

• our philosophy

eat tasteful, healthy and sustainable cuisine.

drink in the company of friends.

be respectful of others.

be local.

starter.

seasonal soup 'farm inspired' . 7

served with artisan cheese bun

brown sugar-rosemary baked assorted nuts . 5

marinated olives to share . 6

warm pita and dips . 12

carrot hummous, carmelis yogurt tzatziki, olive tapenade



chili grilled prawns . 14

crispy avocados, salsa verde



dungeness crab and chickpea falafels . 14

roasted red pepper emulsion, fennel remoulade

'queso fundido pot' . 11

topped with chorizo and green chillies,

cumin spiced blue corn strips



outlandish oyster sliders . 10

two breaded oyster sliders with bacon corn relish, tomato

tartar sauce and smoked cheddar + **extra slider** . 3 each

obie braizer™ . 13

best part of ossobucco. grilled bleu-claire cheese

sandwich, creamy mushroom and green peppercorn

ragout

local wholewheat flatbread . 13

Your server will inform you of the days feature



leftcoast mussel pot . 19

your choice steamed with shallots, garlic, white wine

and tarragon **or** roasted red pepper-caper relish and

chorizo

chef plates.

two unique and different ways to enjoy great food with a glass of your favourite wine, chilled cocktail, or beer

artisan cheese - three types . 15

in house baked 'raincoat' crisps, fruit preserve

charcuterie . 19

locally cured meats, housemade duck prosciutto, armenian flatbread, mustards, pickled vegetables

salad.

baby iceberg salad . sm . 10 • full . 13

warm shimeji mushrooms, smoked bacon, dried cherries, blue capri-buttermilk dressing

caesar gem lettuce . sm . 9 • full . 12

grana padano, dried little tomatoes, lemon-herb croutons

+ **3 grilled chilli prawns** . 7

+ **5oz grilled chicken breast** . 7

+ **6oz sterling silver striploin** . 8



coriander crusted albacore tuna .16

soba noodles, three cabbage-wasabi slaw, ginger-chili cream dressing



striploin steak salad . 17

6oz sterling silver beef striploin, feta, vine-ripened tomatoes, roasted cauliflower, radicchio, hazelnut-apple ranch dressing

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean friendly seafood choice.



Sterling Silver® Premium Beef consists of only the top 12% of all grain-fed beef cattle. Rich in marbling and aged to perfection. The results are unsurpassed cuts of beef that provide exceptional flavor, tenderness and juiciness, as well as unforgettable dining experiences.

grain and pasta.

rigatoni lamb bolognese . 18

mint pesto, almonds, whipped ricotta cheese

penne italian sausage . 18

cultivated mushrooms, roasted garlic, parmesan breadcrumbs, tomato-rosemary ragout and cream

summerland squash super-fino risotto . 19

sage and parmesan, winter squash tempura garnish

spaghettini puttanesca . 21

grilled digby bay scallops and prawns, smoked paprika-tomato relish and arugula

pasture and range.

burger served with either shoestring fries, caesar salad or organic mixed greens. sub small soup . 2

1/2 lb ground chuck steak burger . 15

peppercorn-dijon mayo, pickled beet, sweet onion, lettuce, oregano-cheese kaiser your choice of blue claire cheese or village white cheddar

+ smoked bacon, wild mushrooms, fried egg, sautéed onions . 2 per item

okanagan cherry spareribs . 26

jalapeno-chili cornbread, aged cheddar potato puree, asparagus

pemberton meadows braised beef shortrib . 26

white cheddar whipped potatoes, garlicky spinach, lapin cherry sauce

rosstown farms 'brined' chicken breast . 27

yukon gold potato puree, warm broccolini-feta salad, kalamata olive-tomato gravy



10 oz 'sterling silver' striploin . 32

Summerland squash 'aged' risotto, sautéed greens, blue claire jus

chef's mixed grille • subject to market price

server will offer details on our legendary inspiration. includes three proteins and is only carnivore friendly.

ocean.



westcoast seafood bouillabaise . 25

halibut, mussels, clams and salmon, fingerling potatoes, roasted garlic rouille, grilled baguette and saffron-shellfish stock



pan roasted BC wild salmon . 27

lemon-ricotta gnudi, parsnips and pancetta, pinot noir reduction

sides.

asparagus . 5

jalapeño chili corn bread . 3

lamb bolognese rigatoni . 6

italian sausage penne . 6

summerland squash super-fino risotto . 6

aged cheddar-potato puree . 5

garlicky spinach . 4

warm broccolini-feta salad . 5

local details.

- a charge will be applied to all split plates \$2/starters and salads and \$3/main
- groups 8 or more, an 18% gratuity will be added to your bill. Please feel free to increase or decrease this gratuity at your discretion. Please discuss with server.
- if you have food allergies or special dietary restrictions, please notify your server. gluten free and vegetarian menus available upon request.
- all items subject to applicable tax

join us today...and become part of the conversation!

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executive chef - paul cecconi

sous chef - ian skippen