

CHRISTINE'S

MOUNTAIN TOP DINING

SOUPS, SALADS AND STARTERS

CURRIED CARROT SOUP

Garnished with honey lemon yogurt.

7

TRADITIONAL FRENCH ONION

Topped with plenty of delicious melted Emmental cheese.

10

VINE-RIPENED TOMATO, BLUE CHEESE AND FRESH BASIL

Delicate greens, olive oil and balsamic.

12

WINTER SALAD

Roasted beets, goats cheese, walnuts and tart apple with a walnut vinaigrette.

12



WILD PACIFIC SALMON CARPACCIO

Capers, mascarpone cheese and extra virgin olive oil, crostinis.

14

CHARCUTERIE PLATE

House made country style pate, cured meats, marinated olives, gherkins, Dijon mustards and herbed rye bread.

13

MAINS

*Signature
item*

SHEPHERD'S PIE

Rich braised lamb shoulder and whipped roasted garlic mash accompanied with demi and minted sweet peas.

16



SEAFOOD BOUILLABAISSSE

Halibut, wild pacific salmon, scallops and fresh mussels in a flavorful tomato, fennel, and saffron broth with grilled bread.

20

STEAK AND FRITES

8oz AAA New York strip loin steak grilled to your liking finished with peppercorn butter and pomme frites.

21

QUICHE LORRAINE

Sharpe cheese, bacon and onion served with house greens.

14

GRILLED CHEESE AND TOMATO SOUP

Thick, gooey and golden with homemade roasted tomato soup, deli dill pickle.

13

MUSHROOM CHICKEN PICCATA

Crusted chicken breast, BC mushroom cream sauce served with asparagus and pancetta salad.

19

CHRISTINE'S BEEF BURGER

Homemade 6oz patty of lean ground beef on a kaiser with all the fixings. Finished with stilton blue cheese and served with tempura onion rings.

16