

TO SHARE

Charcuterie Board | 36

Cured meats, Cheese's, Pickled Vegetables, Olives, Roasted Nuts, House Mustard and Seasonal Compote, Focaccia, Crackers

Cheese Board | 33

Local and Imported Cheese's, Pickled Vegetables, Olives, Roasted Nuts, House Mustard and Seasonal Compote, Focaccia, Crackers

Burrata | 31

Locally produced Burrata, Heirloom Tomatoes, Marinated Olives, Fresh Basil, Olive Oil, Balsamic Glaze, Focaccia and Crackers

Steamed Mussels | 30

1Lbs Fresh Mussels, Coconut Green Curry Sauce, Focaccia and Lemon

Hummus Board | 25

Olives, Pickled Vegetables, Focaccia, Crackers

Shrimp Cocktail | 20

Poached Shrimp, Cocktail Sauce, Fresh Lemon

Chicken Wings | 17

Forno Fire Chicken Wings. Choice of Hot, BBQ or Salt & Pepper.

Truffle Fries | 15

Shaved Parmesan, Parsley, Garlic Aioli

House Cut Fries | 8

SALAD

Tuna Tataki | 30

Seared Tuna, Greens, Quinoa, Fresh Berries, Lemon Vinaigrette

Steak Salad | 35

Grilled Striploin, Roasted Pear, Local Beets, Candied Pecan, Blue Cheese, Roasted Shallot Vinaigrette

Caesar Salad | 16

Crisp Romaine, House Dressing, Shaved Parmesan, Croutons, Lemon

Green Salad | 16

Tomato, Cucumber, Dried Cranberry, Roasted Shallot Vinaigrette

Tomato Bocconcini | 22

Heirloom Tomato, Locally Produced Bocconcini, Cipollini Onions, Pine Nuts, Fresh Basil, Olive Oil, Balsamic Glaze

Add Chicken Breast | 11 Add Prawns (4) | 14

PIZZA

Margarita | 23

San Marzano Tomato Sauce, Local Bocconcini, Fresh Basil, Balsamic Glaze

Prosciutto | 27

San Marzano Tomato Sauce, Prosciutto, Pineapple, Fresno Pepper, Mozzarella, Honey Drizzle

Roasted Chicken | 27

Basil Pesto Sauce, Roasted Chicken, Mushrooms, Sweetie Drop Peppers, Balsamic Glaze

Three Meat | 28

San Marzano Tomato Sauce, Mozzarella, Local Pepperoni, Salami, Chorizo, Pickled Jalapeno, Red Onion

Vegetable | 26

San Marzano Tomato Sauce, Mozzarella, Artichoke Hearts, Roasted Garlic, Olives, Oven Roasted Tomato, Fresh Arugula

Butter Chicken | 26

Seasoned Chicken in Exotic Spices, Butter Chicken Sauce, Red Pepper, Red Onion, Mozzarella

Daily Feature | 26

Ask your server about today's creation!

Gluten Free Crust | 4 Vegan Cheese | 4

MAINS

Chuck Burger | 25

Chuck Patty, Bacon, Cheddar, Garlic Aioli, Lettuce, Tomato, Pickled, Onion, Fries or Salad

Chicken Shawarma | 23

Marinated Chicken, Naan Bread, Tomato, Onion, Cucumber, Tzatziki, Tahini Sauce, Fries or Salad

Chicken Club | 23

Grilled Chicken Breast, Bacon, Cheddar, Pesto Aioli, Oven Roasted Tomato, Lettuce, Fries or Salad

Fettuccine Alfredo | 24

Roasted Garlic, Heavy Cream, Shaved Parmesan, Parsley
Add Chicken Breast | 11 Add Prawns (4) | 14

Chicken Adobo Bowl | 23

Marinated Braised Chicken, Rice, Bell Pepper, Onion, Carrot, Scallion, Black Sesame

Surf & Turf | 55

Grilled 8oz Striploin, Garlic Shrimp, Truffle Fries, Side Salad

Halibut & Chips | 40

Lakesider Beer Battered Halibut, House Cut Fries, Slaw, Tartar Sauce, Lemon

KIDS

Small Fries | 5

Cheese Pizza | 15

Burger & Fries | 16

Kids Plain Burger with Cheese

Pasta | 14

Alfredo or Buttered

DRINK LIST

Wine Selection	5oz/750ml
N/V Sparkling Brut	11/ 25
2022 Big White	9.95/ 21.5
2022 Viognier	9.95/ 26
2020 Chardonnay	9.95/ 26
2021 Rosé	9.95/ 20.5
2020 Big Red	9.95/ 24
2021 Midnight	9.95 /28
2020 Premier Merlot	12/ 35
2021 The Premier	12/ 45
2020 Premier Syrah	44
2021 Premier Cabernet Sauvignon	40
2020 Premier Merlot	35
2018 Sparkling Pinot Blanc	40
Pol Roger Reserve Brut	160
Veuve Clicquot Brut	160
Sangria Glass 5oz	9.95
Sangria Pitcher 25oz	37.5
Mimosa	12
Wards Cider 473ml	9.95
Ginger / Original / Rose / Mimosa	
Kelowna Beer Institute 472ml	9.95
Pilsner / Hibiscus Lemonale / Citratooth IPA	
Lakesider Brewing 472ml	9.95
Sunburn Amber Ale / Lazy Paddle Pale Ale / Last Sunset Raspberry Sour / Skinny Dip Lager	
Non Alcoholic	6.95
Italian Soda (Assorted Flavours)	3.75
Pop / Iced Tea	3.75
Apple / Orange Juice	3
San Pellegrino	