

# O'DOUL'S


RESTAURANT & BAR

## LUNCH




Lunch is served from 11:00 am to 3:00 pm daily

Today's Soup...7.

 Westcoast Seafood Chowder...9.

*Local Fish and Shellfish, White Wine Cream, Fresh Thyme, Double-smoked Bacon*

 O'Doul's Caesar Salad...9.

*Romaine Leaves, Anchovies, Herb Crouton, Shaved Parmesan  
with House-smoked Chicken Breast, Wild Pacific Smoked Salmon or Pacific Pink Shrimp... 14.*

Organic Mixed Greens Salad...9.

*Lemon Caper Dressing, Shaved Fennel*

Fresh Seasonal Fruit and Berry Plate...12.

*choice of Sorbet, Yogurt or Cottage Cheese*

Classic Eggs Benedict...12.


*Black Forest Ham, Fresh Hollandaise and Breakfast Potatoes*

Crab and Prawn Cakes...15.


*Frisee and Pea Shoot Salad, Toasted Pumpkin Seeds, Preserved Lemon Aioli*

Grilled Chicken Cobb Salad...14.

*Blue Cheese, Bacon, Egg, Cucumber, Tomatoes and Herb Buttermilk Dressing*

 Warm Westcoast Seafood Salad...15.

*Wild Pacific Salmon, Assorted Shellfish and Sesame Soya Dressing*

 Vancouver Island Mussels...12.

*Merridale Cider Parsley Cream Sauce, Garlic Crostini*

Oven-baked Flat Bread...13.

*Balsamic-marinated Figs, Arugula and Hazelnut Pesto, Prosciutto, Asiago Cheese*

Wild Mushroom and Parsley Risotto...19.

*Truffle Oil, Local Organic Mushrooms, Shaved Parmesan*

Roast Free-range Chicken Breast...19.

*Fresh Thyme, Sea Salt, Crispy Roast Tomato and Herb Polenta, Natural Chicken Jus*

Stout Braised Beef and Wild Mushroom Ravioli...20.

*Wilted Spinach and Creamed Leeks, Poplar Grove Tiger Blue Cheese*

### Sandwiches and Burgers served with soup, salad or French fries

#### O'Doul's Sandwiches

Char-Grilled Rib-Eye Steak on Ciabatta... 19.

*Grainy Dijon Aioli, Fried Onions, Horseradish Butter*

O'Doul's Deli Whole Grain Sandwich... 12.

*Roast Turkey, Black Forest Ham, Cheddar and Havarti*

Mike's Cultus Lake Corned Beef on Rye... 13.

*Dijon Mustard, Swiss Cheese and Caraway Sauerkraut*

#### O'Doul's Burgers

Prime Cut Beef and Aged Cheddar... 13.

*Crispy Bacon, Onion and Tomato Relish*

Grilled Chicken Breast and Swiss Cheese... 13.

*Olive and Roast Pepper Tapenade*

Pan-fried Wild Pacific Salmon... 14.

*Preserved Lemon Aioli, Capers, Pea Shoots*

#### Wines by the Glass

\* denotes suggested food pairings \*

#### White Wines

'06 Jackson-Triggs Sauvignon Blanc, Okanagan *richly textured, vibrant citrus flavours...*8. \* Caesar Salad \*

'06 Poplar Grove Pinot Gris 'Naramata', Okanagan *intense characters in this newly released gem...* 10. \* Salads \*

'06 Mission Hill Chardonnay 'Bin 88', Okanagan *tree-fruit flavours, medium bodied, crisp finish...*8. \* Chicken \*

#### Red Wines

'05 CedarCreek Pinot Noir 'Estate Select', Okanagan *nice spicy berry flavours, soft rich finish...*12. \* Risotto \*

'05 Jackson-Triggs Merlot 'Proprietor's Reserve', Okanagan *soft berry character, smooth long finish...*7. \* Sandwiches \*

'05 Fairview Cellars Cabernet-Merlot, Okanagan *smooth, rich and bold, hard to find wine...*10. \* Ravioli \*

### Pedro's Organic Coffee Drinks available

*Please ask your server for a freshly made*

Café Latte 3.95 Espresso 2.95 Cappuccino 3.95 Americano 2.95 Café Mocha 3.95 Steamed Milk 2.95 extra espresso shot 1.00