PALMER

KITCHEN + SPIRITS

APPETIZERS

TRUFFLE PARMESAN FRIES $13
Crispy fries tossed in truffle oil and Parmesan, finished with fresh herbs.

CRISPY CALAMARI $16
Golden-fried calamari with a zesty lemon aioli. Perfectly crispy and ideal for sharing.

GYOZAS $15
Pan seared dumplings filled with a savory mix of chicken and vegetables, with Sriracha mayo and ginger soy sauce.

CREAMY WILD MUSHROOM SOUP WITH GOLDEN PUFF PASTRY $13.5
Extra virgin olive oil, onion, white wine Thyme, White truffle oil

PACIFIC COAST CLAM CHOWDER $14.5
Surf clams, potato, thyme, dill

BLACKENED SCALLOPS $21
Pan seared Cajun spiced scallops with lemon aioli, green salad and Tuscan sauce

BRUSCHETTA $13
Crispy baguette topped with fresh tomatoes, basil, garlic, and balsamic glaze.

MEXICAN LOADED NACHOS $21
Fresh tortilla chip, refried beans, black olives, jalapenos, bacon bites, layered with mix cheese, sour cream and Pico de Gallo.

FRIED CHICKEN WINGS $17.5
Tossed in your choice of Honey Garlic, Buffalo, Hot Sauce, Salt & Pepper, Plum Sauce, or Sweet Chili. Served with celery, carrot sticks, and ranch dip.

SALADS

OKANAGAN GARDEN SALAD $14
Fresh greens, seasonal fruit, toasted almonds and feta with a light vinaigrette.

CAESAR SALAD $14
Crisp romaine lettuce, Parmesan, bacon bits, and our signature Caesar dressing.

AHI TUNA NIÇOISE $22
Seared tuna, greens, egg, pickled beans, cherry tomato, kalamata olives, baby potato, red onion, and honey balsamic.

VEGAN BOWL $16
Marinated tofu, grapes, apple, mix green, sprouts, ancient grains, avocado and creamy Italian dressing.

DRINKS

COFFEE/TEA	$3
POP/JUICE	$4
BERRY LEMONADE	$5.5
SAN PELLEGRINO MINERAL	$7
NONNY PALE ALE	$7

MAINS

BUTTER CHICKEN $24
Tender chicken in a rich creamy tomato sauce, served with rice, warm naan bread, Raita and fried papad.

FIRE GRILLED ANGUS TENDERLOIN $46
8oz certified Angus beef tenderloin, creamy parsley mashed potatoes, seasonal veggies and red wine jus.

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BC WILD SOCKEYE SALMON $34
Maple-glazed salmon, roasted baby potatoes, seasonal veggies and fruit salsa.

TUSCAN SCALLOPS & PRAWNS $36
Sun-dried tomatoes, white wine, spinach, cream, fresh basil, shaved Parmesan, grains and seasonal veggies.

STEAK & FRIES $38
Juicy grilled 6oz sirloin, served with crispy fries, a side salad and vibrant garlic butter.

CHICKEN PARMESAN $28
Breaded chicken breast with marinara, melted mozzarella and spaghetti.

PASTAS

FETUCCINE ALFREDO $19
Creamy alfredo sauce over fettuccine pasta. A classic indulgence.

TRUFFLE SPAGHETTI MEATBALLS $24
Hearty creamy truffle and tomato sauce with fresh basil and ricotta.

FETTUCCINE FRUTTI DI MARE $28
Shrimps, calamari, tuna, cod and fettuccine pasta tossed in home-made cream sauce

PRAWN LINGUINE $24
Linguine and prawns in a garlic and white wine sauce.

PESTO GNOCCHI $19
Soft potato gnocchi tossed in a rich basil pesto sauce, topped with grated Parmesan and toasted pine nuts

HANDHELDS

Change for a gluten free bun for $3

FRIED CHICKEN BLT WRAP $22
Bacon, lettuce, tomato and crispy chicken supreme wrapped in a soft tortilla.

BBQ PULLED PORK SANDWICH $17
Tender pulled pork in smoky BBQ sauce, topped with coleslaw on a toasted bun.

VEGGIE BURGER $18
Veggie patty, tomato, lettuce, onion and yogurt sauce on a toasted bun.

CAJUN CHICKEN SANDWICH $19
Blackened chicken, tomato, bacon, cheddar, lettuce and chipotle mayo on grilled ciabatta bread.

THE OKANAGAN BURGER $19
Smash patty, mac sauce, aged cheddar, fried onion rings, tomato, lettuce, pickle, and brioche bun.

FISH & CHIPS $24
West Coast crispy beer-battered cod, golden fries, tartar sauce, and coleslaw, served with lemon and malt vinegar.

DESSERTS

MOLTEN CHOCOLATE LAVA CAKE $11
Chocolate cake with a warm chocolate filling, served with a scoop of vanilla ice cream.

STICKY TOFFEE CAKE $11
Served warm with caramel sauce and a scoop of vanilla ice cream.

DESSERT OF THE DAY $11
Up for a sweet surprise? Ask your server for today's special.

SIDES

HONEY GARLIC TOFU	$6
BLACKENED CHICKEN	$9
GARLIC PRAWNS (5)	$12
BACON (3)	$5
6OZ PRIME SIRLOIN	$24
GARLIC BAGUETTE	$3
BC WILD SOCKEYE SALMON	$20
SAUTEED MUSHROOMS	$6
MEATBALLS	$10
BLACKENED SCALLOPS	$16
PULLED PORK	$10
SEARED TUNA	$8
CRISPY CHICKEN SUPREME (3 SLICES)	$9

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