

## Entrées

### \* Kingfisher Steamer Basket

Assorted seafood and local shellfish, gently steamed with seasonal garden vegetables and Asian pot stickers. Drizzled with a fresh lime sesame glaze and accompanied with a sweet chili dip

### Beef Striploin

California Cut 8oz striploin, perfectly aged and seasoned AAA beef served with a veal reduction, seasonal farm crafted vegetables and garlic mashed potatoes (10oz Cut 32)

### \* Chicken Breast Supreme

Free range chicken breast served with Mt. Washington blueberry relish and crumbled Okanagan goat cheese

### \* Wild Salmon

Tandoori rubbed, served with gee flavoured Naan bread, served with Kingfisher 7 grain rice

### Braised Beef Short Ribs

Alberta ribs braised with Marsala red wine and star anise, root vegetables and coated with veal reduction

### Australian Lamb Shank

Slow braised with Madras curry, served with a minted Riata

### \* Qualicum Bay Scallop Skewer

Seared with honey, finished with a roasted pineapple and blood orange sauce served with seasonal rice

### \* Vegetarian Hot Pot

Coconut and curry broth with Udon noodles and fried Tofu, served with seasonal farm crafted vegetables

### Fresh Pasta with Smoked Chicken

Bell peppers and red onions sautéed with smoked chicken, served with a curried cream sauce

### Black Forest or Hunter Schnitzel

Black Forest: served with mushrooms, ham, melted Swiss cheese and spaetzle  
Hunter: served with Chef's wild mushroom sauce and spaetzle  
Half order of Schnitzel 19

### Add to Your Meal

Prawns  
Chanterelle Mushrooms  
Crab Cakes  
Hand Peeled Shrimp

### Add to Your Meal

King Crab Legs  
Scallops  
Lobster Tail

\* All items marked with a Starfish are Spa Cuisine Selections  
Please inform your server of any “[dietary requirements](#)” you may have