



Redfish Grill

Share Plates

Sesame Seared Tuna \$10
Pan seared rare BC tuna on a mango, pepper, salsa with a ginger cilantro dressing. Served with a crisp pappadum. Only served rare.

Grilled Prawn Skewer \$9
Tender skewer of prawns, brushed with a sweet chili, tamarind glaze & fire grilled. Served with mango salsa and chili lime aioli.

Noodle Wrapped Shrimp \$9
Noodle wrapped shrimp served with mango avocado salsa and a dip sauce.

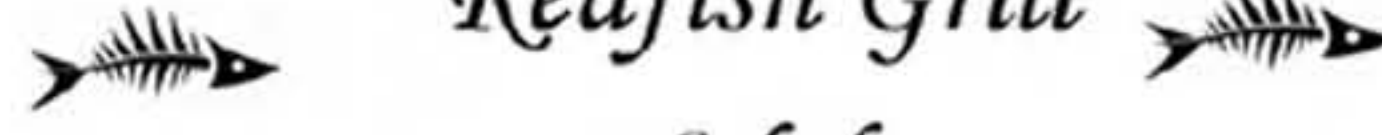
Spring Rolls \$6.5
Crispy spring rolls, stuffed with tasty vegetables. Served with a dip sauce. *Vgn*

Edamame & Wok Seared Chillies \$7
Steamed edamame served with wok seared chillies and a lemongrass chilli aioli. *Vgn*

Sweet Potato Fries \$5.5
Delectable and healthy, served with a dip sauce. *Vgn - no dip*

Pot Stickers \$8
Wok infused pot stickers, pork, chicken, ginger & garlic. Flavour in every bite. Dipping sauce

Chicken Fingers & Fries \$10



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Salads

West Coast Salad \$7
Crispy blend of lettuces, apple, spinach & veggies tossed in a Thai vinaigrette. *Vgn*

Indonesian Satay Salad \$13
West Coast greens, spinach, Asian slaw, beets, pea shoots, with a sesame soy dressing. Your choice of chicken or marinated tofu skewer. *Vgn*

Okanagan Salad \$10
West Coast greens, spinach, apple, red onion, walnuts & Okanagan goat cheese, tossed in a pear guava dressing.

Valhalla Feast \$9
Garbanzo beans, red onion, beets, tossed in a Thai dressing. Served on a bed of lettuce and spinach. Topped with fresh pea shoots and a pappadum. *Vgn*

Caesar Salad \$9
Crispy romaine, seasoned croutons with our own caesar dressing.

Gourmet Burgers

Wild Salmon Burger \$10.25
Pacific Salmon filet, tamarind glazed, lettuce, onion & garlic aioli.

Bandito Bison Burger \$9.99
Grilled Bison patty, made in house, spinach, chipotle ketchup, chili lime aioli.

Big Gahuna \$9.99
Prime Rib patty, aged white cheddar, red onion, bacon, garlic aioli and grainy mustard.

Pancho Villa \$9.25
Veggie patty, spinach, aged white cheddar, chipotle ketchup, chili lime aioli.

Classic Burgers \$8.35
Prime Rib or veggie patty, onion, garlic aioli and grainy mustard.

burgers have lettuce or spinach, tomato, onion pickle. served with soup or fries. salad \$2 extra half and half \$3



Sandwiches

available until 4:30pm

Gourmet Chicken \$9.50
Firegrilled chicken breast, goat cheese, lettuce, apple, cranberry salsa and garlic aioli.

Veggie Feast \$8.99
Tomato, spinach, onion aged white cheddar, garlic aioli.

Wild Salmon & Mango \$9.99
Wild salmon filet, mango salsa, spinach, onion, Thai curry dressing & grainy mustard.

Stacked Club \$9.75
Firegrilled chicken, bacon, lettuce, tomato, aged white cheddar garlic aioli.

sandwiches are served on filocini bread, fresh from the oven daily. served with soup or fries. salad \$2 extra half & half \$3

we use Canola Harvest Hi Low Oil - Trans fat free

Bowls

Red Thai Curry Prawn Bowl \$15
Red curry sauce with coconut milk, kiffir lime and lime juice simmered with asian vegetables, over jasmine rice. Topped with a fire grilled prawn skewer, pea shoots and crispy noodles. *Vgn*

Pad Thai \$14
A long time house favorite. Rice noodles, Asian vegetables, tossed in a traditional sauce. Topped with crispy noodles, chopped peanuts and pea shoots. Spicy!!! Served with your choice of marinated tofu or chicken skewer. *Vgn*

Tamarind Rice Bowl \$14
Asian vegetables in a tamarind chili cilantro sauce over rice. Crispy noodles & shaved beets. Your choice of marinated tofu, chicken skewer. *Vgn*

Sesame Ginger Noodle Bowl \$15
Rice noodles, sauteed Asian vegetables in a delicious oriental sauce. Your choice of tofu, chicken or shrimp skewer. *Vgn*

Wild Mushroom Curry Bowl \$12
A flavourful blend of curries and spices to gently tantalize your palette. Chicken, wild mushrooms, celery, carrots and fresh basil served over rice with a Papadum.



Land & Sea



Pacific Salmon & Mango Salsa \$16
Pan seared wild Pacific salmon, with mango salsa, drizzled with ginger soy, potatoes and seasonal vegetables. Oceanwise.

Apple & Brie Stuffed Chicken Breast \$15
Tender chicken breast stuffed with apple, Brie cheese & thyme served with daily potato and seasonal vegetables.

Wild Mushroom Rotini \$15
Rotinni stuffed with wild and portabella mushrooms slices, ricotta and Romano cheese. Served with a fresh herb wine sauce.

Roasted Squash & Quinoa \$15
Oven roasted seasonal squash, with a quinoa salad and seasonal vegetables. *vgn*

NY Striploin \$19
8 oz baseball striploin, fire grilled to your liking. Served with daily potato and seasonal vegetables.

NBC Barbeque Ribs \$19
Tender baby back ribs, seasoned and oven roasted then baked with our own chipotle BBQ sauce, made with local organic ale. Served with daily potato and Caesar Salad. Half rack \$15

