SEA TO SKY

MENU

Truffle Parmesan Fries (V) \$ 14 FTruffle & Parmesan. \$ 12 Sweet Potato Wedges (V)(GF) Served with chile-lime chipotle Tater Tots (V)(GF) \$ 12 **Crispy Chicken Wings (GF)** \$ 20 1LB BBQ/Buffalo/Salt & Pepper, with dill pickle ranch **Chicken Tenders** \$8/\$14 Served with tater tots & sweet & sour sauce Golden Calamari \$ 20 Tajin-spiced calamari with chile-lime chipotle sauce Hummus & Tzatziki Dip (V) \$ 20 Red pepper hummus, fried garlic, served with naan, carrots & celery Mediterranean Olive Medley \$ 15 (V) Marinated olives with fresh herbs. **Crispy Pork & Vegetable** \$ 12 Wontons 14 pcs Served with sweet & sour sauce. **Vegetable Spring Rolls 6 pcs** \$ 11 (V) Served with sweet & sour sauce. **Chicken Spring Rolls 6pcs** \$ 12 Served with sweet & sour sauce.

APPETIZER

BURGERS

Served with fries.

Sweet Potato wedges/Caesar salad/Green salad \$4
Truffle Fries \$6
Tater tots \$3
Gluten free bun \$2

Furry Creek Burger

\$ 24

7oz Angus beef, aged cheddar, crispy bacon, caramelized onions, lettuce, tomato, pickle, garlic aioli, BBQ sauce, on a toasted sesame brioche bun

Crispy Chicken Burger

\$ 21

Lettuce, tomato, pickle, coleslaw, garlic aioli on a toasted sesame bun

Garden Veggie Burger(V) \$ 20

Aged cheddar, lettuce, tomato, pickle, chile-lime chipotle on a toasted sesame bun

Soup of the Day

served with garlic bread

SALADS

+Brisket \$11/Crispy chicken \$7/Wild Salmon \$15

Classic Caesar Salad

\$19

Crisp romaine, Caesar dressing, Parmesan, bacon, croutons, and lemon.

Beet Salad (V)

\$23

Roasted beets, creamy goat cheese, and balsamic glaze.

Seasonal Greens Salad (V) \$ 18

Seasonal greens, roasted pumpkin seeds, balsamic dressing.

(GF) Gluten-Free (V) Vegetarian (VE) Vegan



SEA TO SKY

MENU

MAINS

Smoky BBQ Pork Ribs Full \$ 37 Rack

Slow-cooked, glazed with smoky BBQ sauce, served with fries, creamy slaw, and spicy ketchup.

Slow-Braised Beef Brisket \$ 34

Tender, melt-in-your-mouth beef brisket, served with roasted fingerling potatoes and seasonal vegetables.

Butternut Squash Ravioli (V) \$ 24

Golden butternut sauce, delicate ravioli, toasted walnuts, and herb oil. Served with garlic bread.

Beer-Battered Fish & Fries \$ 27

Golden-battered cod, house tartar sauce & chile-lime chipotle sauce, fries, and creamy slaw.

Grilled Wild Pacific Salmon \$ 32 6 oz

Grilled Wild Pacific salmon with creamy Dijon drill sauce, roasted fingerling potatoes, and seasonal vegetables.

DESSERTS

Chocolate Gelato Bomb \$ 12

A rich chocolate shell with creamy gelato and chocolate chips

Bakery Truffle Cheesecake \$ 9

A trio of cheesecake: Black Tie chocolate, classic Original, and tangy Raspberry.

Vegan Carrot Cake(VE)(GF) \$ 12

pineapple, spices, vegan cream cheese frosting, and candied walnuts.

Vanilla Gelato \$ 9

Silky vanilla gelato with golden caramel sauce.

Raspberry Sorbet \$ 7 (Dairy-Free)

Refreshing, dairy-free sorbet with the natural sweetness of ripe raspberries.

Please inform your server of any allergies or dietary restrictions.

Note: Gluten-sensitive items are prepared in a shared kitchen.

20% gratuity is added for groups of 6 or more.

(GF) Gluten-Free (V) Vegetarian (VE) Vegan

