



A GREAT START

- Classic French Onion Soup** **\$10**
Focaccia Croutons, Smoked Gruyère, Estate Herbs
- Fresh Bread (DFA)** **\$9**
House Baked Herb Focaccia, Whipped Butters, Olive Oil & Balsamic
- Smoked Bacon Popcorn (GF)** **\$5**
Smoked Bacon, Butter, Sea Salt

BISTRO BITES

- Prawn Cocktail (GF, DF)** **\$22**
Poached Prawns, Salsa Fresca, Avocado, House Made Cocktail Sauce
Glass: Bartier Bros. "Project B" Rosé | Bottle: Stag's Hollow Rosé
- Cheese & Charcuterie (GFA)** **\$28**
Local and Imported Cheeses & Cured Meats, Marinated Olives, Pickled Vegetables, House Baked Focaccia, Crostini, Fruit Preserve
Glass: Meyer Family Okanagan Valley Chardonnay
Bottle: Cassini Cellars Cabernet Sauvignon
- Wild Mushroom Bruschetta (GFA)** **\$18**
Wild BC Grown Mushrooms & "What The Fungus"
Mushroom Ragu, House Baked Focaccia, Bacon, Chili Honey, Puffed Parmesan
Glass: Stoneboat Pinot Noir | Bottle: Blue Mountain Pinot Noir

FROM THE GARDEN

- Caesar Salad (GFA)** **\$10 | \$16**
Romaine, Crispy Prosciutto, Lemon Caper Dressing, Candied Lemon, Herb & Roasted Garlic Gremolata, Puffed Parmesan
Glass: Maverick Estate Sauvignon Blanc
Bottle: Bartier Bros. "Project B" Sauvignon Blanc
- Mixed Greens Salad (V, GF, DF)** **\$8 | \$14**
Cherry Tomatoes, Cucumbers, Maple Basil Vinaigrette
Glass: Tinhorn Creek Pinot Gris | Bottle: Maverick Estate Pinot Gris
- BC Beet & Arugula Salad (GF, V)** **\$16**
Apples, "Happy Days" Goat Cheese, Candied Pecans, Honey Truffle Dressing
Glass: Maverick Estate Sauvignon Blanc | Bottle: Lariana Cellars Viognier
- Cobb Salad (GF)** **\$16**
Local Leaf Lettuce, Cherry Tomato, Cucumber, Gorgonzola, Crispy Prosciutto, Hard Boiled Egg, Avocado, Green Goddess Dressing
Glass: Stoneboat Pinot Noir | Bottle: Stag's Hollow SHV Pinot Noir
- Perfect Add-On**
8oz Roasted Chicken Supreme \$14 | 3 Garlic Prawns \$12
4oz Fried Tofu (VG) \$6 | 6oz Pan Seared Arctic Char \$14

15 PARK FAVOURITES

- 15 Park Burger (GFA, DFA)** **\$18**
Brioche Bun, Cache Creek Natural Beef, Black Garlic Truffle Aioli, Pickled Red Onion, Arugula, Salt & Pepper Fries
Glass: Noble Ridge Meritage | Bottle: River Stone Estate "Stone's Throw"
- Substitute Side**
Caesar Salad \$3 | Green Salad \$3 | Lobster Bisque \$3
Gluten Free Bun \$3 | French Onion Soup \$5
- Perfect Add-On**
Mushrooms \$3 | Bacon \$2 | Cheddar \$2
- Tuna Poke Stack (GFA, DF)** **\$24**
Yellowfin Tuna, Sticky Rice, Avocado, Pickled Shimeji Mushrooms, Miso Aioli, Wonton Crisps, Pea Shoots, Sesame Seeds
Glass: Maverick Estate Sauvignon Blanc
Bottle: Culmina Decora Riesling
- Pan Seared Arctic Char** **\$29**
Crispy Seafood Croquette, Braised Fennel & Peppers, Mussel Velouté
Glass: Meyer Family Okanagan Valley Chardonnay
Bottle: vinAmité Cellars Chardonnay
- "Yarrow Meadows" Duck Breast (GF)** **\$33**
Celeriac Purée, Potato Fondant, Seasonal Vegetable, Orange Balsamic Gastrique
Glass: Stoneboat Pinot Noir | Bottle: Blue Mountain Pinot Noir
- Braised Beef Short Rib (GF)** **\$39**
Potato Pavé, Local Roasted Root Vegetables, Red Wine Braising Jus
Glass: Cassini Cellars Cabernet Sauvignon
Bottle: Burrowing Owl Cabernet Sauvignon
- Perfect Add-On**
Sautéed Mushrooms \$3 | Gorgonzola Blue Cheese \$4
Mushroom Bacon Ragu \$6 | Sautéed Lobster in Garlic Butter \$18

LOBSTER BAR

- Chef Nick's Lobster Bisque** **\$12**
Rich Lobster Stock, Brandy, Cream
Glass: Meyer Family Okanagan Valley Chardonnay
Bottle: Cassini Cellars Chardonnay
- Lobster Mac & Cheese** **\$18**
Cheddar, Herb & Roasted Garlic Gremolata
Glass: Meyer Family Okanagan Valley Chardonnay
Bottle: Ursa Major Chardonnay
- Lobster Ravioli** **\$34**
Roasted Garlic Cream Sauce, Tarragon Pistou, Green Peas, Salsa Fresca
Glass: Bartier Bros. "Project B" Rosé | Bottle: Stag's Hollow Rosé
- Lobster Nachos** **\$25**
Wonton Chips, Black Beans, Jalapeño, Jack & Cheddar Cheeses, Salsa Fresca, Roasted Garlic Aioli
Glass: Meyer Family Okanagan Valley Chardonnay
Bottle: vinAmité Cellars Chardonnay