

the
SONORA ROOM
r e s t a u r a n t

LUNCH STARTERS

House Made Bread Selection

house-made bread, Sonora Room garlic scape salted butter, olive oil, balsamic
\$7

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest
\$12

Daily Soup

seasonally inspired
\$12

Romaine

baby romaine, crisp prosciutto, Manchego, lemon-garlic emulsion, seed crunch
\$16

Cherry Salad

arugula & endive salad, poached pickled cherries, almonds, goat cheese,
balsamic dressings
\$17

Carrot

warm Chermoula charred slow cooked carrot, chorizo, mint, puffed quinoa
\$17

Seared Scallops

mushrooms, peas, truffle dressing
\$24

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles,
local honey, caramelized nuts, crostini, house-made bread
\$29

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LUNCH MAIN COURSES

Pasta

Garganelli, pancetta, arugula, zucchini, parmesan, kale gremolata
\$24

The Sonora Room Quiche

mushrooms, aged cheddar
choice of daily soup or artisan green salad
\$20

Okanagan Grilled Cheese

aged cheddar, Upper Bench gold, brie, balsamic onion jam
choice of daily soup or artisan green salad
\$19

Beef Burger

smoked bacon, tomato jam, brioche bun, lemon-garlic emulsion, romaine leaves
choice of daily soup or artisan green salad
\$20

Tuna Sandwich

open face rare seared tuna, focaccia, cucumber, green olive, garden herbs
choice of daily soup or artisan green salad
\$24

Road 17 Arctic Char

seared Road 17 Arctic Char, corn, broccolini, almond butter, cornbread croutons
\$36

Duck Confit

cauliflower purée, brown butter cauliflower, charred onions,
green onions & black pearl lentils
\$36

Enhance Your Meal By Adding

oven roasted organic chicken breast **\$12**
seared tuna **\$14**
seared scallops **\$12**
local vegetable medley **\$6**

Please notify your server of any allergies or dietary restrictions