

Menu 2011

Breakfast of Champions

Served daily until 11am

Early Birdie Continental Breakfast

yogurt and granola cup, muffin, whole fruit,
and coffee or tea

\$8.95

Ranchers Omelette

3 eggs, ham & cheddar

served with sautee baby potatoes & 8 grain toast

\$10.95

Get Up and Go Wrap

scrambled eggs, bacon, aged cheddar,
salsa & sour cream

wrapped in a sun dried tomato tortilla

\$8.95

add guacamole 1.75

Rise & Shine Sandwich

strips of crispy bacon, sliced tomato, lettuce
on 8 grain toast

served with sautee baby potato's

\$8.95

add fried egg \$10.95

Mile High Stack Pancakes

chef's specialty creation

served with choice of bacon or homemade sausage

\$10.95

Mountain Sunrise Breakfast

two eggs served just the way you like them

choice of bacon or homemade sausage,

with sautee baby potato's & 8 grain toast

\$11.50

Mulled Cranberry Sourdough French-Toast

Citrus cream, baby potato's, homemade sausage

\$11.50

Pre-Round

Chips & Salsa

Stone Corn Tri-colour tortilla

Grilled Pita

Hummus, Tzatziki, Dips

Dry Ribs

Lemon grass spice rub, coarse salt

Kamloops "Gary's Deli" Jalepeno Cheese Smokie

served on a sesame seed roll
chicago- style with pickled vegetable jardiniere, potted onions
served with choice fries, tossed salad, Caesar salad or cup of soup

"Johnsonville" Beef Hot Dog

potted onions, pickled vegetable jardiniere
served with choice of fries, tossed salad, caesar salad or cup of soup

Asian Marinated Chicken Tenders

cucumber, sesame seeds, scallion
Chinese chili sauce, crisp wonton, slaw

Flatbread Pizza

Chicken, Carmelized Onion, pancetta
bbq sauce, cilantro

Crispy Fried Chicken Wings

choice of hot sauce, BBQ, Chinese chilli sauce
lemon & cracked pepper & salt
served with blue cheese dressing, pita

Tobiano Mediterranean Cobb Salad

marinated chicken skewers, crispy romaine hearts, tomato, cucumber, red onion,
kalamata olives, served with fried feta & tzatiki

6 Mile Hamburger

8 oz chargrilled grain feed beef burger, topped with house potted onions, lettuce,
tomato & red onion on a mixed seed_roll

Sandwiches

Chicken Club

Aged cheddar, bacon, chipotle mayo, portugese roll

Tuna Club

Grilled Tuna Rare, arugula, bacon
Sweet pepper jam

Roasted Beef Dip

Caramelized onions horseradish cream, jus
fried chips

Shrimp Wrap

Gentle poached tiger shrimp, cucumber, carrots, greens, wasabi aioli
Sundried tomato wrap

Falafel Vegetable Sundried Tomato Wrap
fresh sprouts, vegetables, Tobiano's falafel patty
tahini spread

Dinner
After 5pm
Soup

Potato & Leek Soup
Fried leeks

Wild mushroom cappuccino
laced truffle oil
crouton

Salads

hand picked farm greens, house roasted pickled beets
chickpeas, feta cheese, cumin orange vinaigrette

Entrees After 5pm

Orecchiette, fagioli borlotti, Italian sausage
fresh tomato, herbs, reggiano
parmesan truffle nage

Roasted Half Chicken
Cilantro dumplings, sugar snaps, vegetable salad
Lemon grass, kaffir lime coconut broth

8oz Angus Reserve Striploin
"all dressed" salt brine mash potato, vegetable
blue cheese topping, demi glace

10 oz Grilled Pork Chop ginger spiced rubbed
warm pickled beets, cranberry beans

Seared Salmon
Celeriac potato puree, shaved fennel citrus salad,
yaki sauce

Desserts

Blueberry Lime Ginger Tart
Ginger Chips, Cream

\$8.50

Mango Ice Cream "Lassie"
Cumin & lime cookies, cilantro syrup

\$8.50

Warm Ginger, Caramel Toffee Cake
Citrus cream

\$8.50