

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

WINTER VEGETABLE - COCONUT BISQUE  
spiced chantilly cream  
small \$6 large \$8

**BAKED CHÈVRE CASSEROLE**  
warm goat cheese & ancho chili sauce  
grilled baguette & root vegetable chips  
\$14

**DUCK SPRING ROLLS**  
five spice braised duck, julienne vegetables  
apricot dipping sauce  
\$12

**PEPPER CRUSTED TUNA**  
seared rare, herb - pepper crusted ahi  
daikon, carrots & hand picked watercress  
pickle ginger soy emulsion  
\$14

**HONEY - GARLIC DRY RIBS**  
crisp fried pork ribs  
garlic honey pineapple butter sauce  
\$11

**CALAMARI**  
crispy fried, tender baby squid  
lime - madras cucumber dip  
\$10

**FEATURE THIN CRUST PIZZA**  
ask your server for this weeks feature  
\$12

**VIETNAMESE PRAWN WRAPS**  
wok seared prawn & vegetables  
chili lime garlic sauce  
coconut crepe wraps  
hoisen dipping sauce  
\$15

**NACHOS**  
baked corn tortilla chips  
tomato, green onion, jalapeños, black olives  
two cheese blend  
sour cream, guacamole, tomato salsa  
\$14

**WINGS**  
sweet & zesty or peri - peri chili  
crisp celery  
lemon blue cheese dip  
\$12

**SOUPS**

**SMALL PLATES**

**CLASSIC CAESAR**

crisp cut romaine  
shaved padano & garlic butter finger croutons  
\$11

**WEST COAST STIR FRY SALAD**

seafood - chicken stir fried in chili lime garlic sauce  
chow mein noodles  
frisee & baby spinach salad, miso vinaigrette  
\$16

**OKANAGAN SALAD**

baby greens  
pear slice, cherry tomato, spiced cashews  
okanagan goat cheese, apple chips  
white balsamic vinaigrette  
\$12

**STEAK SALAD**

6oz top sirloin  
fingerling potato, snap pea stir fry,  
baby spinach salad  
blue cheese shallot - dressing  
\$19

**THE GRIND**

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

**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**

**BEEF BURGER**

aged white cheddar, grainy mustard aioli  
add maple smoked bacon \$1  
\$ 12

**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 & feta cheese  
onion crisps  
\$ 13

**BEEF SHORT RIB SANDWICH**

braised beef with wild mushroom duxelle  
truffle mayonnaise, toasted ciabatta  
\$13

**THE CLUB HOUSE**

turkey breast, crisp bacon,  
tomato & aged white cheddar  
mayonnaise  
\$12

**FAJITAS**

cilantro - chipotle marinated  
grilled onion & sweet peppers  
cheddar cheese, sour cream, salsa & guacamole  
warm flour tortilla

your choice of beef, chicken or vegetarian  
\$18

**GRILLED CHICKEN & BRIE SANDWICH**

tender chicken breast  
brie & caramelized apple spread  
baby greens on french baguette  
\$14

**STEAK SANDWICH**

6oz top sirloin  
garlic baguette, fried onions  
sautéed mushrooms  
\$19

**SANDWICHES & BURGERS**

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

**TWO PRAWN LINGUINI**

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

**VEGETARIAN TOWER**

poached fingerlings, dried cherry tomato,  
edamame beans, roast peppers,  
pinenuts & baby spinach  
crisp tofu croutons, yellow pepper coulis  
\$19

**BRAISED LAMB SHEPARD'S PIE**

wine & dried orange zest braised lamb,  
buttermilk mashed potato  
market vegetables  
\$25

**MADRAS CURRY BOWL**

prawns, mussels, snow crab claws, & fresh fish  
yellow curry coconut broth, steamed jasmine rice  
cumin pappadams  
\$22

**GRILLED SWORDFISH FILLET**

fingerling potato, dried tomato, & pinenut salad  
passion fruit - vanilla bourbon glaze  
market vegetables  
\$23

**BRAISED FRASER VALLEY ORGANIC RABBIT**

shiraz & rosemary braised  
roast shallot mash  
caramelized root vegetables  
\$24

**GINSENG SALMON**

ginseng root & sake wild salmon  
forbidden black rice, asian vegetables  
tamarind beurre blanc  
\$22

**STEAKS**

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

**YOUR CHOICE OF:**

6 oz top sirloin \$21  
7oz tenderloin \$34

merlot veal demi, with mustard  
fondant potato, market vegetables

top with gorgonzola butter \$2

**MAINS**

