



# TABLE NINETEEN

Lakeside Eatery

## STARTERS & SHARE

- GARLIC CHEESE LOAF... melted and crispy, baked sourdough | 9
- LEEK AND POTATO SOUP... house smoked steelhead, black truffle oil | 12
- TABLE NINETEEN CAESAR... baby kale, bacon, capers, parmesan, grape tomatoes | 16
- BC BEETS... urban greens, roasted pears, candied walnuts, blue stilton | 16
- ALBACORE TUNA TARTARE... sesame ginger vinaigrette, avocado, furikake sweet potato chips, tobiko | 18
- PROSCIUTTO WRAPPED TIGER PRAWNS... blue stilton wedge, maple tabasco glaze | 18
- ESCARGOTS EN CROUTE... white wine, creamy garlic butter, parmesan puff pastry lid | 17
- FREE RANGE PORK BELLY... pomegranate gastrique | 16
- CHICKEN LIVER PARFAIT... plum wine jelly, french bread, mulled black cherries | 18

## MAIN PLATES

Served with roasted root vegetables and creamy smashed potatoes

- FREE RANGE PORCHETTA... pork belly stuffed with garlic, granny smith apples, fennel seed, natural jus | 26
- BONELESS BEEF SHORT RIBS... eight hour red wine braised, lemon parsley gremolata | 29
- SLOW COOKED LAMB SHANK... moroccan spice rub, mango coconut curry | 28
- BLACK ANGUS NEW YORK STEAK... 10 oz, char-grilled, morel mushroom sauce, blue stilton | 36

## SEAFOOD & VEGETARIAN

- LOIS LAKE STEELHEAD... white beans, ipa chorizo, denman island clams, kale, lemon butter broth | 29
- RARE GRILLED AHI TUNA... sesame vegetable noodles, rice and red quinoa, ginger vinaigrette | 30
- SAFFRON PORCINI MUSHROOM RISOTTO... wilted kale, parmesan brussels sprouts, black truffle oil | 26

## THREE COURSE FONDUE

48 per person

SEASONAL ARTISAN GREENS... garden vegetables, pumpkin seeds, dried cranberries, apple cider vinaigrette

- or -

CAESAR SALAD... romaine, parmesan, country croutons, house dressing

CLASSIC CHEESE FONDUE... emmenthal, gruyere, aged cheddar, french baguette, crudités, yukon gold potatoes  
add wild mushroom, truffle oil +6

LINDT DARK CHOCOLATE FONDUE... banana bread, marshmallows, strawberries and pineapple

*Two person minimum | Kids 10 and under \$24*

## FONDUE SIDES

- Wilted kale, parmesan brussels sprouts | 8
- Bacon and potato roesti | 9
- Porcini mushroom risotto | 12
- Smoked brisket poutine | 14
- Local two rivers bratwurst and sauerkraut | 9
- Charcuterie, artisan meats, house pickles, grainy mustard | 16 / 24

Allergy Information: Certain food items used within our Kitchen may contain nuts, soy, wheat and other known allergens. Please advise your server of any known allergies.

A gratuity of 18% will be added for groups of 8 or more. Split charge \$4.