

DINNER MENU

Small Plates

Squid | 17

Buttermilk marinated Humboldt, lightly dusted, crushed chilis, San Marzano, roasted shallot aioli (GF)

Asian Pork Belly Cracker | 15

Crispy fried, sweet + spicy sauce

Charcuterie | 26

Locally cured meats, house pickled vegetables, signature bacon jam, warm baguette, garlic + chive chevre, bone marrow.

Seared Scallops + Pork Belly | 22

Twice cooked pork belly, cauliflower mash, pickled mushrooms (GF)

Prawn Arancini | 15

Sweet soy, spicy mayo

Crispy Edamame | 13

Garlic, parmesan (GF, VEG)

Olives + Halloumi | 16

Marinated Sicilian olives, grilled haloumi, warm pita (VEG)

Steak + Avocado Tacos | 18

Beef tenderloin trim, corn tortilla, smashed avocado + pico de gallo, feta (GF)

Soup + Salads

Market Soup | 8

House-made biscuit

Caesar | 12

Power greens, parmesan, crispy bacon, house-made Caesar dressing, grilled pita

Buddha Bowl | 17

Charred corn + black bean quinoa, watermelon radish, roasted beets, spiced chickpeas, gem tomatoes, avocado, smokey peach vinaigrette. (GF)

Sesame Chicken Zucchini Noodle Bowl | 17

Dried goji berries, edamame, sesame soy dressing, fresh vegetables, cashews. (GF)

Local Smoked Trout Salad | 18

Kamloops Trout, torn lettuce, house pickled onions, radish, fresh dill, baby potatoes, green goddess dressing. (GF)

Grilled Steak Salad | 22

Charred corn, gem tomatoes, pickled onions, crisp greens, balsamic vinaigrette, crumbled feta. (GF)

Enhancements |

Grilled chicken | 6

Sauteed prawns | 9

Lamb meatballs | 8

Blackened steelhead trout | 9

Chef's Specialties

Steakhouse Burger | 19

Double stacked Fresh Canadian beef, signature bacon jam, roasted shallot aioli, smoked cheddar, onion haystack, lettuce, tomatoes, brioche roll + house fries.

Skip the bread and have a lettuce bun | 1.50

Add bacon, sauteed mushrooms, fried egg | 2 ea

BC Ling Cod + Fries | 20

Long line caught, panko breaded, house-made tartar, broccoli slaw, house fries.

Blackened Chicken Spaghetti Squash Bowl | 19

Blackened chicken, peppers, onions, grape tomatoes, charred corn, black beans, tzatziki. (GF)

Garlic Chili Oil Spaghetti | 17

Hand-made pasta, garlic chili infused oil, gem tomatoes, fresh herbs, white wine, parmesan.

Add grilled chicken | 6 sauteed prawns | 9 lamb meatballs | 8 blackened steelhead trout | 9

Cauliflower + Chickpea Vindaloo | 20

House blend curry paste, spiced cauliflower, crispy chickpeas, gem tomatoes, charred corn, fresh spinach, edamame beans, red onions, coconut rice + warm papadam. (GF, VEG)

Add grilled chicken | 6 sauteed prawns | 9 lamb meatballs | 8

Grilled Trout | 29

Local steelhead trout, sundried tomato + pumpkin seed pesto, coconut jasmine, seasonally inspired vegetables. (GF)

Chicken Saltimbocca | 28

Prosciutto, sage, lemon butter sauce, daily starch, seasonally inspired vegetables.

Cioppino | 34

House-made cioppino broth, fennel, local clams, ling cod, prawns, halibut, baby potatoes, crusty baguette.

Beef Tenderloin | 39

AAA Canadian beef, whiskey peppercorn sauce, daily starch, seasonally inspired vegetables.

Add seared scallops | 18 sauteed prawns | 9

Slow Braised BBQ Pork Ribs | 28

Warm potato + bacon salad, broccoli slaw. (GF)

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RESTO + BAR