



# Start + Share

## WINGS | 14

crispy wings, house-made hot sauce, leek ranch

## HAND CUT FRIES | 8

kennebec potatoes, garlic, grana padano, truffle

## BREAD | 6

house-made, chive butter

## CHICKPEA DIP | 12

oven dried tomatoes, roasted chickpea, olive oil, raw veg, crostinis

## BRIE | 15

filo wrapped, roast garlic, seasonal preserve, apricot chili jam, crostinis

## RISOTTO BALLS | 9

BC mushrooms, grana padano, mozza, basil, thyme, marinara

## AHI TUNA TOWER | 19

avocado, pickled carrot, citrus dressing, sesame seed, wonton crisps

## CALAMARI | 14

crispy rings + tentacles, red onion, pickled peppers, crispy green beans, roasted red pepper tzatziki

## PRAWN COCKTAIL | 11

5 jumbo prawns, house-made cocktail sauce, lemon

# Salads

## CAESAR | 14

double smoked bacon, grana padano, sous vide soft egg, romaine, croutons

## BEET | 14

yellow + red beets, goat cheese, orange, candied walnuts, fennel,

## COBB | 19

pulled rotisserie chicken, feta, tomato, avocado, pickled red onion, cucumber, soft egg, artisan greens, leek ranch

## WARMED WINTER SQUASH | 13

winter squash, roasted carrot, toasted almonds, quinoa, wilted kale, champagne maple vinaigrette

### ADD

- PULLED ROTISSERIE CHICKEN +8
- 5 JUMBO PRAWNS +8
- GRILLED SALMON +10
- 8oz SIRLOIN +19

# Mains

## GRILLED 8oz SIRLOIN | 32

red wine demi, seasonal veg + one side

## 10oz ROTISSERIE RIBEYE | 36

slow roasted, fresh horseradish, gravy, seasonal veg + one side

## GRILLED 6oz TENDERLOIN | 34

brandy mushroom peppercorn, seasonal veg + one side

## RACK OF LAMB | 42

herb breaded, mustard, red wine demi, seasonal veg + one side

## GRILLED WILD SALMON | 30

farro, swiss chard, green beans, lemon butter sauce

## ROAD 17 ARCTIC CHAR | 34

prawn, scallop, kale, fennel, carrot, potato, coconut saffron broth

RED WINE DEMI +4

5 JUMBO PRAWNS +8

BRANDY MUSHROOM PEPPERCORN +5

BC ROAST MUSHROOMS +7

GRAVY +4



# Bowls

## CRISPY TOFU POKE BOWL | 15

avocado, wakame, mango, nori, pickled ginger + carrot, black sesame, sushi rice, soy lime dressing

## HOOD 8 HOUR LASAGNA | 17

braised beef, ricotta, mozzarella, fresh herbs, spinach, marinara

## PASTA DUO | 18

truffle alfredo, marinara, grana padano, pappardelle

PULLED ROTISSERIE CHICKEN +8

5 JUMBO PRAWNS +8

GRILLED SALMON +10

8oz SIRLOIN +19

## ROTISSERIE CHICKEN

DINNER | 1/4 - 24 | 1/2 - 32

buttermilk biscuit, seasonal veg, slaw, garlic mash, country gravy, leek ranch dip

## HOOD BURGER | 17

two rivers ground chuck, smoked cheddar + bacon, crispy beet chips, zucchini pickles, roasted red pepper relish, lettuce, truffle aioli, sesame bun, hand cut fries

# Sides

## BUTTERMILK BISCUITS | 7

chive butter

## RISOTTO | 6

BC mushroom risotto, truffle

## ROASTED

FINGERLING POTATOES | 5

## FRIES | 5

hand cut kennebec potatoes, salt

## SLAW | 4

cabbage, carrot, fennel, pickled onion, local honey, mustard, apple

## MASH | 6

kennebec potatoes, roast garlic

# Plant Based

## CURRIED CAULIFLOWER | 23

warm marinated legume salad, roasted veg, quinoa, roasted chickpea

## LENTIL LOAF | 20

eggplant, house marinara, quinoa stuffed mushrooms, roasted veg, cashew cheese

# Sweet

## COCONUT PANNA COTTA | 8

fruit preserve, almond coconut crisps

## CHOCOLATE GANACHE TORTE | 9

fruit coulis, vanilla whip





## Valley View Farm

The Hooded Merganser's very own Valley View Farm, heralded by our Lead Farmer, Sharon Nickolson, continuously inspires the chef's menu creations. Showcasing the South Okanagan's rich terroir and climate, featured Valley View Farm produce can be found throughout our menu.

## Our On-Site Garden

Adjacent to the Hooded Merganser, visit first hand (but please don't touch) our on-site herb garden. Fresh ingredients including edible flowers are received daily from Scott Goll, our Horticulture Specialist.

## Architecture + Location

Boasting world class design and visionary architecture complementing the natural surroundings, the Hooded Merganser serves as a legacy by the late architect Nick Bevanda. His work successfully creates a seamless connection between the interior of the restaurant and the awe-inspiring lake vista. The beautiful craftsmanship of the building, paired with the Okanagan landscape make our restaurant a unique setting not duplicated anywhere else and we are thrilled to share it with our guests.