



GROUP DINNER MENU

MONA'S BORSCH

Kootenay Doukhobor style, heavy cream, tomato, potato, cabbage, beets, dill, butter, sour rye croutons — 12

CRISPY PACIFIC CALAMARI

Pickled onion, scallion, smoked paprika aioli — 18

CHOPPED CAESAR SALAD

Chopped leaf romaine, caper and garlic dressing, crispy capers, lemon preserve, parmesan, sourdough croutons - 9.50

6 OZ GRILLED ANGUS FLAT IRON "DRAGGED ACROSS THE MOUNTAIN"

Cucumber, cherry tomato, charred onion, feta, mixed greens, croutons, "a la grec" dressing — 31

HEMP BASIL PESTO ALFREDO

House made cheese sauce, penne, cherry tomato, parmesan - 26



20% gratuity will be added to groups of 8 or more



CORN CRUNCHED CRISPY CHICKEN SANDWICH

Buttermilk marinated and corn crunch dredged Fraser Valley chicken, honey chili, mustard slaw, pickle, mayonnaise, brioche bun, skinny fries or Nomad “Devil’s Lettuce” dressed mixed green — 24

CATCH OF THE DAY

Daily creation - Market Price

“THE POSH” GRILLED CERTIFIED ANGUS 6OZ TENDERLOIN

Russian garlic, peppercorn sauce, regional vegetables, duck fat roasted potatoes, caramelized onions — 48

SEASONAL CHEESECAKE

Seasonal inspired — 16

WARM APPLE CRISP

Caramel, warm spiced apples, vanilla gelato — 16



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