

## Appetizers

### Warm Olives

a medley of olives, sweetie drops / 9.50

### Escargot Casino

mushroom caps, garlic butter, mozzarella, parmesan, house bread / 15.75

### Moroccan Hummus

chickpeas, roasted red peppers, Ras el Hanout spice, honey soy, naan / 12.75

### Charcuterie

imported cheeses, cured meats, pickled vegetables, olive tapenade, jelly, cranberry crackers, crostini / 22.75

### Cast Iron Steak & Prawns

cajun spiced Canadian prime steak, mushrooms, broccoli, peppers, house bread, Yum Yum sauce, ginger soy sauce, mustard sauce / 19.75

### Bruschetta

crostini with tomatoes, red onion, oil, balsamic, basil, bocconcini / 15.75

### Cajun Prawns

garlic butter, cajun spices, Yum Yum sauce / 12.75

### Alaskan Crab Artichoke Dip

crostini with crab, tomatoes, basil / 17.75

### Calamari Mediterranean

sauteed fresh baby calamari, aubergine pepper salsa, polenta, goat cheese, lemon pepper aioli / 16.75

### Mediterranean Bread

focaccia baked with parmesan, cheddar, mozzarella, green olives, peppers, sun-dried tomatoes, basil, balsamic / 14.75

### Scallops & Prawns

pan seared; garlic butter, salsa verde / 19.75

### Mussels & Prawns

Salt Spring mussels served in your choice of sauce / 18.25

**Saffron:** bacon, garlic, lemon, turmeric, chillies, Spanish saffron, vegetable bouillon, cream.

**Mediterranean:** tomato, cream, ginger garlic, red onion, peppers, sun-dried tomatoes, basil, vegetable bouillon

## Soups & Salads

### Crab Bisque

crab bouillon, cream, roux, onions, fresh tomatoes / 11

### Caesar Salad

romaine hearts, classic Caesar dressing, parmesan, bacon, crouton / half: 7.25 ~ full: 12

### Alaskan Crab Caesar

romaine hearts, classic Caesar dressing, crab, feta, bacon, crouton / half: 10.50 ~ full: 17

### French Onion

vegetable bouillon, mozzarella, parmigiana, crostini / 11

### Honey Pear Salad

mixed greens, fresh pears, goat cheese, candied pecans, dried cranberries, honey pear vinaigrette / half: 7.25 ~ full: 12

### Tomato Basil Salad

tomato, red onion, bocconcini, basil pesto, balsamic, oil, sundried tomato olive tapenade / 14

## Pasta & Rice Bowls

### **Bolognese**

Italian sausage and beef sauce, basil, truffle oil, asiago, romano, parmesan / 26.75

### **Seafood Medley**

mussels, prawns, bay scallops, halibut, tuna, blush sauce, asiago, romano, parmesan / 29.75

### **Garden Pesto**

zucchini, red peppers, snap peas, asparagus, red onions, spinach, basil pesto, coconut cream, fresh tomatoes, feta, pistachios / 23.75

### **Butter Chicken**

authentic Murgh Makhani spiced tomato curry, chicken, garlic naan, lemongrass-infused basmati rice / 24.75

*Please alert your server about any allergies so that we can help you make the right choice*

### **Spanish Saffron Prawn**

bacon, asparagus, red pepper, spinach, saffron cream sauce, asiago, romano, parmesan / 29.75

### **Manzo Bocconcini**

Canadian prime steak, mushrooms, snap peas, sundried pesto blush sauce, bocconcini, fresh tomatoes, pistachios / 26.75

### **Pollo Italiano**

chicken, chili flakes, cherry tomatoes, artichokes, red onion, capers, olive oil tomato sauce, feta / 24.75

*All pasta dishes are served with your choice of rotini, linguini, lemongrass-infused basmati rice, homemade gnocchi (+2), or Gluten Free Penne (+2).*

Add garlic bread / 2.50

Add Cheese Toast / 4.50

## Entrées & Seafood

### **Parmigiana**

choice of **veal scallopini** or **breaded chicken breast**: tomato sauce, mozzarella, asiago, romano, parmesan, gnocchi, assorted vegetables / 30.75

### **Oscar**

choice of **veal scallopini** or **grilled chicken breast**: Alaskan crab, asparagus, hollandaise, carrot mashed potatoes, assorted vegetables / 35.75

### **Fraser Valley Duck**

grilled duck breast, orange zest spice rub, pecan risotto, polenta, port wine reduction, assorted vegetables / 35.75

### **Moroccan Rack of Lamb**

New Zealand White Tail lamb marinated in Moroccan Ras El Hanout rub, honey shiraz reduction, mint jelly, carrot mashed potatoes, assorted vegetables / 39.75

### **Caribbean Halibut**

poached BC halibut, wild mushroom and sundried tomato risotto, grilled papaya, asparagus, red pepper, lemongrass infused sauce / 39.75

### **Ahi Tuna**

Blackened Yellowfin Ahi tuna, wasabi mayo, sesame seeds, seaweed, wontons, carrot mashed potatoes, assorted vegetables / 35.75

# Canadian Prime Steaks

*Canadian Prime is the highest grade of beef available. Only the top 2% qualifies as Prime grade beef.*

## **Filet Mignon**

7 oz Canadian Prime tenderloin / 48.75

## **New York Steak**

10 oz Canadian Prime striploin / 48.75

## **Rib Eye**

13 oz Canadian Prime rib / 53.75

All steaks are finished with Tuscan spice rub, served with assorted vegetables and Intermezzo chef's potato (cheese, bacon, sour cream, scallions)

## **East Coast Lobster Tail**

add a lobster tail to any entree / 22

## **Steak Oscar**

Alaskan crab, asparagus, hollandaise / 10

## **Gorgonzola Butter**

imported Italian gorgonzola, whipped butter, herbs / 4

## **Mezzo Mushrooms**

Sautéed mushrooms, onion, thyme, garlic butter / 6

## **Béarnaise**

Creamy tarragon sauce / 3

## **Peppercorn Sauce**

Madagascar green peppercorns,  
white wine cream sauce / 3

## **Seared Scallops**

3 scallops seared medium rare / 13

## **Garlic Prawns**

6 prawns seared in garlic butter / 10

## **Blackened**

house blend of herbs and spices / 3

## **Garlic Bread**

grilled fresh focaccia bread / 2.50

## **Cheese Toast**

Garlic butter, cheese, fresh focaccia bread / 4.50

# Intermezzo

RESTAURANT  
WINE CELLAR

## Intermezzo Happy Hour (3 pm-5 pm)

Great Sips	Small Snacks	Medium plates	Early Dinner
White, Red, Rose 5oz: 6, 8oz: 9	Small Caesar Salad / 5	Ginger Soy Edamame Beans / 7	Garden Pesto / 21
Okanagan spring 1516, Coors light, Kokanee 355ml / 6	Mini Bruschetta / 6	Butter Curry naan / 10	Pollo Italiano / 21
Cider 355ml / 6	Mini Artichoke Dip / 6	Pesto Tomato Pizza / 10	Bolognese / 21
Highballs / single: 6, double: 9	Warm Olives / 7	Mediterranean Bread / 11	<i>served on rotini, linguini, or basmati rice</i>
Flavoured vodka / single: 6, double: 9	Cajun Prawns / 9	Escargot Casino / 12	Veal or Chicken Parmigiana with blush rotini pasta / 24
	Moroccan Roasted Red Pepper Hummus / 9	Charcuterie / 19	