

SOUP OF THE DAY
small \$5 large \$7

HOUSE SOUP
field tomato - basil infused bisque
small \$5 large \$7

CHEESE & MEAT BOARD
roasted beet salad, fig balsamic marinade
assorted meats and cheeses
\$16

SMOKED FIRECRACKER PRAWNS
spice rubbed alderwood smoked jumbo prawns
salted limes
\$12

PEPPER CRUSTED TUNA
herb, pepper crusted ahi tuna
daikon, carrot salad
soy - pickled ginger emulsion
\$14

OYSTER TWO WAYS
three baked on the half shell,
asian greens gratin
two fresh on the shell
pineapple - lime salsa
\$15

BBQ PORK RIBS
overnight dry rubbed
wine and cider braised
seared in a smokey citrus bbq sauce
\$11

CALAMARI
crispy fried, tender baby squid
lime - madras cucumber dip
\$11

FEATURE THIN CRUST PIZZA
ask your server for this weeks feature
\$11

DOUBLE LAYER NACHOS
double baked corn tortilla
three cheese blend, green onions, jalapeños and
spicy refried red beans
sour cream, guacamole, tomato salsa
\$16

COLD SEAFOOD PLATTER (FOR TWO)
snow crab claws , honey orange dipping sauce
oysters on the half shell, pineapple salsa
red wine - garlic marinated Japanese flying squid
wine poached jumbo prawns, cocktail sauce
\$35

WINGS
sweet: smoked sweet ancho - pineapple glazed
OR
spiced: Peri - Peri chilli rubbed, touch of lime
crisp celery, blue cheese dip
\$12

SOUPS

SMALL PLATES

WILD SOCKEYE SALAD

maple & star anise salmon
baby greens, pea shoots, julienne peppers, carrots
warmed sherry gastrique
\$15

WEST COAST SEAFOOD - SPINACH SALAD

vodka caesar braised seafood
cilantro lime glass noodles
young spinach & rocket greens
\$16

FRESH BERRY SALAD

baby greens, sesame seed crisps
fresh market berries
grana padano cheese
wild berry vinaigrette
\$14

THE GRIND

grilled chicken breast, baby greens
pumpkin & sunflower seeds
feta & sun - dried cranberries
herb vinaigrette
\$14

HOLLYBURN HOUSE SALAD

baby greens, avocado, tear drop tomato,
onions crisp
okanagan goat cheese,
white balsamic vinaigrette
\$11

STEAK SALAD

cajun dusted 6oz CAB top sirloin
poached yucca root & snap pea - tomato salad
baby spinach, cilantro vinaigrette
\$19

CLASSIC CAESAR

heart of romaine
grana padano cheese
garlic butter finger croutons
\$11

**ADD YOUR CHOICE OF BABY PRAWNS
OR GRILLED CHICKEN BREAST \$6**

SALADS

**SERVED WITH YOUR CHOICE OF FRESH GREENS,
CAESAR SALAD OR HOME CUT FRIES**

CHICKORY B.B.Q. ROAST BEEF
herb baguette
smoked gouda, garlic mayonnaise
baby greens
\$15

MINI CHEESE BURGERS
beef chuck patty, cheddar
chorizo sausage patty, bocconcini
chicken apple patty, brie
lettuce, tomato, toasted soft bun
\$16
single burger only \$5

CREOLE CHICKEN GRILL
grilled chicken breast, toasted focaccia
creole sauce and feta cheese
onion crisps
\$13

STEAK SANDWICH
6 oz CAB Top Sirloin, veal demi
garlic baguette, fried onions
sautéed mushrooms
\$19

PRIME RIB BEEF BURGER
6oz prime rib patty white cheddar
lettuce, tomato & red onions
grainy mustard
\$12

THE VEGETARIAN
spinach, tomato
pan fried butter masala tofu
boursin cheese, roasted garlic aioli
toasted focaccia
\$11

FAJITAS
cilantro -chipotle marinade
red and yellow peppers, onions
cheddar cheese, sour cream,
salsa and guacamole
warm flour tortilla
choice of beef, chicken or baby prawn sauté
\$18

COUNTRY STYLE CHICKEN CLUBHOUSE
grilled chicken, double smoked bacon,
lettuce & tomato
white aged cheddar, sour dough country bread
(also available on a five grain country style bread)
\$12

SANDWICHES & BURGERS

**THE FOLLOWING SELECTION IS
AVAILABLE AFTER 5:00PM**

BBQ PORK RIB RACK
overnight dry rubbed
wine and cider braised
seared in a smokey citrus sauce
home cut fries
\$23

BEER BRAISED MUSSELS, SMOKED ONIONS
one pound of local mussels
hefeweizen – tomato vegetable broth
dry cured chorizo sausage
cider brined smoked onions
\$16

TWO PRAWN LINGUINI
baby prawn & spinach sauté
jumbo tempura prawns
green pepper berry - brandy cream
whole wheat noodles
\$20

PISTACHIO WILD SALMON
pistachio, pumpkin seed, wild flower honey &
parsley crust
summer vegetable sauté
forbidden rice
blood orange beurre blanc
\$22

BC SABLE FISH
cumin pan seared
swiss chard bundle of potato, cassava,
pinenut & tomato
granadilla bouillabaisse
\$26

ROASTED CORNISH HEN
madera – thyme roasted cornish hen
spiced cashew demi glaze
broccolini, pepper brunouse
jasmine rice
\$23

MADRAS CURRY BOWL
prawns, mussels, crab and fresh fish
yellow curry coconut broth
steamed jasmine rice
\$22

STEAKS
the panorama bar & grill is proud to offer
certified black angus beef

6 oz TOP SIRLOIN \$22
warm pancetta – red wine BC potato salad
summer vegetables
veal demi

10oz NEW YORK \$32
warm pancetta – red wine BC potato salad
summer vegetables
veal demi

MAINS

