



## STARTERS

### SOUPS

- HOMEMADE TOMATO BISQUE** 10  
*MADE RICH WITH SMOKED BACON AND FINISHED WITH PERNOD*
- SMOKE STEELHEAD CHOWDER** 12  
*ALWAYS AN INLAND WATER FAVORITE, RICH AND CREAMY*
- CHEF'S DAILY CREATION** 10

### SALADS

- MICRO GREEN SALAD** 10  
*WITH VEGETABLE JULIENNE, CHEVRE CHEESE, PUMPKIN SEEDS  
AND OUR HOUSE DRESSING*
- SPINACH AND BEET SALAD** 12  
*FRESH SPINACH WITH ROASTED BEETS, RED ONION,  
GRAPEFRUIT SEGMENT AND FETA CHEESE  
TOSSED IN OUR LIGHT MUSTARD VINAIGRETTE*

**TABLE SIDE CAESAR MADE AT YOUR TABLE WITH THE CHEF'S TAKE  
ON AN OLD-FASHIONED CLASSIC WITH SMOKED BACON, COUNTRY  
CROUTONS AND FINISHED WITH SHAVED PARMESAN CHEESE 12**

### APPETIZERS

- ZIATAR SPICED LAMB POPS** 14  
*TENDER LAMB CHOPS DRY RUBBED WITH THYME AND SUMAC INFUSED SPICE  
BLEND GRILLED TO MEDIUM RARE AND SERVED WITH CITRUS AIOLI*
- GRILLED BEEF BITES** 12  
*THICK CUTS OF HAUGHTON BEEF, SERVED WITH A CABBAGE BLUE  
CHEESE SALAD*
- CONFIT DUCK ON ARUGULA SALAD** 15  
*TENDER BROME LAKE DUCK SCENTED WITH JUNIPER BERRY, ORANGE AND BLACK  
PEPPER SLOW CONFIT AND OVEN CRISPED SERVED WITH ARUGULA AND TART  
CRANBERRY SALAD*
- SEARED PRAWNS AND SCALLOPS ON FENNEL AND APPLE SALAD** 15  
*TENDER SCALLOPS AND PRAWNS, PAN SEARED, SERVED WITH A FENNEL APPLE  
SALAD SEASONED WITH TARRAGON AND LEMON*
- BRASOLA BOARD** 13  
*PROSCIUTTO STYLED BEEF TENDERLOIN WITH CAPERS, RED ONION, AND ARUGULA  
WITH DIJON CREAM*
- ASPARAGUS AND BRIE TART** 12  
*FRESH ASPARAGUS AND CREAMY BRIE BAKED ON A HOUSE MADE  
TART SHELL*
- ITALIAN MEATBALLS IN MARINARA** 12  
*BLEND OF GROUND BEEF, PORK, AND VEAL WITH AGED WHITE CHEDDAR, WITH  
TOPPED PARSLEY AND SHREDDED ASIAGO*
- SMOKED SALMON BOARD** 13  
*COLD SMOKED BC WILD SALMON SERVED WITH RED ONIONS, CAPERS, AND LEMON*
- CHARCUTERIE BOARD** 13  
*A SELECTION OF FINE CURED MEATS AND CHEESES,  
SERVED WITH WARM BAGUETTE*



## FROM THE BROILER

<b>10 OZ. NEW YORK STRIPLOIN</b> <i>A MARBLED MASTERPIECE</i>	<b>32</b>
<b>12 OZ. RIB EYE STEAK</b> <i>HAUGHTON BEEF GRILLED TO PERFECTION</i>	<b>36</b>
<b>8OZ BEEF TENDERLOIN</b> <i>PAN SEARED &amp; ROASTED</i>	<b>34</b>
<b>ADD TO YOUR STEAK</b>	
<b>PRAWNS OR SCALLOPS</b>	<b>6</b>
<b>LOBSTER TAIL</b>	<b>12</b>

*ALL STEAKS ARE SERVED WITH FRESH SEASONAL VEGETABLES*

### AND YOU'RE CHOICE OF:

YUKON GOLD MASHED POTATO  
BARLEY AND HERB RISOTTO  
YAM FRIES

BAKED POTATO WITH ALL THE TRIMMINGS  
GARLIC AND HERB FINGERLING POTATO

### WE ALSO WANT YOU TO CHOOSE FROM ONE OF OUR HOME MADE SAUCES:

GARLIC HERBED BUTTER  
RED WINE DEMI GLAZE

PEPPERCORN BRANDY SAUCE  
CABERNET GLAZED MUSHROOM &  
ONIONS

## ENTRÉES

<b>MAPLE GLAZED WILD BC SALMON</b> <i>PAN SEARED &amp; SERVED ON YUKON GOLD MASHED POTATO AND SEASONAL ROASTED VEGETABLES</i>	<b>24</b>
<b>BRAISED SHORTRIB LASAGNA</b> <i>TENDER BRAISED SHORT RIB MEAT LAYERED BETWEEN FRESH PASTA WITH MUSHROOM, ONIONS, AND OUR SPECIAL THREE CHEESE BLEND</i>	<b>22</b>
<b>PUNTANESCA PAPPARDELLE WITH PRAWNS AND SCALLOPS</b> <i>SEARED PRAWNS AND SCALLOPS ATOP PAPPARDELLE PASTA WITH A PUNTANESCA SAUCE</i>	<b>24</b>
<b>PAN SEARED HERBED CHICKEN BREAST</b> <i>OVEN ROASTED AND SERVED WITH YUKON GOLD MASHED POTATO OR BAKED POTATO AND FRESH SEASONAL VEGETABLES</i>	<b>23</b>
<b>ROAST PORK LOIN ON BUTTER BEAN RAGU</b> <i>TENDER BC PORK LOIN OVEN ROASTED AND SERVED ON A SLOW BAKED BUTTER BEAN RAGU WITH CHUNKY TOMATO, RED ONION, GARLIC AND FRESH CHOPPED PARSLEY</i>	<b>23</b>
<b>QUINOA VEGETABLE STEW</b> <i>ORGANIC QUINOA AND FRESH VEGETABLE IN A RICH TOMATO BROTH</i>	<b>18</b>
<b>BEEF OSSO BUCCO</b> <i>BEEF SHANK SLOW BRAISED WITH WHITE WINE, ROOT VEGETABLES, TOMATOES &amp; HERBS, GREMOLATA AND YUKON MASHED POTATO</i>	<b>22</b>
<b>THE DOUGIE BURGER</b> <i>9OZ OF HAUGHTON GROUND BEEF MIXED WITH BACON AND GRUYERE CHEESE, SERVED ON A HOUSE BAKED BRIOCHE BUN, FINISHED WITH OUR ROAST GARLIC WHITE TRUFFLE AIOLE; ALL THAT AND A SIDE OF OUR POUTINE.</i>	<b>21</b>
<b>BROILED SABLEFISH</b> <i>PAN SEARED AND BROILER FINISHED WITH A PARSNIP PUREE, CARAMELIZED BRUSSEL SPROUTS, AND SHALLOTS AND FINISHED WITH PANCETTA LARDONS</i>	<b>34</b>
<b>VEAL MEDALLIONS</b> <i>PORCHINI DUSTED VEAL, OVEN ROASTED AND SERVED ON A CELERIAC MASH WITH SEASONAL VEGETABLES</i>	<b>28</b>
<b>BUTTERMILK FRIED CHICKEN</b> <i>BC FREE RANGE CHICKEN, MARINATED FOR 24 HOURS, FRIED UNTIL CRISP, SERVED WITH OUR YUKON MASH POTATOES AND CREAMED CORN</i>	<b>22</b>

THANK YOU FOR ALLOWING US TO BE YOUR HOST!

EXECUTIVE CHEF  
MIKE SWANN

RESTAURANT MANAGER  
TROY MOORS