



Soups



Tomato and Red Pepper Bisque 10
with herb goat cheese.

Daily Chef's Creation 10

Salads



Pear and Pecan Salad 15

Baby spinach, caramelized Anjou pears, spicy pecans, shaved red onion, crispy brie, white balsamic lemon vinaigrette.

Caesar Cardini's 14

Artisan romaine, shaved Grana Padano, garlic crostini, smoked bacon crisp.



Taco Salad 16

Cos lettuce, tex mex veggies, black beans, sweet corn, avocado, pickled jalapenos, ranch dressing, Monterey Jack cheese, sour cream, salsa.

Add chicken or beef 3

Add shrimp 4

Starters



Truffle Fries 10

Harvest fries, Grana Padano, truffle oil, aioli.

Signature Chicken Wings 16

A choice of: Hot, Teriyaki, Honey garlic, BBQ, or Salt and Pepper
Served with blue cheese dip, baby carrots and celery.



Chili Shrimp 16

Sambal and lemon marinated shrimp, honey mustard mayo dip.



Vegetarian



Gluten Free



Build Your Own Forno Pizzas

Margherita 15

Start with tomato sauce, mozzarella, and fresh basil leaves.

Add toppings \$2 each Pepperoni, bacon, chicken, shrimp, ham, chorizo.

Add toppings \$1 each Mushrooms, olives, jalapenos, fresh tomato, onions, peppers.

Classics

Butter Chicken 19

Marinated, wood fire cooked chicken, in a rich tomato and cashew nut gravy.
served with basmati rice, naan bread, mango chutney and spicy pickle.

Vegetarian Pho Noodle 16

Classic Vietnamese vegetable broth with rice noodles, Asian vegetables and herbs.

Add chicken or beef 3

Add shrimp 4

Fish and Chips 19

Tempura and lemon pepper battered haddock loins,
accompanied by harvest fries, coleslaw, lemon, and homemade rémoulade.

Penne 15

A generous bowl of penne pasta, with your choice of Alfredo or Tomato sauce.
Served with Grana Padano, and toasted focaccia bread.

Add chicken or chorizo 3

Add shrimp 4

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 Sun Peaks Grand Hotel & Conference Centre



Burgers and Sandwiches

Includes a choice of side soup, mixed greens or fries

Blackened Chicken Club 16

Cajun chicken breast, ham, bacon, avocado, caramelized onions, Dijon mayo, cheddar, green leaf lettuce and tomato on a toasted ciabatta.

All In One Burger 16

House made 8 oz. chuck patty, our signature burger relish, aged cheddar, smoked bacon, leaf lettuce, sliced tomato, red onion, and pickle spear, served on a brioche bun.

Steak Sandwich 19

A 6oz angus beef strip steak cooked to your liking, wild mushrooms, onions, peppers, grilled focaccia and brie cheese.

Entrees

GF Grilled Canadian AAA Striploin Steak 36

A 10oz striploin, blue cheese gratin potatoes, seasonal vegetables, red wine jus.

Herbed Chicken Supreme 30

Cast iron seared chicken supreme, mashed potatoes, seasonal vegetables, thyme glaze.

GF Pan Seared Salmon Filet 34

Wild mushroom and thyme risotto, seasonal vegetables, lemon confit.

Spice Rubbed Pork Chop 32

10oz pork chop, gratin potato, seasonal vegetables, dark cherry and balsamic gastrique.



Root Vegetable Tarte 26

Caramelized yam, parsnip, carrots and Yukon potatoes, in a puff pastry, topped with arugula and goat cheese.

THE CULINARY PHILOSOPHY

Our culinary concept is created by developing in house culinary talent and letting their creativity design the menu; we take pride in the fact your dining experience will be delivered with environmental stewardship seamlessly woven into your experience every time.