

## DINNER MENU

### SALADS & SOUP

**Upside Down Kale Caesar** Mixed Lettuce, Kale, Herb Crostini, Grana Padano Cheese, Smoked Paprika Oil, Fried Capers, Oven Dried Tomatoes, Caesar Vinaigrette \$13

**Greens & Grains** Spinach, Arugula, Quinoa, Hemp Hearts, Pea Shoots, Sprouts, Seeds, Fresh Herbs, Lime Agave Vinaigrette \$12

**Bittersweet Salad** Bitter Greens, Candied Pecans, Apple, Chives, Shallots, Blue Claire Cheese, Gala Apple Vinaigrette \$13

**Customize Your Salad...**

- Blackened Chicken** \$7
- Grilled Sockeye Salmon** \$10
- Marinated Mushrooms** \$5

**Locally Inspired Daily Soup** \$8

### TAPAS

**Crab and Fresno Chili Dip** Dungeness Crab, Fresno Chili, Confit Garlic, Artichoke, Cream Cheese, Panko Breadcrumbs, Crispy Wontons \$15

**Volcanic Salt Edamame** Edamame Beans, Black Salt, Garlic Ginger Soy Glaze \$11

**Tuna 2 Ways** Seared Albacore Tuna Carpaccio, Albacore Tuna Poke, Tomato Pico, Salsa Verde, Crispy Wontons \$16

**Truffle Fries** Thick Cut Fries, Fresh Parsley, Parmesan, Truffle Oil, Chipotle Aioli \$9

**Artisan Bread** Warm Bread, Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar \$7

**BC Cheese Plate** Chefs Selection of Assorted Cheeses, Dave's Pepper Jelly, Fresh Fruit, Grilled Flatbread \$23

**BC Charcuterie** Chefs Selection of Artisan Cured Meats, Warm Olives, Grilled Flatbread \$23

**Rosstown Farms Chicken Wings** Honey Hot, Cajun Spice, Roasted Garlic or Ginger Soy Glaze \$16

**Saffron Mussels** Fresh Mussels, House Smoked Salmon, Saffron Cream Sauce, Fresh Greens, Grilled Bread \$16

**Tapas Platter** BC Cheese, Charcuterie, Warm Olives, Edamame, Truffle Fries, Artisan Breads \$30

*Executive Chef, Virgil Turkington, and his team take great passion in preparing consistently amazing food using quality local ingredients. A local to the Kootenay's, Chef Virgil first connected with the culinary world in Montreal over 15 years ago and has never looked back. Amid an ever changing food culture, Chef Virgil takes pride in staying current and delivering the best possible dining experience.*

## DINNER MENU

### ENTREES

<b>Fish 'n' Chips</b> Panko Crusted Rockfish, House Cut Fries, Radish Coleslaw, Lemon Aioli	\$23
<b>Chicken and Prawn Alfredo</b> Chicken, Prawns, Mushrooms, Gem Tomatoes, Kale, Alfredo Sauce, Tortelle Noodles, Parmesan, Fresh Herbs, Toasted Baguette	\$25
<b>Farmcrest Chicken</b> Mousseline Stuffed Chicken Supreme, Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Butternut Squash Velouté, Red Wine Jus	\$29
<b>Pistou Salmon</b> Sockeye Salmon, Herb Pistou, Tomato Confit, Ancient Grain and Lentil Risotto, Seasonal Vegetables	\$30
<b>Fraser Valley Rack of Pork</b> Cumin Dusted Pork Chop, Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Apple and Brandy Demi Glaze	\$30
<b>Blackened Striploin</b> Blackened Striploin Steak, Blue Claire Medallion , Au Gratin Potatoes, Seasonal Vegetables, Red Wine Demi Glaze	7oz \$34 9oz \$38
<b>Yarrow Meadows Duck</b> Seared Duck Breast, Parmesan Wild Rice, Sweet Potato Puree, Root Vegetables, Marinated Mushrooms, Pink Peppercorn Demi Glaze	\$34
<b>Vegetable Primavera</b> Vegetable Noodles, Seasonal Vegetables, Confit Garlic, Lemon and Herb Emulsion, Parmesan, Toasted Baguette, Balsamic Reduction, Chili Oil	\$22
<b>Stuffed Zucchini Boat</b> Zucchini Boat Stuffed with Curried Lentils and Ancient Grain Risotto, Mixed Grilled Vegetables, Marinated Mushroom Skewer, Toasted Flat Bread	\$22
<b>Beef Burger</b> In-house Ground Beef Patty, Pickled Onion, House Pickles, Leaf Lettuce, Tomato, Sprouts, Chipotle Mayo, Potato Scallion Bun	\$16
<b>Blackened Chicken Burger</b> Chicken Breast, Pickled Onion, House Pickles, Leaf Lettuce, Tomato, Sprouts, Chipotle Mayo, Potato Scallion Bun	\$16
<b>Portabella Burger</b> Marinated Portabella Mushroom, Pickled Onion, House Pickles, Leaf Lettuce, Tomato, Sprouts, Chipotle Mayo, Potato Scallion Bun	\$16

**Our Burgers are Served with Fresh Cut Fries or Daily Soup**

<b>Substitute Caesar or Green Salad</b>	\$3
<b>Customize Your Burger...</b>	
<b>Aged White Cheddar</b>	\$2
<b>Applewood Smoked Bacon</b>	\$3
<b>Marinated Mushrooms</b>	\$3

At the Kingfisher Restaurant it is our aim to provide you with the best dining experience possible. We source many of our products from local Farmers, Vendors and Artisans and we strive to support only sustainable practices. To name a few of our amazing suppliers...

