



DINNER



APPETIZER

SALAD & SOUP

MEDITERRANEAN DIP

Baked Mediterranean infused cream cheese and warm flatbread.

\$17.00

ESCARGOT DE BOURGOGNE

Sauteed mushrooms, snails, garlic parsley butter, glazed cheese.

\$17.00

WINGS

Salt and pepper, Franks red hot, or Thick Thai sauce.

\$16.00

HIGH PLAIN DRY RIBS

Crispy fried pork ribs with fresh citrus, sweet soy sauce, rock salt & cracked pepper.

\$16.00

HAY BURNERS

Mediterranean cream cheese stuffed mushrooms, baked and topped with fresh tomatoes.

\$18.00

WARM BRIE

Warm Camembert, berry compote, fresh rosemary & crispy garlic crostinis.

\$19.00

MUSSELS

Simmered in a chorizo sausage tomato broth, served with garlic bread.

\$20.00

DELUXE BRUSCHETTA

House-made pesto, tomato bruschetta, marble cheddar and baked on ciabatta bread.

\$15.00

HUMMUS & TZATZIKI

Grilled naan accompanied with white chick pea hummus and tangy tzatziki.

\$16.00

CAESAR SALAD

Chopped romaine hearts, crispy bacon, Parmesan and garlic croutons.

Full \$13.00

Half \$7.00

OKANAGAN GREENS

Sweet and bitter organic greens, market vegetables in signature house vinaigrette.

Full \$13.00

Half \$7.00

CHEF SALAD

Greens, ham, black bean, corn, boiled egg, cheddar, fresh vegetables & blue cheese dressing.

\$14.00

ONION SOUP

Caramelized onions simmered in a dry sherry broth, baked Swiss cheese, and croutons.

\$10.00

SOUP DE JOUR

Delicious hot bowl - Created daily

\$9.00

ENHANCEMENTS

GARLIC BREAD

\$3.00

BLACKENED CHICKEN

\$7.00

GRILLED SALMON

\$14.00

JUMBO PRAWNS

\$10.00

ENTRÉE



CHICKEN PARMESAN

Italian herb crusted chicken breast covered in classic tomato-basil sauce, mozzarella & oven baked. **\$32.00**

ROAST BEEF

Thinly sliced roast beef, stuffed in our signature Yorkshire pudding with rosemary gravy. **\$35.00**

BARBECUED PORK CHOP

BBQ pork chops topped with a sweet apple gravy. **\$32.00**

GRILLED SALMON

Grilled Atlantic salmon topped with chardonnay caper cream. **\$32.00**

LIVER AND ONIONS

Tender pan-fried calves liver, sauteed sweet onions, and gravy. **\$32.00**

CHICKEN SCHNITZEL

Hand breaded chicken breast topped with red wine mushroom gravy. **\$35.00**

FISH AND CHIPS

2 piece battered cod fillet, thick-cut fries, classic slaw, homemade tarter and fresh lemon crown. **\$22.00**

VEGAN TOFU STIRFRY

Thai spice infused tofu, rice pilaf, fresh cooked seasonal vegetables topped with sesame seeds. **\$24.00**

BARBECUED RIBS

Barbecued rack of pork ribs, basted with our homemade bourbon BBQ sauce. **Full \$38.00
Half \$30.00**

GARLIC PRAWNS

Jumbo prawns sauteéd in garlic butter, grilled vegetables, & served in a bed of rice pilaf. **\$30.00**

10 NEW YORK STRIPLOIN

10oz New York steak charbroiled to perfection. **\$38.00**
Add mushrooms & onions \$9.00
Add red wine demi glace \$6.00

PASTA



CHEESE FILLED TORTELLINI

In a fresh basil, sun dried tomato, spinach, rose sauce & garlic bread **\$25.00**

SEAFOOD FETTUCCINE

Chardonnay garlic spinach cream sauce, jumbo prawns, baby scallops, parmesan, & garlic bread. **\$27.00**

PENNE ARRABBIATA

Sauteed onions, peppers, fresh spinach, local spicy sausage, in a classic tomato sauce & garlic bread **\$26.00**

SPAGHETTI BOLOGNESE

Classic spaghetti, in a simmered ground beef meat sauce topped with Parmesan & garlic bread. **\$26.00**

RICE NOODLE PRIMAVERA

Basil oil, capers, garlic, fresh cooked vegetables, spinach & toasted almonds. **\$24.00**

CHICKEN PESTO FETTUCCINE

House made pesto cream sauce, topped with grilled chicken breast & garlic bread. **\$26.00**

BURGER BAR



HIT ME WITH YOUR BEST SHALLOTS

6oz beef burger, caramelized shallots, arugula, goat cheese spread. **\$22.00**

BACON BOURBON BBQ

6oz beef burger, bourbon BBQ sauce, crispy bacon, butter lettuce, tomato slices, pickle & onion. **\$21.00**

BEER BELLY RANDY

2 charbroiled 4oz beef burger, cheddar cheese, and lots of bacon **\$23.00**

BLUE CHEESE

6oz beef burger, sliced blue cheese, butter lettuce, onion, mayo. **\$23.00**

All Overlander entrées are accompanied by seasonal fresh vegetables and a choice of mashed potatoes, rice pilaf, or cattle cut fries.