

to start

WOR WONTON SOUP 18

vegetable dumplings, roasted chashu pork, spring vegetables, miso soy broth, scallion and shoots

SCALLOPS & BACON 23

seared Hokkaido scallops, local pork belly, apple gastrique, parsnip



WARM OLIVES & NAAN 24

red pepper hummus, cucumber tzatziki, quinoa tabbouleh, charred lemon, warm olive medley, grilled naan bread

BURATTA & PROSCIUTTO 31

fig preserve, raincoast crisps and grilled baguette, smoked olive oil and balsamic

HARVEST TUSCAN GREENS 18

english cucumber, baby tomato, carrot curls, shaved red onion, crispy capers, okanagan goat cheese, radish, crisp wonton, roast tomato vinaigrette



AVAILABLE



HARVEST CAESAR SALAD 20

bacon lardon, crispy capers, sundried tomato, herbed croutons, baby kale, shaved parmesan, house made dressing



GRILLED CHICKEN OR TOFU 10
SAUTEED PRAWNS OR BC SALMON 12
GRILLED 6Z CAB STRIPLOIN 14

on the turn

HARVEST WINGS 20

red hot, honey garlic, whiskey bbq, sweet chili or lime salt & pepper



DRY RIBS 20

crisp button bones, garlic butter, lime salt & cracked black pepper

HARVEST NACHOS 24

'all the groceries', monterey jack & cheddar cheese, corn tortillas, house-made salsa, guacamole & sour cream

FOR TWO

ADD NACHO BEEF 6
EXTRA CHEESE 6

34
FOR FOUR



GOJUCHANG CHICKEN BITES 20

channa-dusted chicken breast, cucumber, sunflower sprouts, korean glaze, sesame aioli, puffed rice

fresh sheet

COMING SOON!!



FATHERS DAY BRUNCH JUNE 16TH.

BOOK YOUR RESERVATION TODAY!

nights to remember

PRIME RIB FRIDAY'S 42 8oz

slow-roasted *certified angus* beef, whipped yukon gold potato, select vegetables, red wine jus, yorkshire pudding & horseradish

47
10oz

LIMITED QUANTITIES AVAILABLE;
RESERVATIONS ARE
HIGHLY RECOMMENDED

CHEF'S PLATE SATURDAY MARKET Inspired dishes using the finest and freshest ingredients. PRICE \$

PASTA NIGHT SUNDAY'S 26

chef-created selection of fine pasta dishes. Available on their own, or as a 3 course with choice of salad and dessert

38
3 CRS

A \$2 SURCHARGE WILL BE APPLIED TO ALL SPLIT ITEMS

MASA'S GRILL

 The Harvest Golf Club

 @harvestgolfclub

on the bun

TURKEY BACON CLUB

house-roasted turkey breast, crisp bacon, herbed field tomato, baby kale, cranberry mayo, toasted garlic ciabatta

26



PORTABELLA BURGER

blueberry juniper ketchup, pepper aioli, fresh shoots, field tomato, caramelized red onion, vegan potato scallion bun

23



KOREAN CHICKEN BURGER

crunchy gojuchang chicken breast, unagi aioli, cucumber, kimchi, cilantro, sunflower sprouts, warm brioche

26

THE MASA BURGER

hand-pressed AAA beef, aged white cheddar, horseradish aioli, pickled red onion, tuscan greens, field tomato, dill pickle, warm brioche

25

ADD BACON 4

PRIME RIB DIP

slow roasted prime rib, melted swiss cheese, pickled red onion, horseradish aioli, garlic ciabatta, peppercorn jus

28



on the terrace

FISH & CHIPS

crispy beer-battered cod loin, granny smith apple slaw, house-cut kennebec fries, harvest tartar sauce

1 PC.

22

2 PC

26

GRILLED VEGETABLE PANINI

roasted red pepper, grilled zucchini, caramelized onion, sunflower sprouts, olive tapenade, okanagan goat cheese

24

SOBA NOODLE SALAD

buckwheat noodles, suey choy and kale slaw, cucumber, red pepper, edamame, romaine lettuce, toasted cashews, crisp wonton, unagi lime vinaigrette

24



GRILLED CHICKEN OR TOFU 10
SAUTEED PRAWNS OR BC SALMON 12
GRILLED 6Z CAB STRIPLOIN 14

HARVEST STEAK SANDWICH

hand-cut 6oz certified angus striploin, herb roasted roma tomato, caramelized red onion, baby kale, chimichurri, toasted garlic ciabatta

32



ALL BURGER & SANDWICHES SERVED WITH GREENS, CAESAR, SOUP OR KENNEBEC FRIES

SUB YAM FRIES & DILL DIP ~ 4 SUB POUTINE ~ 6 GLUTEN FREE BREAD ~ 2

A \$2 SURCHARGE WILL BE APPLIED TO ALL SPLIT ITEMS

mains

SEARED BC LING COD

wild caught, prosciutto-wrapped filet, new potato écrasée, garlic confit, pistachio, saffron fumé

38

SPAGHETTINI MARINARA

san marzano tomato sauce, parmesan reggiano, fried basil, toasted garlic baguette

28



MASA'S MEATBALLS

8

AVAILABLE

SCALLOP & PRAWN LINGUINE

seared Hokkaido scallops & prawns, basil pesto cream, smokey bacon, tomato and scallion, shaved parmesan reggiano, toasted garlic baguette

38



STRIPLOIN

coffee-rubbed certified angus striploin, smoked corn and bacon lyonnaise, braised cippolini onion, parsnip, red wine demi-glace

8oz 42



12oz 50

GLUTEN FRIENDLY AVAILABLE



VEGAN

