

STARTERS

Chef Soup 11
always changing, always good

Warm Bread 12
Panini Bianca bread, roasted garlic & goat
cheese spread, olive oil, flaky salt (VEG)

Seafood Chowder 16
clams, mussels, potatoes, onions, celery,
carrots, roasted tomato, cream
suggested pairing McWatters Collection Chardonnay

Caesar Salad 18
romaine, brassicas, lardons, capers, croutons,
shaved Grana Padano
suggested pairing Chronos Sauvignon Blanc

Green Salad 19
roasted yams, pickled beans, apple slices, spiced
seeds, burnt shallot vinaigrette (VEGAN, GF)
suggested pairing Chronos Chardonnay

Charcuterie Board 35
selection of meats and cheeses, mustard,
pickles, local spreads, bread
-GF crackers available-

SIDES

Garlic Butter Prawns	15
Crispy Roasted Potatoes	12
Local Vegetables	11
Tallow Fries	11

MAINS

*All of our sandwiches are served with
OROLO fries or green salad*

Crispy Portobello Sandwich 25
crispy fried portobello, roasted tomato &
basil mayo spicy slaw, brioche bun (VEG)
suggested pairing Chronos Syrah

Chicken Parmigiana Sandwich 26
chicken breast, pomodoro, fior di latte, basil mayo
pepperoncini, Parmigiana Reggiano, arugula, panini
suggested pairing Chronos Merlot

The Burger 27
organic beef patty, cheddar cheese, arugula,
bacon & onion jam, pickled onion, chili aioli
served on a brioche bun
suggested pairing Chronos Cabernet Sauvignon

Fish 'n' Chips 28
BC Rockfish, tallow fries, brassica slaw, tartar sauce
suggested pairing Chronos Brut

Steak Fries
grilled steak, tallow fries, roasted tomato,
chimichurri, grilled bread
8oz Sirloin 32 | 8oz New York Strip 42
suggested pairing Chronos Cabernet Sauvignon

Lasagna Bolognese 28
Summerland raised beef and tomato ragu,
lardons, mozzarella, Pecorino Romano
suggested pairing McWatters Collection Meritage

Feature Pasta 28
Chef daily creation

OROLO CUTS

*Our steaks are dry aged on site for 30 days and finished with house
churned fermented Apera butter and smoked Vancouver Island salt.
Pair your steak with one or more of our signature sides.*

*Our team would be delighted to suggest one of our award winning
red wines to pair with your meal.*

8oz	Sirloin	36
7oz	Tenderloin	48
10oz	New York Strip	60

HOUSE DRY AGED CUTS

minimum 30 days

12oz	Ribeye	75
12oz	New York Striploin	70



Full Rack of Lamb	85
Half Rack of Lamb	48

PERFECT FOR STEAKS

Bordelaise Sauce	5
Peppercorn Sauce	5
Blue Cheese Butter Crust	10

PRIX FIXE DINING 34

Select one from each course

FIRST COURSE

Chef Soup
Caesar Salad

SECOND COURSE

The Burger
Lasagna Bolognese
Crispy Portobello Sandwich

add a 6oz glass of select wine for \$9 with your prix fixe menu