SMALL PLATES + SHARES

Milk Buns | 14
Whipped Honey Butter

Candied Salmon Bannock Tostadas | 22
BC Salmon | Maple Glaze | Bannock Tostadas | Sumac Yogurt Sauce | Pickled Onion | Local Sprouts

Cordo Truffle Fries | 14
Parmesan Snow | Truffled Aioli | Gremolata (GF, VEG)

Crispy Humboldt Squid | 22
Tzatziki | Fresh Herbs | Fresh Lemon | Crispy Capers | Fried Olives

Sweet Potato Gnocchi | 24
Sage | Roasted Wild Mushrooms | Brown Butter | Shaved Grana Padano (VEG)

Lamb Lollipops | 28
Fresh Herb Purée | San Marzano (GF)

Bang Bang Cauliflower | 18
Crispy Cauliflower | Bang-Bang Sauce | Scallions | Everything Seasoning (VEG)

Arancini | 20
Mushroom | Blue Cheese | Mozzarella | Sauce Soubise

Antipasto Board | 34
House-Made Chorizo Terrine | Locally Cured Meats | Whipped Ricotta | Smoked Gouda | House Pickles + Crackers | Bacon Jam (GF)

Lamb Meatballs | 23
Spiced Tomato Sauce | Toasted Pine Nuts | Ricotta (N)

SALADS

Kale Salad | 21
House Grown Baby Kale | Roasted Pears + Pear Glass Garnish | Roasted Yams | Pomegranate | Candied Spiced Cashews | Apple Vinaigrette (N)

Baby Gem Caesar Salad | 18
Roasted Garlic Vinaigrette | Focaccia Croutons | Crispy Anchovies | Reggiano | Bacon Lardons

Cellar Salad | 19
Brussels Sprouts | Roasted Cauliflower | Radicchio | Arugula | Shaved Parmesan | Roasted Acorn Squash | Pomegranate Vinaigrette

SALAD ENHANCEMENTS
Flat Iron Steak | 19
Grilled Salmon | 21
Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 16
Crispy Tofu | 6

BOWLS + CASUAL

Wellness Bowl | 25
Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Crispy Chickpeas | Avocado | Romesco (GF, V, N)

Flat Iron Steak | 19
Grilled Salmon | 21
Grilled or Blackened Chicken | 12
Garlic Sautéed Prawns | 16
Crispy Tofu | 6

Fish + Chips | 22
Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

Chef's Market Soup + Biscuit | 12
Chef's Seasonally Inspired Soup | Cheddar Herb Biscuit

Pumpkin Soup | 14
Crispy Sage | Toasted Pine Nuts (N)

BAR + LOUNGE FEATURES

Flat Iron Sandwich | 30
Roasted Mushrooms | Truffle Aioli | Arugula | Shaved Grana Padano

Grilled Chicken + Brie | 27
Grilled Chicken | Melted Brie | Toasted Focaccia | Fresh Arugula | Crisp Prosciutto | House Made Bacon Jam

(GF) Gluten Friendly **(V)** Vegan **(Veg)** Vegetarian **(N)** Contains Nuts | Tables of 8 or more guests are subject to 18% auto gratuity

ENTRÉES

Available from 4:00pm - 10:00pm

Filet Mignon | 57

Bone Marrow Butter | Creamy Pomme Purée | Bordelaise Sauce | Seasonal Vegetables
Garlic Sautéed Prawns | 16

Pork Chop | 34

Two Day Brined Pork Loin | Celeriac-Parsnip Purée | Roasted Carrots | Lass Chance Haskap Cider Braised Apple and Pear Chutney

CRB Burger | 28

Fresh 63 Acres Farms Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Tomato | Lettuce | Artisan Burger Roll | Kitchen Pickle

Substitute Lettuce Bun or GF Bun | 3
Substitute Onion Rings | 5
Bacon or Fried Egg | 4 each

Beef Pappardelle | 44

Fresh Made Fratelli's Pasta | Beef Tenderloin | Shallots | Mushrooms | Green Peas | Red Wine Cream Sauce

Crispy Skin Trout | 33

Smashed Baby Potatoes | Roasted Cipollini Onions | Sautéed Kale | Beurre Blanc

All Day Braised Lamb Shank | 36

Slow Cooked Lamb Shank | Roasted Cauliflower | Yam Purée | Fresh Pomegranate | Pan Jus

Roasted Game Hen | 35

Half a Game Hen | Fondant Potatoes | Roasted Cellar Vegetables | Mushroom Red Wine Demi Glace

SIDES

Garlic Focaccia | 6
Pomme Purée | 12
Crispy Onion Rings with Shallot Aioli | 14

WEEKEND FEATURES

Saturday Evening Roast | 49

10 oz. AAA Prime Rib of Beef | Yorkshire | Creamy Pomme Purée | Seasonal Vegetables
Available Saturday Evenings

Weekend Mussel Rotation | 23

Featuring a new creation each week. Ask your server for details.
Available Friday and Saturday Evenings

DESSERTS

Basque Cheesecake | 17

Traditionally Prepared Spanish Cheesecake | Mixed Nut Praline and Caramel Sauce (N)

Chocolate Torte | 17

Rich Chocolate Torte | Raspberry Coulis (GF)

Macarons | 13

Hand-Made Locally (3) (N)

MICRO-BATCH ICE CREAM + SORBETS

Vanilla Ice Cream | 13

Vanilla Bean (GF)
Affogato Shot | 3

Dubai Chocolate Ice Cream | 14

Crispy Filo Pastry (N)

House Made Sorbets | 13

Assorted Selections

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