



Inspired by the Elements of a great meal...fresh ingredients prepared with care, good company, and a spectacular view.

SOMETHING TO SNACK ON

Boneless Pork Bites

Marinated pork sirloin, cilantro gremolata, house honey mustard \$13

Bruschetta

Fresh tomato, confit garlic, parmesan, balsamic reduction, onion baguette \$12

Wings

Try our featured flavour.....or Salt & pepper, BBQ, Buffalo, Hot, Honey Garlic \$16

Crispy Calamari

Herb & Flour dusted, house tzatziki dip \$15

Nachos

cheddar cheese, black beans, corn, jalapeno, red onions, salsa and sour cream \$17

Quebec Poutine

House fries, Cheese curd, traditional gravy \$14

Baked Brie

Phyllo-wrapped, shallots, pear chutney, crostini \$14



SALADS

Add Chicken or Shrimp to your Caesar, Market or Quinoa Salad.....\$6

Kale Caesar

Smoked cashew, focaccia crouton, fried caper, parmesan crisp, creamy dressing \$14

Okanagan Market Salad

Artisan greens, fresh fruit, roasted pumpkin seeds, goat cheese, honey pear vinaigrette \$ 12

Arugula, Quinoa & Mango Salad

Black bean, cucumber, grape tomato, red onion, spiced candy walnuts, avocado-lime crema \$ 15

Salade Nicoise

Seared tuna, creamer potato, green beans, olive, tomato, hardboiled egg, lemony vinaigrette \$18



HANDHELDS

Your choice of market green salad, freshly prepared soup of the day or fries. Substitute Caesar Salad, Yam Fries, or Onion Rings for \$2. GF bread available.

Crispy Chicken Clubhouse

Focaccia with fried chicken breast, ham, bacon, smoked gouda, tomato jam, lettuce, mayo \$17

Swansea Burger

7oz made in house beef patty, cheddar, bacon, lettuce, tomato, red onion, dijon mayo, pretzel bun \$17

Manchurian Veggie Wrap

Spicy coated cauliflower, basmati rice, pickled carrot, green onion, Sriracha Ranch, spinach tortilla \$15

Beef Dip

Shaved Alberta beef, braised onions, baked in fresh dough with rosemary jus \$16

Steak Sammy

6oz grilled and sliced flat iron steak, caramelized red onion, crispy onion rings, onion baguette \$19

ALL DAY MAINS

These signature dishes are available from 11:30am.

Fish and Chips

Lemon & dill battered Haddock, house coleslaw, tartar sauce, fries *1 piece* \$15 *2 piece* \$19

Butter Chicken

Yogurt marinated chicken, cashew, cilantro, classic Indian spices, basmati rice, naan bread \$18

Pad Thai

Rice noodles, shrimp, chilies, peanuts, cilantro, scallion, Thai broth, bean sprouts \$18



DINNER ENTREES

Our dinner entrée choices are served from 4:30pm, all with Market- fresh daily vegetables.

Chicken Supreme

Roasted bone-in chicken breast, wild mushroom and goat cheese barley risotto, honey & white wine demi \$25

Bone- In Pork Chop

Grilled 10oz chop, tomato & bacon jam, braised red cabbage, sour cream and chive mashed potato \$26

Pacific Salmon

Seared filet of Sockeye, strawberry salsa, balsamic & port reduction, wild and basmati rice blend \$27

Beef Ribeye Steak

Grilled ribeye of beef, Bleu cheese crumble, beef demi glace, sour cream & chive mashed potato \$37

Beef & Prawn

3oz bacon-wrapped tenderloin of beef, tiger prawns, sour cream & chive mashed potato \$25