

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
(Complimentary Lobster Tail on Thursday nights)

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