

cedars
restaurant & lounge
contemporary rustic cuisine

ADD A PERFECT PAIRING \$5

WINE 6 OZ – BEER 20 OZ

TO START

SEAFOOD CHOWDER

shrimp, scallops, salmon, clams, Yukon gold potatoes, smoked corn, dill, cream 11 ½

LAURENT MIGUEL VENDANGES NOCTURNES ROSÉ - FRANCE

SQUASH SOUP

citrus crème fraîche, roasted pumpkin seeds 8 ½

SEE YA LATER RANCH RIESLING – VQA

CAESAR SALAD

romaine, smoked bacon, herb croutons, creamy garlic dressing.

shaved asiago & parmesan cheese 11 ½

KALE SALAD

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

Add grilled chicken 4 ½ prawns 6 grilled salmon or scallops 8

RED ARROW UMBER ALE - DUNCAN

CHOPPED SALAD

butter leaf lettuce, sweet onion, smoked bacon, hard boiled egg, toasted pumpkin seeds,

Little Qualicum Cheeseworks Blu Clair, cherry tomatoes, green goddess dressing 15

Add grilled chicken 4 ½ prawns 6 grilled salmon or scallops 8

SEE YA LATER RANCH RIESLING - VQA

STUFFED MUSHROOM CAPS

shrimp, roasted garlic, green onion, cream cheese, Swiss cheese 13

CEDAR CREEK CHARDONNAY - VQA

STEAMER BOWL

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

50TH PARALLEL PINOT GRIS - VQA

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

HAM & PINEAPPLE

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

FORAGER

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

ITALIAN SAUSAGE

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

CHOICE OF: MISSION HILL FIVE VINEYARDS PINOT GRIGIO - VQA
LOBETIA TEMPRANILLO - ORGANIC - SPAIN

LUNCH

BURGERS

BRIOCHE BUN, DILL PICKLE

CHOOSE: SIDE FRIES, SALAD OR BUTTERNUT SQUASH SOUP

ADD SEAFOOD CHOWDER 2

BLT

grilled chicken, smoked bacon, butter lettuce, tomato, basil parmesan cheese mayo 14 ¼

OKANAGAN SPRING BREWERY – 1516 LAGER

CEDARS

house blend of ground beef & pork, lettuce, tomato, amber ale cheese, Dijon mustard mayo 16

RACE ROCKS ALE – VICTORIA

SANDWICHES & MAINS

CHOOSE: SIDE FRIES, SALAD OR BUTTERNUT SQUASH SOUP

PASTA (does not come with side)

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

PAINTED WOLF 'THE DEN' CHENIN BLANC – SOUTH AFRICA

SHRIMP CROISSANT

baby shrimp salad, butter lettuce, avocado 16

PAINTED WOLF 'THE DEN' CHENIN BLANC – SOUTH AFRICA

CHICKEN POT PIE

pulled chicken, cream, peas, onions & carrots in skillet topped with puff pastry 15

CEDAR CREEK CHARDONNAY -VQA

SALMON & LEEK PIE

white wine, cream, dill, in a skillet topped with puff pastry 16

HAYWIRE GAMAY NOIR - VQA

HALIBUT & CHIPS

1 piece tempura, Mount Arrowsmith Blonde Ale, coleslaw, tartar sauce 17 ¼

2 piece halibut & chips 23 ¼

MOUNT ARROWSMITH BREWERY – BLONDE ALE

NY STEAK SANDWICH

French baguette, peppercorn sauce, sautéed mushrooms, & tempura onions 23 ¼

DIRTY LAUNDRY CABERNET SAUVIGNON - VQA

TRADITIONAL BREAKFAST

two free run eggs any style, home style heirloom potatoes, side of toast

Choose: bacon, local Hertel pork sausage (does not come with side) 16

CEDARS CAESAR – Stolichnaya, juiced lime, Mott's Clamato, horseradish, olive juice, pickled beans, pepperocini, salted & spiced rim (1oz pour)

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.