



Appetizers

Skillet Roasted Salt Spring Island Mussels

Wild boar sausage, grape tomatoes, rosemary, shallots, garlic, caper berries, white wine, lemon, and butter. Served with house made bannock **24**

Charcuterie Board

Daily meat and cheese selection with house pickles, wild blueberry mustard, mixed nuts and berries. With bannock crostini **26**

Bannock with Spruce Butter

House made sage bannock with whipped spruce tip butter **12**

Dry Rub Chicken Wings

Free run, whole wings prepared with our signature dry rub **18**

Bison French Onion Soup

Braised bison and caramelized onions in a sherry scented bison broth
Baked with bannock croutons and Swiss cheese **17**

Grilled Elk Satays

Sage chimichurri marinade, wild blueberry birch glaze, candied rosehip salt **18**

Soup of the Day Cup **8** Bowl **10**

Salads

Add Chicken 9 Add Salmon 9 Add tofu 9

Hot Springs Salad

Mixed greens, grape tomatoes, cucumber, radishes, with a sunflower and lemon dressing

21 Large **10** Small

Kale Quinoa Salad

Baby kale and quinoa tossed with grape tomatoes, pumpkin seeds, hazelnuts, sun-dried blueberries and hemp hearts in a maple vinaigrette, topped with Okanagan goat cheese

22 Large **12** Small

Caesar Salad

House made caesar dressing, mixed greens, boar bacon, bannock croutons, Grana Padano and lemon

22 Large **12** Small

Arugula Beet Salad

Yellow beets, arugula, hemp hearts, pumpkin seeds, Okanagan goat cheese and sumac dressing

22 Large **12** Small

Cranberry Cobb Salad

Avocado, boar bacon, Little Qualicum blue claire, cherry tomato, toasted pecan, cranberries, soft boiled egg and cranberry dressing on mixed greens

22 add chicken 9



Burgers and Casuals

Burgers come with a choice of soup, hot springs salad or hand cut shoestring fries

Substitute Yam fries **3** Caesar salad **3** Kale salad **3**

Add bacon, cheddar, swiss or mushrooms **2**

Ktunaxa Grill Beef Burger

Grass fed beef patty, arugula, house cheddar sauce, tomato jam, sage mustard and a pickle on a hemp heart brioche bun **24**

Ktunaxa Grill Chicken Burger

Seasoned chicken breast, Swiss cheese, mushrooms, arugula, wild boar bacon jam and cranberry relish on a hemp heart brioche bun **22**

Ktunaxa Grill Veggie Burger

House-made patty, sumac-carrot chutney, arugula, sage mustard and tomato jam on a hemp heart brioche bun **22**

The Reuben

Smoked brisket, Swiss cheese, sage mustard and house fermented blaukraut on Kaslo sourdough **22**

Fish and Chips

Wild BC rockfish in a fresh dill beer batter with hand-cut shoestring fries and our signature dip **24**

Add-ons 8

Hot springs salad
Kale quinoa salad
Caesar salad
Arugula beet salad
Kaslo sourdough garlic toast

Yam fries
Handcut shoestring fries
Root vegetable mash
Wild rice pilaf
Roasted seasonal vegetables



Entrees

Grilled Bavette Steak

8oz cut of grass fed beef with sage reduction,
seasonal vegetables and root vegetable mash **46**

Cast Iron Pork Chop

Thick cut, seared BC pork chop, Saskatoon berry hunter sauce,
seasonal vegetables and wild rice pilaf **44**

Wild Sockeye Salmon

Crispy skin with pine pollen mustard sauce, pickled blackberries,
seasonal vegetables and wild rice pilaf **42**

Elk Wellington

Bone in elk loin, baked in puff pastry with mushroom duxelles and prosciutto.
With sage reduction, seasonal vegetables and root vegetable mash. **56**

Fraser Valley Duck Breast

Pan roasted breast with fermented local plum glaze and black garlic jus,
seasonal vegetables and wild rice pilaf **42**

Herb Crusted Walleye

Freshwater walleye fillet, herb crust, cedar dill beurre blanc,
seasonal vegetables and root vegetable mash **40**

Seafood Stew

Seasonal fish and shellfish, root vegetables and boar bacon in a smoked
tomato and herb broth with toasted bannock crostini **38**

Bison Short Rib

Tender braised bison, braising jus, seasonal vegetables
and root vegetable mash **44**

Wild Game Bolognese

Ground bison, elk and venison simmered in tomato and red wine with aromatic vegetables.
Served on pappardelle noodles, topped with parmesan whipped cream and fresh herbs **28**

Minimum gratuity of 20% for parties of 8 or more
Take Out Orders – Minimum gratuity of 12%

*“We source locally grown and raised, all natural products whenever possible.
We prepare them from scratch to bring you the very best product available”*

Executive Chef Cory Chapman



Children's Menu

For 12 years old and younger

All meals include an 8oz Beverage and Dessert **17**

Fish and Chips (1 Piece)

Choice of Fries, Soup or Salad

Grilled Cheese

Choice of Fries, Soup or Salad

Angus Burger

Choice of Fries, Soup or Salad

Chicken Strips

Choice of Fries, Soup or Salad

Pasta and Cheese Sauce

Beverages

Juices

Apple, Orange, Grapefruit, Cranberry, Pineapple

Soft Drinks

Pepsi, Diet Pepsi, Lemonade, Iced Tea, Ginger Ale, 7Up,
Soda Water, Tonic, Dr. Pepper, Root Beer

Other

Milk, Chocolate Milk