



*YOU ARE HERE TO EXPERIENCE CANADIAN CULTURE, IN FOOD, WINE & COCKTAILS.
WE SUPPORT LOCAL FARMERS, PURVEYORS AND ARTISAN PRODUCERS WHENEVER POSSIBLE.*

FOR THE TABLE

Warm Cured Olives | 13

sundried tomatoes, nuts & seeds, confit garlic, mixed herbs

Charcuterie for 1 | **17** for 2 | **26** each additional | **7**

cured meats, artisan crafted cheeses, seasonal accoutrements

B.C Oyster Gratin 3 | **12** 6 | **19**

oysters on the half shell, smoky bacon, melted leeks, garlic butter, parmesan rosemary crumb

Chilled Seafood Tower small tower | **58** large tower | **110**

snow crab, prawns, marinated clams & mussels, scallop ceviche, oysters, seared albacore tuna

TO START

Snake River Farms Wagyu Beef Carpaccio | 20

pepper greens, radish, fresh horseradish, capers, stone ground mustard

Albacore Tuna | 18

quick seared rare, warm potato white bean salad, vinegar beets, crème fraiche, dill, horseradish

Sous Vide Crispy Pork Belly | 19

local birch-beet syrup, sweet & sour butternut squash, fennel pollen sunflower crust, daikon radish

Braised Beretta Farms Beef Cheek | 21

foie gras Raviolo, pickled shallots, truffle cream, pistachio-grain crunch, braising sauce

KVS Caesar Salad | 14

romaine, prosciutto brioche crumble, grana padano, confit garlic vinaigrette

Wedge Salad | 16

iceberg, bacon, rainbow tomatoes, smoked gorgonzola, pickled shallots, Green Goddess dressing

French Onion Soup | 13

red wine melted onions, veal bone broth, brioche, cave aged gruyere gratin

Parsnip & Orchard Pear Veloute | 12

braised pears, chive oil, hazelnut gremolata, sourdough

Steakhouse Cut Kennebec Fries | 16

black truffle oil, truffle salt, picked thyme, grana padano served with a glass of Big White Bubbles



CUTS

Our steak program is sourced from the highest grade of beef. We use only the best breed of cattle & hand cut all our steaks that have been aged for a minimum of 28 days.

ALBERTA GRADE A PRIME RIB | six hour slow roasted, rosemary sea salt
16oz | **34** 12oz | **30** 10oz | **28**

SNAKE RIVER FARMS WAGYU FLAT IRON | red wine marinated & fire grilled
8oz | **47**

DOUBLE R. RANCH STRIPLOIN | cast iron seared, blue stilton crust
14oz | **44** 8oz | **35**

USDA PRIME RIB EYE STEAK | fire grilled, maître d hotel butter
10oz | **48**

USDA PRIME FILET MIGNON | butter basted
10oz | **50** 8oz | **44** 6oz | **38**

C.A.B TABLESIDE TOMAHAWK | our signature bone in ribeye for 2 carved tableside,
roasted bone marrow, maître d hotel butter
50oz | **130**

SIDES

Sauces | **05**

béarnaise, KVS steak sauce, madagascar peppercorn, bordelaise, red wine pink peppercorn cream

Creamed Corn with jalapenos & aged cheddar | **10**

Wild & Cultivated Mushrooms with shallots & herbs | **11**

Steamed Broccoli with garlic & lemon | **09**

Sautéed Asparagus with whole grain mustard & tarragon | **12**

Pan Roasted Black Tiger Prawns with old bay spice | **13**

Roasted Brussel Sprouts with smoky bacon & almonds | **11**

[All steaks include crème fraîche pomme puree & selection of locally sourced market vegetables]

GRAINS

Winter Squash Risotto | **18**

foraged mushrooms, roasted shallot, peas, parmesan frico, toasted pumpkin seed

Bucatini Pasta & Wild Boar Ragu | **23**

24 hour cooked wild boar shoulder, San Marzano tomato braising sauce, mirepoix, fresh herbs, six month aged Smits & Co. Farm gouda

Hand Made Herb Gnocchi | **26**

Dungeness crab, smoky bacon, Mornay sauce, Manchego cheese

COMPOSED

Two Rivers Purveyor Cut | **M/P**

ethically & sustainably raised meats, ask for today's cut

West Coast Seafood Cioppino | **34**

sable fish, mussels, clams, prawns, scallops, shellfish tomato fennel nage

Steelhead | **30**

maple-miso glaze, butter braised potatoes, BC cider ginger gastrique

All Natural Duck Breast | **36**

confit crispy pulled leg meat, pumpkin soubise, spicy pecans, roasted duck jus

Stuffed Farmhouse Chicken Supreme | **29**

herb de provence chicken farce, crispy sage, creamed farro, port reduction



DESSERT

Our Custom “Or Noir” Chocolate Tasting | 13

43% Monashee Milk chocolate custard, 68% Alpine Noir chocolate bar, nut bark, cocoa nib, double chocolate gelato, red wine fluid gel, raspberry bubbles

Baked Alaska | 14

Sicilian pistachio gelato, orange sherbet, Génoise, flambéed tableside

Canadian Maple Crème Brulée | 12

caramelized maple sugar, cardamom poached apple, cinnamon glazed-hazelnut biscotti, roasted almond

Crepes Suzette | 14

orange scented mascarpone crepes, caramelized sugar, orange butter, orange segments, Grand Marnier flambéed tableside

Warm Banana Fosters Brioche Bread Pudding | 12

bruléed banana, white chocolate, vanilla bean ice cream, whisky walnut caramel

COFFEE & TEA

Drip Coffee / Tea | 3.50

Pulled Shot

espresso, americano | 3.50

latte, cappuccino | 5

Hot Chocolate | 5

ADULTS ONLY

Bear Hug | 12

absolut, frangelico, baileys, cream, served hot

Apple Cobbler | 11

steamed Okanagan apple juice, calvados, cinnamon

Wake Up Call | 12

chili infused absolut, grand marnier, kahlua, chocolate liqueur, espresso

Hot Buttered Rum | 12

kraken dark spiced rum, hot buttered rum mix, boiling water



Kettle Valley Steakhouse
Children's Menu

DRINK

Fountain Soda | 3

coke, diet coke, sprite

Cane Sodas | 5

cola, rootbeer, lemonade, gingerbeer

Spritz | 5

grapefruit, honey, ginger

or

orange, lemon rosemary

Iced Tea | 5

earl grey tea, fresh lemon juice, sugar, sod

Lemonade | 5

fresh lemon juice, sugar

FOOD

-to start-

Waffle Potato Chips

or

Garden Veggie Sticks | house ranch dip

-main-

Oven Roasted Chicken Breast | pommepuree and fresh vegetables

or

4oz Filet Mignon | housecut fries and fresh vegetables

or

Three Cheese Flatbread | parmesan, cheddar, mozzarella, side of marinara

-to finish-

Vanilla Bean Ice Cream | chocolate and caramel sauces

\$20 | PER CHILD 12 & UNDER
| JUICE PAIRINGS

[Includes tax and gratuity]