



FRESH. LOCAL. NEIGHBOURHOOD.

WELCOME TO DINE OUT 2024

\$35 THREE COURSE MENU LUNCH OR DINNER

◇ CHOOSE ANY STARTER ◇

ROASTED WILD MUSHROOM SOUP Portobello, oyster, shemiji mushrooms, crostini, truffled crème fraiche, fresh herbs (VEG)

AHI TUNA TATAKI 3 tataki crisps, wasabi aioli, poke sauce, avocado smash. always a guest fave (PESCATARIAN)

WINTER GREENS roasted golden beets, port soaked cranberries, goat cheese and toasted pumpkin seeds, honey cider vinaigrette (VEG)

AVOCADO GOAT CHEESE CROSTINI 2 crostini's, spicy thai lemongrass shrimp, pineapple salsa, avocado smash (PESCATARIAN)

ENTREES – \$35

CHOOSE YOUR ENTRÉE FROM THIS SECTION OR BELOW

All entree courses (with the exception of steak) can substitute for a plant-based protein to make it vegetarian

WICKED DEADLY CHEESE BURGER aged cheddar, jalapeno jack, dark ale cheddar, gorgonzola, bacon lager jam, fresh hand cut Kennebec fries

BRANT LAKE WAGYU BEEF WILD MUSHROOM BURGER truffle aioli, vine ripened tomato, sauteed wild mushrooms, local goat cheese, fresh hand cut Kennebec fries

WEST COAST SALMON BOWL grilled west coast salmon, brown rice, roasted yams, quinoa, red peppers, roasted beets, cranberries, goat cheese, hemp hearts, basil balsamic vinaigrette (GF/PESCATARIAN)

CHICKEN BELLAGIO crispy parmesan chicken breast on top of spaghetti noodles with herb pesto sauce, garnished with parmesan cream, italian prosciutto and wild arugula

DIABLO SHRIMP ARRABIATTA spaghetti noodles spicy shrimp, caramelized onion, roasted garlic, fresh basil, house made tomato sauce, calabrian chilis, grilled garlic bread (PESCATARIAN)

FOR \$10 MORE

10 OZ NEW YORK STRIPLIN WITH COCONUT SHRIMP 10 oz center cut NY striploin, golden coconut shrimp, whipped garlic mash and roasted veggies

GRILLED SIRLOIN AND WHISKEY GARLIC SHRIMP 7oz center cut sirloin, whiskey lobster sauce, whipped garlic mash and roasted veggies

◇ CHOOSE ANY DESSERT ◇

DARK CHOCOLATE MOUSSE crushed amaretti, vanilla cream, burnt strawberry relish, spicy toasted pumpkin seeds

ROMER'S WORLD FAMOUS DRUNKEN DONUTS 5 perfect mini donuts, tossed in icing sugar and served with our house made maple whiskey sauce

FEATURED BEVERAGES

	6 OZ	9 OZ	BOTTLE
SEE YA LATER RANCH PINOT GRIS (BC-VQA)	10.95	13.95	42
SEE YA LATER RANCH PINOT NOIR (BC-VQA)	12.45	17.45	49





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WELCOME TO DINE OUT LUNCH 2024

\$25 THREE COURSE LUNCH MENU

◇ CHOOSE ANY STARTER ◇

ROASTED WILD MUSHROOM SOUP Portobello, oyster, shemiji mushrooms, crostini, truffled crème fraiche, fresh herbs (VEG)

WINTER GREENS roasted golden beets, port soaked cranberries, goat cheese and toasted pumpkin seeds, honey cider vinaigrette (VEG)

AVOCADO GOAT CHEESE CROSTINI 2 crostini's, spicy thai lemongrass shrimp, pineapple salsa, avocado smash (PESCATARIAN)

ENTREES - \$25

CHOOSE YOUR ENTRÉE FROM THIS SECTION

All entree courses can substitute for a plant-based protein to make it vegetarian

WICKED DEADLY CHEESE BURGER aged cheddar, jalapeno jack, dark ale cheddar, gorgonzola, bacon lager jam, fresh hand cut Kennebec fries

BRANT LAKE WAGYU BEEF WILD MUSHROOM BURGER truffle aioli, vine ripened tomato, sauteed wild mushrooms, local goat cheese, fresh hand cut Kennebec fries

MAN'S MAN BURGER whole grain mustard aioli, vine ripe tomatoes, dark ale cheddar, smoked bacon, onion strings, smoked alder salts, fresh hand cut Kennebec fries

CIDER HOUSE RULES brioche bun, olive oil aioli, artisan greens cider-grilled chicken breast, brie, smoked bacon, avocado, served with fresh cut Kennebec fries

DIABLO SHRIMP ARRABIATTA spaghetti noodles, spicy shrimp, caramelized onion, roasted garlic, fresh basil, house made tomato sauce, calabrian chilis, grilled garlic bread (PESCATARIAN)

CHICKEN KATSU SALAD panko-cruste chicken, topped with artisan greens, thinly cut veggies, cilantro, crispy onion and miso ginger dressing

HARVEST BOWL brown rice, quinoa, artisan greens, red pepper, cranberry, local goat cheese, hemp hearts, roasted yams, beets, basil balsamic vinaigrette (GF/VEG)

◇ CHOOSE ANY DESSERT ◇

DARK CHOCOLATE MOUSSE crushed amaretti, vanilla cream, burnt strawberry relish, spicy toasted pumpkin seeds

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