

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, house honey garlic or salt and pepper* 16 gf

Mushroom Croustade *Locally cultivated mushrooms, toasted bannock, sage sunflower pesto, mornay sauce and parmesan* 16

Bannock and Dip *Fresh made bannock with today's feature dip* 12 v

Crispy Calamari Tzatziki 16

Soup of the Day *cup 6 bowl 8*

Salads

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

Arugula Beet Salad *Local beets, arugula, hemp hearts, pumpkin seeds, goat cheese and sumac dressing*
18lg 12sm gf

Caesar Salad *Classic Caesar dressing, artisan lettuce, boar bacon lardons, bannock croutons, grana Padano, and lemon*
18lg 12sm gf
Add chicken 7 Columbia River steelhead 9

Burgers and handhelds

Ktunaxa Grill Signature Burger *Wild game patty, arugula, cheese sauce, tomato jam, sage mustard, house made pickles, on a soft potato bun* 22 gf

Ktunaxa Grill Signature Chicken Burger *Seasoned chicken breast, Swiss cheese, mushrooms, arugula, wild boar bacon jam, cranberry relish, on a soft potato bun* 19 gf

Veggie Burger *Black bean patty, arugula, tomato, fermented red cabbage, sage mustard mayonnaise, on a soft potato bun* 18 v

The Reuben *Smoked brisket, Swiss cheese, sage mustard and house fermented blaukraut on Kaslo sourdough* 18

Add Bacon, Cheddar, Swiss or Mushrooms or Sub Yam fries 2

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

Entrees

10oz New York Strip *AAA Black Angus, whipped potatoes, roasted vegetables, sage reduction* 40 gf

Free Run Elk Escalope *Juniper and rosemary rub, grilled rare, wild rice pilaf, roasted vegetables, Saskatoon berry relish, sage reduction* 40 gf

Columbia River Steelhead Trout *Crispy skin, warm potato salad, roasted vegetables, sumac, cedar vinaigrette and smoked Caperberry* 34 gf

Fraser Valley Duck Breast *Fennel dusted, local plum honey glaze, black garlic jus, wild rice pilaf, roasted vegetables* 34 gf

Fish and Chips *Wild BC Rockfish in a fresh dill beer batter. Hand cut Kennebec fries and signature dip*

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

Add on's 6

Kaslo Sourdough garlic bread

Spring salad

Caeser salad

Fries; Yam fries

Feature Dessert

Ask your server for today's daily creations

vg Vegan or can be made Vegan

v Vegetarian or can be made Vegetarian

gf Gluten free or can be made Gluten free

Gratuuity 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

Open Wednesday thru Sunday: 11am - 8:30pm



KTUNAXA
grill

Children's Menu

1 Piece Cod

choice of fries, soup, or salad

\$10

Grilled Cheese

choice of fries, soup, or salad

\$10

Angus Burger

choice of fries, soup, or salad

\$10

Pasta and Cheese Sauce

\$10

Chicken Strips

choice of fries, soup, or salad

\$10