

North 40

Premium Lounge & Steak House

Soup & Salad

Wild Mushroom Soup \$5
Daily Creation \$5

Apple, Goat Cheese & Duck Salad \$10
Tossed in a honey Dijon vinaigrette.

West Coast Spinach Salad \$8
Baby spinach, dried cranberries, walnuts & gorgonzola
Cheese, tossed in raspberry vinaigrette.

North 40 Salad \$9
Mixed greens tossed in sundried tomato & oregano
vinaigrette, finished with Certified Angus Steak.

Caesar Salad \$8
Tender romaine hearts tossed in our signature caesar
dressing, finished with herbed croutons and freshly grated
parmesan cheese.

Add grilled chicken breast or prawns to any salad \$4

Appetizers

Crab Cakes \$10
Served with mixed greens and garlic aioli.

Spinach and Artichoke Dip \$9
Warm dip baked with cheese, served with chips.

Bruschetta \$7
Served on toasted crustini.

Calamari Fritta \$9
Lightly breaded calamari served with marinara sauce.

Chicken Wings \$11
Tossed in your choice of BBQ, Sweet Chili, Curry Pineapple,
Hot or Honey Garlic.

Dry Ribs \$10
Marinated ribs tossed in lemon pepper.

Smoked Salmon on Mini Bagels 11
Served with capers.

Chef's Appetizer Trio \$18
Ask server for details.

Certified Angus Steaks

**All served with choice of Rice or Daily Potato
And Seasonal Vegetables**

Choice of Béarnaise, Dianne or Peppercorn Sauce Add \$2.00

6oz. Certified Angus Steak Sandwich \$14

8oz. Certified Angus Top Sirloin \$22

10oz. Certified Angus New York \$28

18oz. Certified Angus Bone in Rib Steak \$45

Finish your steak off with a choice of the following

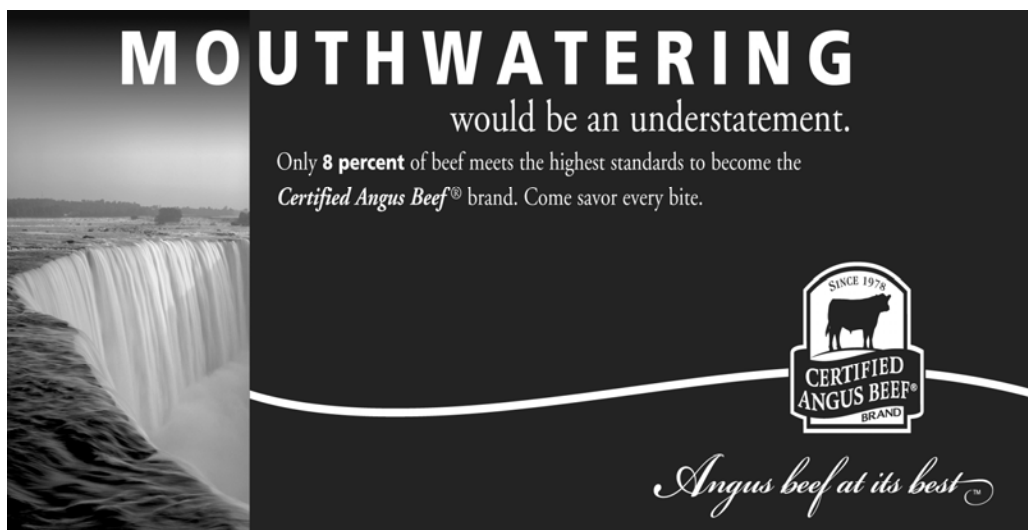
Side of Wild Mushrooms \$4

Lobster Tail \$18

Snow Crab Legs \$10

Garlic Prawns \$6

Side of Blue Cheese \$4



MOUTHWATERING
would be an understatement.
Only **8 percent** of beef meets the highest standards to become the
Certified Angus Beef[®] brand. Come savor every bite.

CERTIFIED ANGUS BEEF[®] BRAND

Angus beef at its best

Pasta

All pasta served with garlic toast

Fettuccini Gigi \$16

Grilled Chicken, Mushrooms and green onions finished in tomato blush sauce

Angel Hair Lobster Pasta \$17

Lobster tossed with angel hair pasta finished with a Sundried tomato, garlic & dill cream sauce

Fettuccine Primavera \$14

Seasonal vegetables tossed with fettuccine pasta and Alfredo sauce

Baked Cannelloni \$15

Cannelloni pasta stuffed with veal and cheese, baked with a mixture of cheese

Add grilled chicken breast or prawns skewer \$4

Entrees

**All served with choice of Rice or Daily Potato
And Seasonal Vegetables**

Double Boned Stuffed Pork Chop \$26

Stuffed with apples & Monterey Jack Cheese, finished with a Demi-Glaze sauce

Mahi Mahi \$25

Finished with a mango sauce and fresh fruit salsa

Slow Roasted BBQ Baby Back Ribs \$ 25

Finished with our bourbon BBQ sauce

North 40 Harvest Chicken \$22

Stuffed with fresh sage and brie cheese, finished with a caramelized pear and cream sauce

Grilled Chicken Supreme \$22

Finished with a wild mushroom sauce

Catch of the Day \$25

Daily creation from the minds of our culinary team

Sandwiches & Burgers

Served with choice of fries, soup or salad

Certified Angus Burger \$12

Loaded burger with Chipotle mayo

Pulled Pork Sandwich \$13

Roasted BBQ Pork with melted Swiss cheese

Grilled Chicken Club \$13

Grilled chicken, bacon, lettuce & tomato

North 40 Reuben Sandwich \$12

Shaved smoked meat, Swiss cheese and sauerkraut on rye bread, served with Dijon mustard

Waskasoo Chicken or Steak Wrap \$13

Your choice of grilled chicken or grilled Certified Angus steak lettuce, tomato, mixed peppers and mixed cheese

Desserts

Dessert Trio \$12

Daily creations from the mind of our pastry chef, guaranteed to please all tastes. Ask your server for details

Daily Dessert Feature \$5

Ask your server for details

Great staff picks for Spring & Summer wines

2006 Summer Hill Ehrenfelser

A Summerhill specialty, this medium bodied, semi-sweet white is uniquely Okanagan. Aromas of peach, apricot, mango and pineapple make the Ehrenfelser an ideal summer sipper. Gentle acidity and an off dry palate with fresh tropical fruit flavours and sweet spice match beautifully with Thai curries, Cajun cuisine and hot tubs. 2006 2006 Ehrenfelser

2006 Summer Hill Gewurztraminer

A classic Alsatian varietal and always popular in the Okanagan Valley, our Gewurztraminer has been done in an unconventional style; fermented nearly dry to bring out the sweet spice that gives Gewurztraminer its name. On the nose this wine is bursting with leechy, rose petal, peach, grapefruit and orange blossoms; on the palate, a long floral finish with subtle hints of baking spice make this wine an ideal pairing with curried mussels, and other gently spicy dishes.