

# CHRISTINE'S

MOUNTAIN TOP DINING

## salads and starters

### CHRISTINE'S SUMMER SPINACH SALAD

Crisp spinach tossed in peach balsamic vinaigrette with fresh berries, hot wasabi peas, red onion, and crumbled goats cheese.

12

### TUNA NIÇOISE

Seared Ahi Tuna, fresh green beans, black olives, capers, roasted herb potatoes & egg on crisp greens tossed in a creamy Dijon vinaigrette.

14

### ROASTED TOMATO SOUP

Homemade roasted tomato soup.

7



### WILD PACIFIC SALMON CARPACCIO

Capers, mascarpone cheese & extra virgin olive oil, crostini.

14

### ARTISAN CHARCUTERIE PLATE

Cured meats, marinated olives, gherkins, sweet pickled onions and rye herb bread.

13

## brunch

### GRANOLA FRUIT PARFAIT

Fresh fruit, Christine's berry yogurt and roasted macadamia granola.

8

*Signature  
item*

### ITALIAN EGGS BENNY

Two softly poached eggs served over tomato, basil and pancetta on herbed ciabatta.

12



### WEST COAST SMOKED SALMON BENNY

Two softly poached eggs, dill hollandaise, over west coast smoked salmon on rye herbed bread.

13

### DAILY FRITTATA

Your sever will describe the Chef's creation.

13

## mains



### SEAFOOD BOUILLABAISSE

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

19

### NEW YORK STRIP LOIN

8oz AAA New York Strip loin steak grilled to your liking with rustic potato wedges finished with onion rings and English stilton blue cheese, served with crisp fresh greens and grape tomatoes.

19

### GRILLED CHEESE AND TOMATO SOUP

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

13

### CHRISTINE'S BEEF BURGER

Homemade 6oz patty of lean ground beef on a Kaiser with Applewood Cheddar, sautéed mushrooms and all the fixings. Served with rustic potato wedges.

16

### FETTUCCINE FUNGO

Wild mushrooms, fava beans, asparagus tips on Fettuccine in a creamy white wine cheese sauce.

15