

# Peak Fine Restaurant

## DAILY \$20 LUNCH FEATURE MENU

Enjoy our delicious Chef selected feature entrée with beverage pairing daily  
from 12pm-2pm in the PeakFine Restaurant

### MONDAY

#### Chicken Caesar

garlic and thyme roasted chicken breast, torn croutons,  
shaved Pecorino cheese, crispy bacon  
*Clos du Soleil Fumé Blanc, Keremeos, BC - 6oz*

### TUESDAY

#### Avocado Tuna Bowl

soy and sesame marinated tuna, guacamole, fresh tomato, black beans, quinoa, pickled  
carrots, crispy corn tortillas, serrano and lime dressing  
*Ex Nihilo Riesling, Lake Country, BC - 6oz*

### WEDNESDAY

#### Northern Canadian Bison Burger

Okanagan blueberries, brioche bun, rosemary and garlic aioli,  
crisp lettuce, tomato, goat cheese  
- served with choice of soup, side salad, or hand cut fries -  
- substitute truffle fries | 4 -  
*Okanagan Springs 1516 Lager - 355ml*

### THURSDAY

#### Pork Schnitzel

hand crumbed Chilliwack pork loin, green leaf salad  
tossed in lemon dressing, lingonberry compote  
- add sauce jäger | 3 -  
*Red Rooster Pinot Blanc, Naramata, BC - 6oz*

### FRIDAY

#### Fish & Chips

one piece beer battered BC rockfish, tartar sauce, hand cut  
Kennebec chips, creamy cabbage slaw, fresh lemon  
- add fish | 4 -  
*Two Oceans Pinot Grigio, Western Cape, SA - 6oz*

### SATURDAY

#### Bison Bolognese

roasted tomatoes, basil, Parmesan cheese, toasted garlic butter foccacia  
*Bodega Alamos Malbec, Mendoza, AR - 6oz*

### SUNDAY

#### D.B.L.T

Chilliwack duck breast, smoked bacon, crisp lettuce, fresh tomato, lemon crème fraîche  
mayo, whole wheat bread  
*Red Rooster Merlot, Naramata, BC - 6oz*

 GLUTEN FREE  DAIRY FREE  HEALTHY OPTION