

cedars

restaurant & lounge

ADD WINE FLIGHT FOR 25

CHOOSE 3 PAIRED WINES LISTED BELOW
PAIRED WINES ARE 3OZ, DESSERT WINES 1.5OZ

SMALL PLATES

SKILLET BREAD

garlic herb butter 6

add mozzarella cheese 3

CAESAR SALAD

romaine, smoked bacon, herb croutons,
creamy garlic dressing, shaved asiago &
parmesan cheese 11 ½

LAURENT MIGUEL VENDAGES NOCTURNES

ROSÉ - SOUTHERN FRANCE 8 ¾ 35

CHOPPED SALAD

butter leaf lettuce, sweet onion, smoked bacon,
hard boiled egg, toasted pumpkin seeds,
Little Qualicum Cheeseworks Blu Clair,
green goddess dressing 15

add grilled chicken 4 ½ prawns 6
salmon or scallops 8

HAYWIRE GAMAY NOIR - VQA 16 ¼ 65

STEAMER BOWL

fresh clams, mussels, Italian sausage, garlic,
thyme cream sauce 16

50TH PARALLEL ESTATE

PINOT GRIS - VQA 10 ¾ 42

APPLE & CELERIAC SOUP

herb oil 8

SEE YA LATER RANCH RIESLING - VQA 10 40

STUFFED MUSHROOM CAPS

shrimp, roasted garlic, green onion, cream cheese,
Swiss cheese 12 ¼

BLACK HILLS VIOGNIER - VQA 15 60

MEATBALL TRIO

blend of ground beef & pork, tomato sauce,
parmesan cheese 13

TINHORN CREEK CAB/Franc - VQA 14 ½ 58

KALE SALAD

candied pecans, pears, feta cheese,
pomegranate apple vinaigrette 14

add grilled chicken 4 ½ prawns 6
salmon or scallops 8

PERGOLO PROSECCO - ITALY 9 42

WHITE BEAN CHEESE & BEER DIP

rosemary flat bread cracker 12

RIVERLORE SAUV BLANC - MARLBOROUGH 10 ¾ 42

FRESH FROM OUR STONE OVEN 12" RUSTIC PIZZA

MARGHERITA

bocconcini, fresh basil, herb tomato sauce 17

CLASSIC PEPPERONI

pepperoni, garlic & oregano, mozzarella,
herb tomato sauce 19

MEDITERRANEAN

roasted artichoke hearts, herb pesto,
feta cheese, spinach, sundried tomato,
Kalamata olives 19

HARVEST PIZZA

butternut squash, kale, goat cheese,
pumpkin seed & spice 19

PAIR WITH: MARESE CASTEL DEL MONTE BOMBINO - ITALY 12 48

LOBETIA TEMPRANILLO - SPAIN 8 ¾ 35

ITALIAN SAUSAGE

herb tomato sauce, caramelized onions,
mushrooms, mozzarella cheese 22

FORAGER

portobellini, field mushrooms, red peppers,
mozzarella, goat cheese, herb pesto 20

HAM & PINEAPPLE

roasted pineapple, honey baked ham,
herb tomato sauce, mozzarella 20

THE Q

BBQ sauce, pulled chicken, blue cheese,
caramelized onion, mozzarella cheese 21

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.

DINNER

PACIFIC CATCH

SEARED SOCKEYE SALMON 28

RIVERLORE SAUVIGNON BLANC - MARLBOROUGH 10 ½ 40

SEARED ROCKFISH 24

LAURENT MIGUEL VENDANGES NOCTURNES - S. FRANCE 8 ¾ 35

roasted root vegetables, roast yams & Yukon gold potatoes, Modena balsamic vinaigrette

MAINS

10 OZ RIBEYE

certified Angus Beef®, roasted garlic smashed potatoes 35

add red wine jus 2 ¼ add peppercorn sauce 2 ½

HILLSIDE MERLOT - VQA 10 ¾ 43

PEPPER STEAK

6oz Certified Angus Beef® sirloin, roasted garlic smashed potatoes, tempura onion rings, peppercorn sauce 27 ½

DIRTY LAUNDRY CABERNET SAUVIGNON - VQA 11 ¼ 46

SEARED SCALLOPS

risotto with leeks, sundried tomatoes, peas & parmesan cheese 29

PAINTED WOLF 'THE DEN' CHENIN BLANC 11 ¼ 40

BRAISED SHORT RIB GNOCCHI

kale, mixed wild mushrooms, short rib demi, thyme cream sauce 28

SANTA JULIA MALBEC - ARGENTINA 10 40

PASTA

stone ground fettuccine, thyme cream sauce, Italian sausage, prawns, roasted garlic, baby gem tomatoes, parmesan cheese 27

CEDAR CREEK CHARDONNAY - VQA 11 ¼ 45

CEDARS BURGER

two ground beef & pork patties, lettuce, tomato, amber ale cheese, Dijon mustard mayo, brioche bun, dill pickle 23 ¼

RODNEY STRONG KNOTTY VINES ZINFANDEL - CALIFORNIA 17 68

ROTISSERIE ROSS DOWN CHICKEN

coleslaw, roasted herb potato, chicken jus

quarter 23 ¼ half 27 ½

LAURENT MIGUEL VENDANGES NOCTURNES BLEND - S FRANCE 8 ¾ 35

VEGETABLE CURRY

basmati rice, chick peas, zucchini, eggplant, tomato, apricots 21 ¼

add grilled chicken 4 ½ prawns 6 salmon or scallops 8

QUAIL'S GATE PINOT NOIR - VQA 12 50

ADD ONS

pulled chicken 4 ½

salmon 8

grilled prawns 6

scallops 8

wild mushrooms 6

THREE COURSE MENU 43

Choose one small plate:

CAESAR SALAD
STUFFED MUSHROOM CAPS
MEATBALL TRIO

Choose one main:

ROCKFISH
PEPPER STEAK
ROTISSERIE CHICKEN
quarter or half

Choose one dessert:

SPICED CHEESECAKE
BREAD PUDDING