

SMACKDAB

menu

DINNER

STARTERS

ARUGULA SALAD

White balsamic and olive oil dressing, seasonal fruit, shaved red onion, parmesan, candied pecans **\$14**

TOMATO SALAD

BC tomatoes, fresh mozzarella, basil, onion, croutons, tomato vinaigrette **\$15**

POACHED PRAWN & ALBACORE TUNA

Roasted vegetables, kale, caper yogurt **\$19**

CAESAR SALAD

Chopped romaine, double smoked bacon, Grana Padano, fried capers, herb croutons, roasted garlic dressing **\$14**

SEASONALLY INSPIRED SOUP

Crackers **\$11**

MEATBALLS

Blend of pork and beef, shaved Grana Padano, fresh basil **\$13**

ENTREES

SALMON

Celeriac nage, beluga lentils, roasted radish, grilled artichokes, pistou **\$33**

PORK & SCALLOP

Bone in pork loin, seared scallops, corn puree, fingerling potato salad, bacon **\$38**

CHICKEN SUPREME

Prosciutto wrapped, red wine jus, tomato salad, fresh mozzarella, crispy baguette **\$32**

GRILLED NEW YORK

8oz, new potatoes, double smoked bacon, red onion jam, truffle mushrooms, greens, red wine jus **\$39**

PASTA

FETTUCCINI BOLOGNESE

House blend of pork, beef and veal, fresh pasta, Grana Padano, basil
Starter \$18 / Main \$27

TRUFFLE SPAGHETTI AND MEATBALLS

Fresh pasta, black truffle sauce, meatballs, whipped ricotta
Starter \$19 / Main \$28

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DINNER

PIZZA'S

FUNGI

Truffle cream, ground bacon, red onion, oyster and crimini mushroom, fresh herbs

Starter \$15 / Full \$18

CREAMY CHICKEN CLUB

Chicken breast, forno roasted corn, bacon, cherry tomato, green onion, chipotle aioli

Starter \$18 / Full \$21

MARGHERITA

Basil and foir di latte cheese

Starter \$13 / Full \$16

PEPPERONI

Two rivers artisan pepperoni, crushed oregano

Starter \$16 / Full \$19

PLANT LIFE

YAM TACO

Garlic aioli, roasted corn salsa, pickled carrot, jalapeno, cilantro, flour tortilla **\$16**

VEGAN FARRO BOWL

BC mushrooms, kale chickpea, tomato jam, pumpkin seeds, tofu **\$26**

SHAREABLES

CRAZY FRIES

House cut potatoes tossed in roasted garlic butter, parsley, lemon, side garlic aioli **\$11**

ARTISAN DELI PLATTER

Chef's selection of charcuterie and cheeses, house made pickles, preserves, crackers, bread **\$25**

GRILLED ARTICHOKE DIP

Sautéed leek, grilled artichokes, white wine, asiago cheese, bread, crackers **\$21**

ONE POUND OF MUSSELS

Saffron cream, house made chorizo, tomato, basil, grilled baguette **\$25**

GLAZED RIBS

11-hour sous vide pork ribs, dry spice rub, honey balsamic Dijon glaze, roasted garlic puree **\$18**

CHICKEN WINGS

Salt and pepper wings, roasted garlic puree, grilled lemon, Calabrian chili peppers **\$17**

OLIVES & FLATBREAD

House blend with rosemary and lemon, fresh baked flatbread **\$11**

DESSERT

VANILLA CHEESECAKE

With fresh seasonal fruit **\$9**

GERMAN CHOCOLATE CAKE

Whisky caramel, fresh cream **\$9**

ICE CREAM SCOOPS (MADE LOCALLY)

Choose from vanilla, chocolate, salted caramel, pistachio
\$3 per scoop

**Room service is available for hotel guests from 12pm - 8pm daily*