

Jack Sam's Menu

Handhelds

All served with choice of French Fries, Green Salad, or Tortilla Chips

Beef Dip Sandwich \$20

Shaved roast beef on a pretzel bun with horseradish aioli and au jus

  option

Pulled Chicken B.L.T \$20

Pulled chicken, Dijon mayo, spring greens, red onions, sliced tomatoes, double smoked bacon on focaccia

  option

Ocean Wise Fried Fish \$21

2 pieces sustainably caught beer battered cod, creamy coleslaw, tartar sauce, lemon wedge



Pacific Provider Smoked Salmon on Bannock \$21

Smoked salmon, open-faced bannock, whipped cream cheese, pickled red onion, crispy capers, sunflower shoots

 option

Talking Rock Burger \$20

McLean Farms beef patty, roasted garlic mayo, lettuce, tomato, red onion, sliced pickle, smoked gouda, double smoked bacon on a brioche bun

 option

Bowls

Wild Mushroom Bolognese \$26

Fettucce ricce pasta, wild mushroom tomato sauce, Grana Padano snow, spring shoots, extra virgin olive oil

Add Bison \$5

  option  option

Bison Not-Pie \$26

Ground Bison & spring peas braised in a red wine demi, roast potatoes and carrots, pickled chanterelles, spring shoots, puffed pastry on top

 option  option

Timicw "Earth" Bowl \$20

Edamame beans, gem tomatoes, cucumbers, pickled radish, wakame, avocado, quinoa, wild rice, sesame vinaigrette, horseradish aioli

  

Add-ons

Pulled Chicken \$7

Line-caught Coho Salmon \$9

Warmed Bean Salad \$5

Salads

Little Lake Caesar Salad \$18

Chopped romaine, vegetarian caesar dressing, Grana Padano snow, bacon bits, fresh lemon, shattered bannock

 option  option

Add-ons

Pulled Chicken \$7

Line-caught Coho Salmon \$9

Warmed Bean Salad \$5

Quaaout Greens \$16

Mixed lettuces, shelled peas, dried cranberries, toasted pumpkin seeds, radish, Dijon balsamic vinaigrette

  

 Gluten Friendly

 Dairy Free

 Vegetarian

A gratuity of 18% will be automatically applied to groups of 8 or more.

Snack

Rosstown Farms \$20

Chicken Wings

Salt and pepper, peach bourbon BBQ, honey-habanero, lemon & garlic or Shuswap spiced, served with crudité



Double Smoked Bacon Poutine \$18

Cheese curds, double smoked bacon lardons, poutine gravy, maple juniper gastrique



Fries & Gravy \$10

House-made French fries with vegetarian and gluten friendly gravy



Crispy Side Ribs \$18

Salt, pepper, garlic, lemon. With chicharrons (pork rinds) and tzatziki dip



Chips & Salsa \$10

Heaping bowl of corn tortillas, served with salsa and sour cream



Bannock & Jam \$12

3 Pieces of warmed bannock, served with 2 types of homemade jam and butter.



Share

Salted Soft Pretzels \$17

3 warmed soft & salty pretzels, house fermented mustard, Dijon aioli, caraway sauerkraut



Talk-Racchos \$28

Mozzarella, and real Canadian cheddar, house pickled jalapeños, gem tomatoes, diced avocado, green onions. Served with salsa and sour cream



Add-ons

Taco Beef \$7

Pulled Spiced Chicken \$7

Flaked Salmon \$9

Spiced Beans \$5

Shuswap Board \$32

3 types of charcuterie meats, 3 types of local artisanal cheeses, grapes, house mustard & apricot chutney, ferments & pickles, crisps & bannock

Trio of Spreads \$30

House made humous, tzatziki, sundried tomato tapenade. Served with a variety of crisps, breads, crudité, with pickles & ferments, candied nuts, seeds & dried fruits



Sweet

Warm Chocolate \$9

Pecan Brownie

Chocolate crumb, vanilla bean ice cream, salted toffee sauce



Strawberry Shortcake \$9

Sponge cake, macerated strawberries, local honey, soft whipped cream



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