

ALL DAY MENU

STARTERS & SALADS

SOUP DU JOUR 10
Please ask your server
TOMATO BISQUE 10
Basil oil, focaccia croutons, Grana Padano crisp *gf**
SANTA FE CHICKEN SALAD 19
Chipotle grilled chicken breast, avocado, corn, Queso Fresco, black beans, crispy tortilla strips, honey-chipotle dressing
CHILLED SOBA NOODLE
SALAD WITH AHI TUNA TATAKI 18
Edamame, green onions, crisp lotus root, Shiso leaf puree, sesame ginger dressing

WALL CENTRE SALAD 11
Hand-picked gourmet greens with seasonal vegetables, fresh green apple, pumpkin seeds and Maple balsamic vinaigrette *gf V*
CAESAR SALAD 11
Crisp Romaine hearts, Grana Padano crisp, focaccia crouton, fried capers, signature roasted garlic dressing *gf**

Add ½ avocado (3) full avocado (5)
Add grilled chicken 8
Add 3 pieces of grilled tiger prawns 7
Add 4oz of wild BC salmon 10

SIGNATURE SANDWICHES

Served with your choice of French fries, hand-picked greens or Caesar salad
Half salad & fries 1.5, soup 1.5, yam fries 2, truffle fries 3

WALL CENTRE BURGER 18
Charbroiled Two Rivers all-beef patty, cheddar, lettuce, tomato, red onion & dill pickle served on a toasted Brioche bun with signature sauce
Add bacon or mushrooms 3
GOOEY GRILLED CHEESE 15
Mozzarella, Swiss and Okanagan goat cheese on buttered sourdough *V gf **
Add ham or bacon 3

CALIFORNIA CLUB 18
Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato & lemon Dijon mayo on toasted sourdough *gf **
VEGETABLE PANINI 16
Fresh baked focaccia, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze *V gf **

COMFORT FOOD

FISH AND CHIPS 21
Tempura battered wild cod, home-made tartar sauce. Served with French fries and hand-picked greens
BABY BACK PORK RIBS 15
Coffee infused BBQ sauce *gf**
CHOICE OF FLATBREAD 16
PEPPERONI-MUSHROOM with Roma tomatoes, Bocconcini cheese, a touch of white truffle oil
MARGHERITA San Marzano tomato sauce, Roma tomatoes and mozzarella cheese *V*

CHICKEN STRIPS 3pc for 12 5pc for 18
Breaded chicken breast strips with honey mustard served with French fries or hand-picked greens
POUND OF CHICKEN WINGS 17
Hot, BBQ or sea salt & pepper, served with veggie sticks and blue cheese dip

YAM FRIES 8
TRUFFLE & PARMESAN FRIES 8
SEA SALT FRENCH FRIES 6

ENTREES

WILD MUSHROOM RAVIOLI 24
Fresh seasonal mushrooms, asparagus, white truffle oil and cream cheese sauce *V*
SEAFOOD LINGUINE 26
Prawns, mussels, Pacific cod and wild salmon with garlic, white wine, San Marzano tomato sauce and extra virgin olive oil *gf**
STEAMED SALT SPRING ISLAND MUSSELS 24
Saffron, garlic, white wine, chilli flakes, Italian parsley and lemon *gf**

PAN SEARED FRESH WILD BC SALMON 38
Served with light bouillabaisse broth, local vegetables from Sole Foods Street Farm and home-made focaccia bread *gf**
CHICKEN SALTIMBOCCA WITH ARANCINI 34
Chicken wrapped in sage and prosciutto, freshly butter sautéed local vegetable with Arancini croquettes and lemon poultry jus *gf**
CHARBROILED TRIPLE 'A' BEEF TENDERLOIN from LOCAL BC RAISED CATTLE 42
Pommes frites, asparagus, baby carrots, radish, garlic and herb compound butter, thyme
demi-glaze *gf**

SWEETS

NY CHEESECAKE 10
Sour cherry compote, Chantilly cream and fresh berries *gf*
BELGIUM CHOCOLATE TERRINE 10
Chocolate terrine with raspberry sorbet and torched meringue *gf*

WARM CITRUS OLIVE OIL CAKE 10
Blueberry compote, pistachio praline crumble and vanilla ice cream
SORBET TRIO 10

V vegetarian option *gf* gluten free option *gf** gluten free modification available
FRIES MAY CONTAIN TRACE OF GLUTEN DUE TO FRYERS



ALL PRICES SUBJECT TO 5% GST | 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. 100% OF THIS GRATUITY GOES TO OUR ASSOCIATES
IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING
CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS