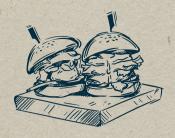
The Overlander Restaurant



2440 York Ave, Armstrong BC 250 546 9700 ext 3







\$17.00

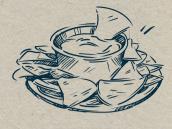
\$17.00

\$16.00

\$18.00

\$17.00

\$20.00



Full \$13.00

Half \$7.00

Full \$13.00

Half \$7.00

\$14.00

\$10.00

\$9.00

APPETIZER



MEDITERRANEAN DIP

Baked Mediterranean infused cream cheese and warm flatbread.

ESCARGOT DE BOURGOGNE

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

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.

HAY BURNERS

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

DEEP FRIED PICKLES

Crispy fried pickle spears served with a side of tangy dill dip.

MUSSELS

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

DELUXE BRUSCHETTA

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

HUMMUS & TZATZIKI

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

SALAD & SOUP

CAESAR SALAD

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

OKANAGAN GREENS

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

CHEF SALAD

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

ONION SOUP

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

SOUP DE JOUR

Delicious hot bowl - Created daily

SOUP, SALAD & GARLIC BREAD

Mixed Okanagan greens, daily soup \$14.00 and garlic bread

ENHANCEMENTS



GARLIC BREAD
BLACKENED CHICKEN
GRILLED SALMON
JUMBO PRAWNS

\$3.00 \$7.00

\$14.00

\$10.00

\$16.00

\$15.00



BURGER BAR



HIT ME WITH YOUR BEST SHALLOTS

6oz beef burger, caramelized shallots, arugula, goat cheese spread

\$22.00 ARMSTRONG O.G

Thick cut fries, Armstrong cheese

BACON BOURBON BBQ

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

PHILLY STEAK

Thick cut fries, roast beef, gravy, caramelized onions & peppers, cheddar cheese, drizzled with ranch.

curds, crispy bacon, gravy, topped with bruschetta and green onion.

POUTINE

BLACKEN SPICE CHICKEN

Blacken spiced chicken breast, cucumber garlic dressing, butter lettuce, tomato & pickle. CLASSIC

Thick cut fries, gravy, Armstrong cheese curds.

\$15.00

\$20.00

\$16.00

\$17.00

BEER BELLY RANDY

2 charbroiled 4oz beef burger, cheddar cheese, and lots of bacon

\$23.00

\$21.00

\$21.00

BREAK THAT FAST

+ - +

Peppers, ham, green onion, cheese

in a egg omelette, lettuce, tomato

served on thick Texas toast.

TOASTED WESTERN SANDWICH

BLUE CHEESE

\$23.00

6oz beef burger, sliced blue cheese, butter lettuce, onion, mayo & caramelized onions

STEAK & EGGS

3 farm fresh eggs over medium, charbroiled New York steak, tomato slices, hash browns & Texas toast.

ALL TIME FAV

+ • • • • •

NOT-YOUR-NACHOS

Corn chips, cheddar cheese, lettuce, tomatoes, corn, black beans & salsa sour cream. Add chicken or beef \$7.00

HANDHELDS

+ • • • •

FISH AND CHIPS

Crispy battered cod fillets with thick-cut fries, tartar, slaw and fresh lemon.

FLOJO WRAP 2Piece \$19.00 1Piece \$14.00 pickle cheddar che

Crispy chicken, lettuce, tomato, pickle, cheddar cheese, ranch dressing, in a grilled flour tortilla.

\$20.00

60Z NEW YORK STEAK

6oz charbroiled New York steak, thick cut fries, Okanagan green salad & garlic bread.

PICKLE PLEASE!

Grilled rye bread, tzatziki, onion, tomato, deep fried pickle and cheddar cheese sandwich.

\$19.00

BEEF DIPPER

Roast beef, caramelized onions, cheese, horseradish mayo, ciabatta bun & gravy

\$21.00

\$22.00

Chefs' daily sandwich and soup creation, ask your server!

DAILY SANDWICH & SOUP

Full \$19.00 Half \$13.00

THE BIG DOG

Jumbo size frankfurter, marble cheese, Dijon aioli, lettuce, tomatoes, pickles. \$15.00

SOUTHWEST WRAP

Beef taco meat, cheddar cheese, caramelized onions, peppers, tomatoes, black bean, corn & salsa sour cream.

ITALIAN FLATBREAD

Basil pesto, tomatoes, red onions, & mozzarella, baked on flatbread topped with arugula.

\$17.00

CORN BEEF SANDWICH

House made cured corn beef, stone ground mustard on rye bread.

\$18.00