



LAKESIDE LOUNGE

WINTER 08-09

Pica Pica Olives Artisan Stuffed Olives, Crisp Tempura	\$7
Edamame Beans with Root Vegetable chips Warm Soy Beans, Smoked Sea Salt	\$7
French Fries with Black Truffle & Parmesan Lemon Garlic Aioli	\$6
“Nita Nachos “Queso Fundido Organic yellow corn chips, Mexican Cheese Fondue, Spicy Chorizo Jalapeño chilli salsa Add sour cream or guacamole	\$14 \$2.50
Petit Charcuterie Duck & Wild Boar Prosciutto, Warm Okanagan Goat Cheese Green Olive & Caper Tapenade, Gherkins	\$9
Duo of Artisanal Cheese Port Mission Figs, Sun Dried Apricot Compote and Fresh Apple Walnut Rye Crostini	\$9
Karage Fried Chicken Yuzu & Japanese Peppercorn Spiced Chicken	\$9
Poutine Au Foie Gras French Fries with Cheese Curds, Gravy & Foie Gras Melt	\$10
Salt & Pepper Squid Chilli, Lime & Wasbi Tobiko Mayo	\$8
Slopping Hills Sausage Fennel & Apple Slaw, Smoked Chipotle Sauce	\$9



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Soup of The Day Seasonally Inspired, Sourdough bread	\$9
Nita Lake Caesar Salad Crisp Romaine, Classic Dressing, Parmesan, Herb Croutons Add chicken Add Sockeye salmon	\$12 \$8 \$8
Pemberton Meadows Burger All Natural Beef Patti, Crisp Lettuce, Onion Jam & Pickles Served with Fries Add Canadian Bacon or Smoked Cheddar	\$14 \$2
Veggie Burger House made Chickpea & Carrot Patti, Cucumber & Yogurt Mayo Crisp lettuce & Tomato, Served with Fries	\$15
Chicken Sandwich Chicken Breast, Toasted Panni, Lettuce & Tomato Lemon & Caper Aioli, Served with Fries	\$16
Mini Steak Frites with Lobster Butter Grilled Rib Eye, Compound Butter, Fries & Watercress	\$21
Substitute for Mixed Greens or Caesar Salad	\$2

Please inform your server of any allergies or dietary concerns
Tables of 6 or more will have a suggested service charge of 18%