

# MANTLES

RESTAURANT | LOUNGE

## STARTERS & PLATES TO SHARE

**dungeness crab cake** 🌊 14  
mango salsa, smoked pepper coulis

**onion tart** | 12  
goat cheese, micro lettuce, sherry vinaigrette

**spring risotto** | 14  
asparagus, shaved parmesan, truffle oil

**bison carpaccio** 🍷 12  
blood orange aioli, spiced chocolate | 1

**bruschetta** | 11  
mushrooms, toasted baguette, veal jus, aged gouda

## SOUP & SALADS

**organic potato** 🌱 9  
house smoked salmon, chive oil

**mountain soup** | 7  
seasonally inspired, local organic vegetables

**spring** | 8  
field greens, seasonal berries, candied pecans, balsamic vinaigrette

**classic caesar** | 8  
house made dressing, smoked bacon & parmesan cheese

**strawberry** | 10  
watersmeet micro greens, okanagan goat cheese, crisp pancetta

Add Grilled Chicken | 4  
Roasted Salmon | 5  
Tiger Prawns | 7

## Evenings 5pm-10pm

### COMFORT FOOD

**chicken curry** | 22  
jasmine rice, mango chutney, green salad

**rancher's stew** | 20  
local lamb & beef stew, puff pastry, spring green salad

**squash ravioli** | 19  
smoked bacon, sage butter sauce, parmesan

### GRILL

**pork** | 31  
grilled chop, organic squash, mustard/apple jus

**beef** | 34  
grilled tenderloin, garlic russet puree, confit shallots, red wine sauce

**chicken** | 29  
pan roasted breast, yukon gold potatoes, roast pepper jus

**lamb<sup>2</sup>** | 32  
grilled loin with braised lamb risotto, black mission figs

**bison** | 33  
grilled striploin, root vegetable pavè, spiced maple jus

### SEA

**catch of the day** | mp  
fresh pacific seafood

**sablefish** 🌊 31  
beluga lentils, forest mushrooms, citrus glaze

**sockeye salmon** 🌊 30  
russet puree, herb salad, caramelized lemon vinaigrette

**scallops & duck** 🌊 33  
seared and smoked, polenta, pomegranate jus

## FINISH

**pear ginger cake** | 8.5  
poached pear, sweet coconut cream

**lemon & white chocolate tart** | 9  
raspberries, macadamia nut crust

**cheese** | 12  
four selections, fruit, crackers

**crème brulee** | 8.5  
spiced chocolate, ginger macaroons

**dessert tapas share** | 15  
sampling of miniature desserts to

### Spring Three-Course Dinner

Select any Starter, Main & select Dessert from Our Dinner Menu  
42

**fridays**  
prime rib | 29

**saturdays**  
back country buffet | 39

**sundays**  
roast dinner | 35



Ocean Wise  
Recommended by the Vancouver Aquarium  
ocean-friendly seafood choice