



# LUNCH



## APPETIZER

### **Bannock and Butter | 6**

Made to order with house whipped flavoured butter

### **Chef's Daily Soup**

Bowl | 7 Cup | 5

### **Charcuterie and Cheese Board | 19**

Variety of local and house made pâtés, terrines and cured meats, served with a selection of Canadian cheeses, artisan bread, crisps and confiture

### **West Coast Crab Cakes | 15**

Creamy Waldorf apple salad, baby artisan greens and red pepper jelly

### **Bison Poutine | 12**

Braised bison short rib, cheese curds and pan gravy

### **Honey Glazed Turkey Wings | 12**

Dusted in rice flour and served with sweet chili aioli

## SALAD

### **Caesar Salad | 12**

Double smoked bacon, shaved Sylvan Star Gouda, pretzel croutons, lemon and garlic aioli

### **Selkirk House Greens | 9**

Artisan greens, sliced radishes, oven roasted tomato, cucumber wedges and honey mustard dressing

### **Roasted Beet Salad | 11**

Roasted beets, market greens, dried apricots and blueberries, goat cheese and hazelnut dressing

Add 7oz salmon | 9

Add 5oz chicken | 6



# LUNCH

## MAIN

### Selkirk Alberta Beef Burger | 16

House ground 7oz burger, Sylvan Star Gouda, lettuce, tomato, onion and roasted garlic aioli served on a brioche bun  
Sea salted fries or small house salad

### Pulled Bison Sandwich | 16

Braised Carmen Creek bison shoulder, fennel and kale coleslaw, Big Rock Honey Brown Lager BBQ sauce served on a toasted onion bun  
Sea salted fries or small house salad

### Pulled Chicken Wrap | 15

Free range chicken, sundried tomato tortilla, Valbella double smoked bacon, Oka and smoked Gouda cheese, spinach and garlic aioli  
Sea salted fries or small house salad

### Steak Sandwich | 18

7oz CAB striploin, garlic aioli, sautéed mushrooms and cotton fried onions served on a toasted baguette  
Sea salted fries or small house salad

### Executive chef

LEIGHTON SMYTH

### Chef de cuisine

TOBIAS LARCHER

### Lamb Meat Ball Orecchiette | 16

Driview Farms lamb and rosemary red wine meat balls, sage butter, orecchiette pasta, grape tomato, Parmesan and Swiss chard

### Heritage Farms Wild Boar Schnitzel | 16

Wild boar schnitzel, tomato aioli, lettuce, onion and tomato served on a pretzel baguette  
Sea salted fries or small house salad

### Beer Battered Fish and Chips | 17

Big Rock Traditional Ale battered BC cod filet and tartar sauce, served with sea salted fries and honey maple coleslaw

### PEI Poached Mussels | 15

Grainy mustard, garlic, tomato, Pernod and white wine, served with grilled sourdough

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.  
Separate bills are available for parties of up to 10 guests. Allergies can be accommodated – please talk to your server.