

SOUP + SALAD



Seafood Chowder

lobster, clams, bay scallops, potatoes, carrots and celery served with bread & butter

17-

Curry Lentil Soup *

Indian inspired vegetarian soup served with mint yogurt, bread & butter

16-

Tuscany Kale Caesar Salad

grilled fingerling potatoes, asiago dressing, white anchovies, sage tempura, focaccia croutons & preserved lemons

16-

Heirloom Tomato & Fried Haloumi Salad **

roasted squash, maple vinaigrette, organic quinoa, basil, sun dried tomato pesto, arugula

16-

STARTERS

6 Star Anise Confit Duck Wings

sweet and spicy satay sauce, peanuts, cilantro, fresh cucumber

18-



Warm Crab Dip **

roasted garlic, white wine, cream, parmesan, tarragon and artesian bread crisps

18-

2 Braised Bison and Pork Meat Balls *

Pearl lentils, chick pea and squash bhaji, mint yogurt, dried cranberries

18-

Beetroot & Potato Gnocchi

roasted beets, green peas, kale, garlic, cream, fried shallots, goat cheese & aged balsamic

17-

SHARED

Upper Bench Artisan Cheese Plate **

hand crafted cheese from the Okanagan valley, Columbia valley wild honey, homemade crisps, seasonal fruit & preserves

Brie: Traditional brie

Gold: Semisoft, surface ripened cheese

King Cole: Semisoft, blue surface ripened cheese

24-

Rocky Mountain Charcuterie Platter for Two

bison tartar, cured egg yolk, roasted bone marrow with asiago cheese & shitake crisp, duck wings, prosciutto, Spanish chorizo, olives, house made preserves, fresh & dried fruit, homemade crisps

36-

Cheese Fondue for Two **

emmental, smoked cheddar, Canadian rye, whole mustard, roasted garlic, fresh artesian bread, garden vegetables, fingerling potatoes, gherkins, apple slices

36-

ADDITIONS

6oz tarragon & turmeric grilled chicken breast *

7-

side mix green salad with maple vinaigrette *

7-

truffle, manchego, tarragon fries *

9-

hot skillet of garlic mushrooms *

9-

prosciutto & chorizo

10-

assorted artesian bread & butter **

7-

A Taste of Place...

Here at the Whitehorn Bistro, we endeavor to create not just a meal but a memorable culinary experience rivaled only by the unsurpassed beauty of our location.

Our menu has been thoughtfully created using many of the finest seasonal ingredients sourced from local & boutique purveyors.

Whether it's the Rocky Mountain wildflower honey from the Columbia Valley, organic produce from Lethbridge's Broxburn Farms, select wines from BC's Okanagan Valley or fresh herbs grown on our own patio we have taken great care to provide you with the best culinary experience possible!

Should you require anything else to make your visit with us even better, please don't hesitate to let us know.

David Acero - Chef de Cuisine
Wade Barkman - Restaurant Manager

MAINS

Signature Whitehorn Burger **

house ground Alberta beef chuck, brisket & prime rib,
hickory smoked bacon, smoked cheddar, braised onion jam, arugula, beer mustard,
house made mayonnaise, house made pickles, hand cut fries
26-

Grilled Bison Sirloin *

dauphinoise potatoes, wild mushrooms, peas, kale, roasted garlic jus
30-



Pan Roasted Arctic Char *

warm new potato salad, garlic, whole mustard, peas, balsamic, preserved zucchini,
roasted peppers
28-

Braised Lamb Shank *

king cole mash, roasted parsnips, peas, kale
28-



Bear & the Flower Farms Pork Belly & Scallops **

48 hour cured confit pork belly, bourbon glaze, pickled carrots,
chicharron, corn puree, jalapeno & cheddar biscuit, zucchini,
roasted peppers & tomato sauce
29-

Cauliflower Wings **

quinoa, grilled corn, portobello mushrooms, salsa verde,
roasted squash, heirloom tomatoes, kale, scallions, romesco sauce
26-

DESSERT

House made Ricotta & Chocolate Dipped Cannoli

bee land farms honey, peanut butter mouse, seasonal berries, candy popcorn
14-

Caramel Pot Brulee **

beer beignets
14-

Coffee and Nutella Tiramisu

caramelized white chocolate, fresh berries, maple whipped cream
14-

please inform server of any food allergies

* gluten free menu option

** this menu item can be prepared for guests with a sensitivity to gluten upon request

please note we are not a gluten free environment | our handcrafted menu items are often prepared using shared equipment including refrigeration & fryers | variations in vendor supplied ingredients may occur

prices do not include applicable taxes or gratuities



Recommended by the Vancouver Aquarium as ocean-friendly.