

Life is fun...eat it up

ENTREES

- CARAMILIZED ORANGE BBQ SALMON** \$18.00
Served on buttermilk mashed potato with fresh vegetable medley.
- The Calona Vineyards Sovereign Opal is a perfect wine for this dish -
-  **BRAISED LAMB SHANK** \$22.00
Bing cherry BBQ sauce, roasted garlic mashed potatoes and steamed seasonal vegetables
- PACIFIC RIM STIRFRY** \$14.00
Crisp oriental vegetables in an asian peanut sauce, served over noodles.
Add two garlic'd prawn skewers or grilled chicken breast. \$5.00
- ASPARAGUS AND LEEK RAVIOLI** \$18.00
Whole wheat pasta with roasted red pepper cream, feta and scallions.
- BUTTER CHICKEN** \$16.00
Spiced chicken, basmati rice, seasonal vegetables.
- GNOCCI** \$16.00
Lemon pesto cream, toasted pinenuts, cave aged gruyere.

FROM THE GRILL

-  **OUR NOW FAMOUS HICKORY BACK RIBS**
Slow roasted until they fall off the bone and finished with our chef's own Big Rock BBQ sauce. Served with chef's vegetables and your choice of baked potato, mashed potato, or fries.
- FULL RACK** \$24.00
- CHICKEN AND RIB COMBO** \$22.00
- HALF RACK** \$19.00
- ANGUS GRILLED AAA STRIPLOIN** \$26.00
8oz AAA Alberta beef, grilled to perfection. Topped with roasted garlic and cambozola cheese gratinee, served with double smoked bacon mashed and chef's vegetables.
- ANGUS GRILLED BEEF TENDERLOIN** \$24.00
6oz AAA Alberta beef tenderloin with forest mushroom ragout, truffle infused demi glaze, roasted garlic mashed potato and selection of fresh vegetables.

-  **LEMON PISTACHIO CHICKEN SUPREME** \$17.00
8 oz breast of chicken, pistachio lemon sauce, steamed rice, and chef's selection of fresh vegetables.
- SPOLUMBO'S SAUSAGE PENNE** \$15.50
Italian sausage, fire roasted red peppers, tomato sauce, fresh basil and asiago cheese.
-  **PEPPER CRUSTED PORK TENDERLOIN** \$19.00
Cabernet and apple cider reduction, minted peach relish, roasted garlic mashed potato, seasonal vegetables.

botanica