



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 gf**

Chicken Wings *Hot Buffalo or salt and pepper* **16 gf**

Mushrooms Croustade *Locally cultivated mushrooms, grilled Kaslo sourdough toast, pesto, cream and aged BC gouda* **16 v**

Bannock and Dips *Bannock flatbread with house-made dipping sauce* **10 v**

Crispy Calamari *Tzatziki* **16**

Soup of the Day **9**

Salads

Hot Springs Salad *Mixed greens, grape tomatoes, cucumber, radishes, with a sunflower and lemon dressing* **14lg 9sm v gf vg**

Baby Romaine Salad *Tossed with a classic Caesar dressing, bannock croutons, aged BC gouda and lemon* **16lg 11sm gf**

Add chicken 6; Columbia River steelhead 8

Burgers and handhelds

Half Pound Angus Burger *Grass fed beef, lettuce, tomato, pickle, onion, mayonnaise, on a soft potato bun* **20 gf**

Grilled Chicken and Avocado *Organic chicken breast, fresh avocado, lettuce, tomato, cheddar, and mayonnaise on a soft potato bun* **17 gf**

Veggie Burger *black bean patty, lettuce, tomato, carrot chutney and pesto mayonnaise on a soft potato bun.* **18 v**

Add bacon, Cheddar, Swiss or Mushrooms or Sub Yam fries or Caesar salad **2 each**

Burgers and handhelds come with a choice of cup of soup, small salad, or fries

Entrees

Beretta Farms 10oz Ribeye *Bacon wrapped Ribeye, whipped local potatoes, roasted vegetables and demi-glace* 40 gf

Bone In Pork Chop *Thick cut BC pork chop, roasted vegetables, whipped potatoes, classic Hunter sauce with boar bacon and local mushrooms* 36 gf

Columbia River Steelhead Trout *crispy skin trout fillet, warm roasted vegetable and potato salad, cedar vinaigrette, smoked caperberry.* 32 gf

Oven Roasted Chicken Breast *Pan roasted chicken supreme, roasted vegetables, whipped potatoes and black garlic jus* 30 gf

Fish and Chips *Wild BC Rockfish in a local Kolsch dill batter* 22

Today's Pasta Feature *Please ask your server for details. Market price*

Add on's 6 Cup of soup

Kaslo Sourdough garlic bread

Spring salad; Caesar salad

Fries; Yam fries

Feature Dessert

Fresh house-made slice of pie 9 *Add vanilla gelato* 3

vg Vegan or can be made Vegan

v Vegetarian or can be made Vegetarian

gf Gluten free or can be made Gluten free

Gratuity of 15% will be added for parties of 6 or more

We source locally grown and raised, all natural products whenever possible and lovingly prepare them from scratch to bring you the very best product available. ~Executive Chef Cory Chapman

