

starters

wild smoked salmon carpaccio 🍷 | 13

local sockeye, mustard emulsion & beet chips

panzanella salad (v) | 11

tomatoes, bocconcini, marinated olives, balsamic onions, basil & rustic baguette

crisp pork belly | 11

apple fennel slaw & stone ground mustard

tomato fennel soup (v) | 9

basil, black pepper & parmesan crisp

greens (v) | 8

toasted pumpkin seeds, happy days goat cheese, poached pear & apple cider vinaigrette

marinated prawns | 15

chili & lime, cucumber salad, salsa verde & sriracha mayo

caesar | 9

crisp romaine, smoked bacon, croutons & shaved romano

lamb confit | 13

tender local lamb, peach chutney, mint yogurt & crostinis

entree salads

salmon salad 🍷 | 18

grilled wild sockeye salmon, greens, toasted pumpkin seeds, happy days goat cheese, poached pear & apple cider vinaigrette

fiorentina steak salad | 18

grilled 6oz flat iron, tomato fondue, arugula, balsamic, extra virgin olive oil & shaved parmesan

grilled chicken caesar | 18

crisp romaine, smoked bacon, house made dressing, croutons & shaved romano



*our kitchen is your kitchen.....should you wish an item not featured on our menu,
our culinary team will do their best to accommodate your special request*

casual favourites

bouillabaisse 🌊 | 24

fresh pacific seafood, tomato, white wine & saffron broth, nugget potatoes, spring vegetables & fresh herbs

eggplant parmesan (v) | 22

tomato, basil, fresh mozzarella & extra virgin olive oil

chicken curry | 23

jasmine rice, grilled naan bread, raita, mango chutney & seasonal greens

mains

steak & prawns | 32

grilled 6oz flat iron, prawn chorizo corn hash & salsa verde

lamb | 33

pan roasted sirloin medallions, nugget potatoes, green peas & fresh mint

house smoked pork | 29

grilled boneless chop, carrot puree, crisp polenta & peach compote

chicken milanese | 29

crisp parmesan breadcrumb crust, nugget potatoes, arugula, rustic tomato & basil sauce

beef tenderloin | 36

grilled 6oz steak, whipped potato, grilled mushrooms & red wine jus

market feature | mp

always local & seasonal, prepared fresh daily

thompson river wild sockeye salmon 🌊 | 30

double smoked bacon, pearl onions, peas, nugget potatoes & stone ground mustard emulsion

MANTLES
RESTAURANT | LOUNGE

🌊 ocean wise recommended by the vancouver aquarium as ocean-friendly seafood choice

(v) denotes 100% vegetarian ingredients

for parties of 8 or more an automatic 15% gratuity will apply

wine & dine

your 3 course | 44

add wine flight | 15

tomato fennel soup (v)

basil, black pepper & parmesan crisp

greens (v)

toasted pumpkin seeds, happy days farms goat cheese, poached pear & apple cider vinaigrette

marinated prawns

chilli & lime, cucumber salad, salsa verde & sriracha mayonnaise

caesar

crisp romaine, smoked bacon, croutons & shaved romano

lamb confit

tender local lamb, peach chutney, mint yogurt & crostinis

bouillabaisse 🐟

fresh pacific seafood, tomato, white wine & saffron broth, nugget potatoes, spring vegetables & fresh herbs

eggplant parmesan (v)

tomato, basil, fresh mozzarella & extra virgin olive oil

chicken curry

jasmine rice, grilled naan bread, raita & mango chutney

steak & prawns

grilled 6oz flat iron, prawn chorizo corn hash & salsa verde

house smoked pork

grilled boneless chop, carrot puree, crisp polenta & peach compote

chicken milanese

crispy parmesan breadcrumb crust, nugget potatoes, rocket, rustic tomato & basil sauce

thompson river wild sockeye salmon 🐟

double smoked bacon, pearl onions, peas, nugget potatoes & stone ground mustard emulsion

dark chocolate parfait

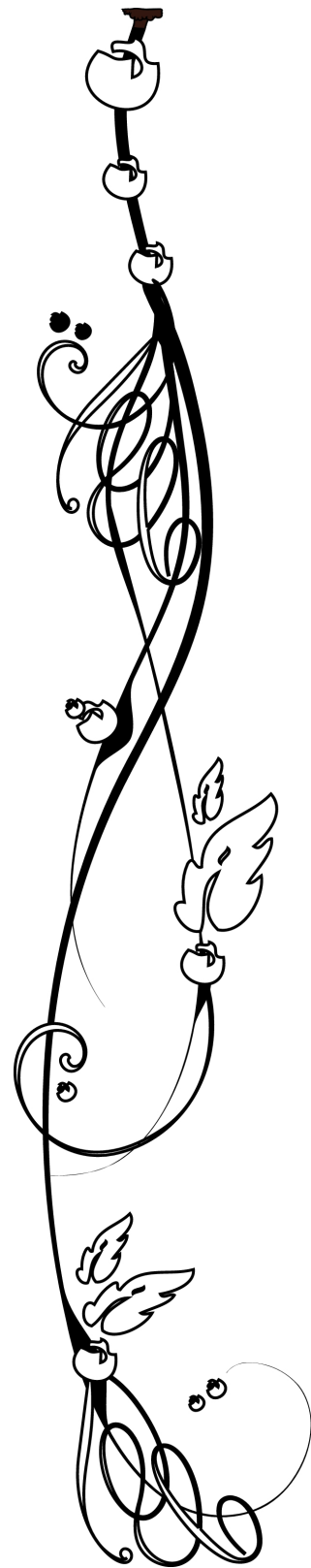
malted chocolate caramel sauce, praline

orange scented torte

citrus, vanilla mint salad, chantilly cream & toasted pistachios

cheese

selection of canadian artisan cheeses, fruit compote, toasted nuts & crisps



mantles restaurant partners with regional ranchers, farmers and artisans to provide our guests with a dining experience that best reflects our region