ADULT ICE CREAM SUNDAE

*Vanilla ice cream, chocolate and caramel sauce, fresh local fruit, candied nuts and whipped cream*

**\$12.50**