

APPETIZERS

BAO BUNS

(one per order)

- pork belly / hoisin / mango-jicama slaw 4
- shiitake / hoisin / scallion / mango-jicama slaw 4
- fried chicken / mango-jicama slaw / spicy mayonnaise 4

DEMI LOAF BAGUETTE

whipped butter 2.5

SEAFOOD SPRING ROLLS

chili plum sauce / kiwi pineapple salsa 12

KOREAN FRIED CHICKEN WINGLETS

coconut / lime / crispy tapioca / korean pepper 7

CRISPY TOFU

fermented sweet chili-soybean hoisin glaze / green onion 6

CRISPY CAULIFLOWER

asiago / pine nut gomasio / truffle oil 8

TUNA AVOCADO SALAD

raw albacore tuna / spinach gomae / sesame dressing / tempura yam 13

LOBSTER BISQUE

laced with brandy and cream 13

SOUP OF THE DAY 7

SALADS

CAESAR

baby romaine / butter croutons / shaved parmigiana-reggiano 10

WARM KALE SALAD

pan seared kale leaves / sautéed local wild mushrooms / soy dressing / crispy cauliflower & chick peas / crushed pine nuts 13

THE BIG SALAD "MIMOSA"

tossed greens / baby tomatoes / golden beets / asian pear / pickled onions / avocado / topped with hardboiled egg / crispy warm goat cheese / honey lime dressing 13

Add a protein to your salad

+ grilled chicken: 6 + grilled salmon: 8 + sautéed prawns: 8

BURGERS / SANDWICHES

CRISPY CHICKEN SANDWICH

mango-jicama slaw / yuzu mayo / lettuce / tomato 15

THE 63 ACRES CHEESEBURGER

cheddar / lettuce / tomato / pickles / relish / mayo / red onion 15

HOUSE-MADE GARDEN BURGER

made with ground mushrooms, lentils and spices / chao cheese / lettuce / tomato / pickles / red onion / basil pesto 14

AVOCADO CHICKEN BURGER

grilled chicken breast / brie / roasted tomato / fresh avocado / roasted onion aioli 16

SEAFOOD CLUB

dungeness crab / shrimp meat / avocado / tomato / lettuce / marie rose sauce / toasted country multigrain 21

DAILY SANDWICH SPECIAL

Served with soup of the day or salad 14

STEAK SANDWICH (8oz)

dry aged new york steak / wild mushroom ragout / fries / brioche toast / truffle butter 24

ENTREES

SMOKED MOZZARELLA RAVIOLI & PRAWNS

tomato cream / manchego / chimichurri / garlic prawns 21

SPINACH AND RICOTTA GNOCCHI

tomato confit / roasted butternut squash / rapini / lemon dill butter / manchego 14

SEAFOOD TAG

tagliatelle pasta / langoustine / clams / lobster / wild mushroom / peas / smoked tomato cream 26

GO VEGETARIAN: substitute Italian vegan sausage 21

MARKET CATCH 26

HALIBUT & CHIPS

two piece / vegetable slaw / yuzu mayo / fries 22
one piece 16

DAILY OMELETTE

Served with chef's salad 15

GRILLED LAMB CHOPS

french lentils / roasted tomato / rapini / sundried plum / red wine sauce 30

130° SALMON "AU NATURAL"

olive oil / braised fennel / butter baby potato / dill 26

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the fireside LUNCH



WHITE WINES

	6oz	9oz	½ L	BTL
Sandhill Pinot Gris, Penticton, BC, 2016	7	10	20	29
Babich Sauvignon Blanc, Marlborough, New Zealand, 2019	8	12	24	35
Wente 'Morning Fog' Chardonnay, Sonoma, California, 2016	9	13	26	39

ROSE WINES

Bartier Bros, Okanagan Valley, BC, 2018	7	10	20	29
Lavendette, Alpes de Haute Provence, France, 2018	8	12	24	35

RED WINES

Mission Hill 'Estate Series' Cab/Merlot, Kelowna, BC, 2016	8	12	24	35
Amalaya Malbec, Salta, Argentina, 2016	9	13	26	39
Rodney Strong Cabernet Sauvignon, Sonoma, California, 2015	10	15	30	43
Belle Glos 'Meiomi' Pinot Noir, California, 2016	12	18	36	48

SPARKLING & CHAMPAGNE

Blue Mountain, Brut, Okanagan Valley, BC	9			42
Canella, Prosecco Superiore, Valdobbiadene, Italy	10			44
Duc de Raybaud, Brut Rose, Provence, France	11			48
Veuve Clicquot Ponsardin, Brut, Champagne, France	20			98



the fireside WINES

