



# WANAGAN GRILLE

## Dinners

*Entrées come complete with chef's choice starch and vegetable.*

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|---|-------------|
| <b>Korean Style Kalbi</b>   | <b>\$18</b> |
| <i>Boneless beef short ribs. Cooked low and slow overnight after a good marinade in Korean inspired deliciousness. Served with a dark sesame and chili garlic Korean BBQ sauce</i>          |             |
| <b>Pretzel Crusted Pan Fried Walleye</b>  | <b>\$22</b> |
| <i>Northern American walleye, a fisherman's delicacy, known to be sweet and delicious. Dusted in our homemade pretzel gremolata crust then pan fried golden, finished with Dijon cream.</i> |             |
| <b>Grilled Lamb Chops</b>   | <b>\$25</b> |
| <i>Frenched bone in lamb loin chops seasoned and grilled medium rare- served with a roasted tomato red wine demi sauce</i>  |             |
| <b>Grilled Fresh Salmon</b>   | <b>\$22</b> |
| <i>Fresh salmon fillets seasoned and then grilled over an open flame. Finished simply with cucumber-caper dill relish.</i>  |             |
| <b>Steak Conquistador</b>   | <b>\$26</b> |
| <i>Grilled Kobe top sirloin steak teamed with large tiger shrimp sautéed with garlic and herbs teamed with a decadent lobster bisque style sauce.</i>                                       |             |
| <b>Lake Perch with Fresh Remoulade</b>  | <b>\$20</b> |
| <i>Lake perch fillets lightly breaded and fried. Served with Lemon and homemade fresh remoulade</i>   |             |
| <b>Pork Saltimbocca</b>   | <b>\$18</b> |
| <i>Seasoned and sautéed pork tenderloin medallions with prosciutto ham, fresh sage, garlic and Marsala wine.</i>  |             |
| <b>Lemon Rosemary Chicken Paillard</b>  | <b>\$18</b> |
| <i>Tender and rich chicken pounded thin- sautéed with fresh lemon, rosemary, honey and garlic.</i>  |             |

## Pasta

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|---|-------------|
| <b>Shrimp And Lobster Carbonara</b>   | <b>\$24</b> |
| <i>Sweet lobster meat and tender shrimp sautéed with bacon and finished in a lobster bisque style sauce all tossed with bucatini pasta.</i>   |             |
| <b>Cutter's Ridge Chicken</b>   | <b>\$20</b> |
| <i>Sautéed baby Roma tomatoes, asparagus, zucchini &amp; yellow squash, garlic, olive oil, fresh basil and queso fresco topped with a fresh grilled chicken breast over bucatini pasta.</i> |             |
| <b>**Sub Shrimp for chicken</b>   | <b>\$22</b> |

**\*On Fettuccine Pasta\***

### **Carbonara**

*Parmesan cream with bacon and black pepper*

### **Marsala**

*Sautéed mushrooms and herbs in a rich marsala wine sauce*

### **Artichoke**

*Parmesan cream with artichokes and herbs*

### **Agllo Olio**

*Garlic and olive oil*

### **Gorgonzola**

*Creamy Blue cheese with asparagus in a Alfredo base*

**\$16**

### **Roasted Red Pepper**

*Parmesan cream with roasted red peppers and garlic*

### **Alfredo**

*Fresh cream garlic, black pepper and Parmesan cheese*

### **Walnut**

*Toasted walnuts, fresh sage, basil, garlic and olive oil*

### **Marinara**

*Traditional red sauce*

### **Marino**

*Tomato basil cream*

**Add: Chicken or Portabello Mushroom for \$4  
Salmon or Shrimp \$6**

\*\*\*Warning: Ask your server about menu items that are cooked to order or served raw.

The FDA advised consuming raw or under-cooked meats, poultry, seafood or eggs increases your risk of food borne illness.\*\*\*



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## Starters

<b>Popcorn Perch</b>	<b>\$12</b>
<i>Fresh perch cut bite size and lightly breaded and fried. Served with lemon, garlic and remoulade</i>	
<b>Savory Cheesy bread</b>	<b>\$10</b>
<i>Cheese stuffed mini cheese boule bread, seasoned with garlic oil then baked. Served with seasoned balsamic vinegar dipping oil.</i>	
<b>Fresh Brie Cheese Fritters</b>	<b>\$10</b>
<i>Panko breaded and lightly fried creamy bit of Brie, served with onion marmalade and flat bread crisps</i>	
<b>Warm Smoked Fish Spread</b>	<b>\$10</b>
<i>A zesty spread of smoked whitefish, cheddar, Gouda cheese and herbs in a cream cheese base. Served with crostini and flat bread crackers.</i>	
<b>Stuffed Shrimp Scampi</b>	<b>\$14</b>
<i>Large shrimp stuffed with prosciutto ham and herb cheese basted in garlic butter.</i>	

## Soups & Salad

Fresh Soup Made Daily Cup \$3 Bowl \$5

<b>Caesar</b>	<b>\$8</b>
<i>Crisp romaine lettuce tossed with our house made Caesar dressing finished with Parmesan cheese and croûtons</i>	
<b>Buffalo Chicken</b>	<b>\$12</b>
<i>Tasty romaine lettuce tossed with our house made blue cheese dressing with baby tomatoes and crisp celery all topped with grilled chicken breast glazed with buffalo sauce and blue cheese crumble</i>	
<b>Brisket And Blue</b>	<b>\$12</b>
<i>Our home made ancho rubbed slow cooked brisket tops fresh greens with tomato, onion and blue cheese crumble</i>	
<b>California Club</b>	<b>\$14</b>
<i>Fresh romaine salad blend topped with cooked chicken, fresh avocado, oranges, scallions, micro greens, tomato and queso fresco. Served with a tequila-lime vinaigrette.</i>	

**Add Chicken or Portobello Mushroom For \$4 / Salmon or Shrimp For \$6**

## Dinner Sandwiches

<b>Perch Tacos</b>	<b>\$14</b>
<i>Lightly breaded and fried with our homemade remoulade, fresh pica di gallo and shredded lettuce.</i>	
<b>Portabella Mushroom</b>	<b>\$12</b>
<i>Grilled whole portabella mushroom topped with gourmet greens, roasted red peppers, onion marmalade, tomato and pesto aioli.</i>	
<b>Old Fashioned Burger</b>	<b>\$12</b>
<i>Add: Swiss, Cheddar, Provolone, Pepper Jack Or Blue Cheeses</i>	
<b>Pesto Chicken</b>	<b>\$14</b>
<i>Grilled chicken breast topped with Swiss cheese, smoked bacon, sweet and tangy BBQ and pesto aioli.</i>	
<b>Beef Brisket Tacos</b>	<b>\$14</b>
<i>Slow cooked ancho rubbed beef brisket shredded into soft tortillas topped with shredded lettuce, Pepper jack cheese and fresh pico di gallo.</i>	

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