

STARTERS

Whitehorn Ricotta **
braised rhubarb, organic strawberries,
wild honey, charcoal focaccia

16-

Longhand Pinot Grigio, '16



Salt Spring Mussels **
air dried chorizo, roasted corn, cilantro,
cream reduction, grilled baguette

18-

Open Sauvignon Blanc, '17



B.C Cured Salmon **
avocado mousse, radishes, asparagus,
watercress, salsa verde, focaccia crisp

17-

See Ya Later Chardonnay, '16

Artisan Canadian Cheese Plate **

Columbia Valley wild honey,
preserved fruits, house made bread
selection will vary weekly

18-

SOUP & SALAD



Seared Scallop & Green Asparagus Soup **
sunchoke crisps, chorizo lardo

14-

Open Sauvignon Blanc, '17

Summer Gazpacho **

fresh horseradish cream, micro herbs

12-

See Ya Later Chardonnay, '16

Compressed Watermelon Salad *

feta cheese, candied balsamic, fresh basil,
Kalamata olive crumble

15-

Mission Hill 5 Vineyards Rosé, '16

Baby Kale Salad **

cucumber, roasted squash, onion bhaji,
buttermilk dressing

15-

See Ya Later Chardonnay, '16

Grilled Avocado Caesar Salad **

baby romaine hearts, crisp prosciutto,
asiago, garlic dressing

15-

Quail's Gate Dry Reisling, '16

SHARED

Rocky Mountain Tasting Platter for Two

bison tartare, house smoked duck bacon, roasted bone marrow, aged prosciutto,
homemade preserves, assorted house made crisps

30-

Red House Cabernet Shiraz, '16

Signature Cheese Fondue for Two **

smoked cheddar | emmental | smoked gouda

mill street cobblestone stout | Québec maple syrup | seasonal vegetables & baguette

29-

Cedar Creek Gewürtztraminer, '15

CANADIAN WINE PAIRINGS (5oz.)

From the Okanagan Valley of British Columbia to Niagara Ontario, Canada is home to many excellent wines.
Beneath each menu item you will find a carefully chosen wine which will serve to compliment your meal.

7.5

please note these wine selections are only available when paired with the menu item as indicated

A Taste of Place...

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

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

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.

Bradley Froehlich - Executive Chef/Director of Food & Beverage

Adrian Beers - Food & Beverage Manager

Darren O'Brien - Lodge Manager

David Acero - Chef de Cuisine

MAINS

Signature Whitehorn Burger **

house made premium Alberta ground chuck, brisket & prime rib,
twice smoked bacon, provolone, tomato & red pepper relish, arugula,
house made mayonnaise, house made pickles, hand cut fries

25-

Red House Cabernet Shiraz, '16



Butter Poached B.C Halibut **

sautéed quinoa, heirloom tomato, peas, fresh fennel,
basil puree, toasted pine nuts

25-

See Ya Later Chardonnay, '16

Grilled Bison Sirloin **

sweet potato frites, wild mushrooms, wilted greens, peppercorn jus

28-

Sandhill Syrah, '16

Slow Cooked on the Bone Chicken Breast **

fried spätzle, spinach, asiago, garden beans, pomegranate, balsamic drizzle

27-

Nk'Mip Pinot Noir, '15

B.C Side Stripe Prawn Ravioli

asiago cream reduction, asparagus, heirloom tomatoes,
roasted squash, wild mixed greens

27-

See Ya Later Chardonnay, '16

Tempura Stuffed Zucchini Blossoms

quinoa, grilled corn, portobello mushrooms, salsa verde
roasted squash, red pepper salad

24-

Open Sauvignon Blanc, '17

DESSERT

Chocolate Trio

chocolate flan, caramelized white chocolate sauce,
house made white chocolate ice cream, candy popcorn

10-

Red House Cabernet Shiraz, '16

Goat Cheese Cake *

candy basil, wild berries

10-

Peanut Butter Semifreddo *

lemon curd, red current reduction, seasonal berries, mini meringue

10-

Inniskillin Ice Wine (2oz.) *

Niagara, Ontario

18-

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.