











EAGLE RANCH™

to start

mushroom bisque  - foraged mushrooms, thyme with crème fraiche & truffle essence	8
caesar salad - romaine hearts, bacon, roast garlic aioli, crisp fried capers, parmesan & croutons	11
rustica salad   - mixed greens, baby kale, beets done three ways, spiced walnuts with dijon & herb dressing	11
quinoa & pomegranate salad   - roasted quinoa, garlic, parsley, mint, shallots, pomegranate seeds with lemon vinaigrette on butter leaf lettuce	12
add to any salad: 4 oz. chicken  - 5 3 chili prawns  - 10	

boards

bread service  - house made focaccia with parthena extra virgin olive oil & balsamic vinegar	6
cheese - brie with ginger gastrique manchego with fig jam & balsamic stilton with walnuts, port reduction, olive pepper pot & crackers	22
charcuterie – konig cured meats, duck rilette with olive pepper pot, branston pickle & crackers	24

small plates


cauliflower – crisp fried with almond brown butter & romesco sauce	10
salsa & chips – four layers of beer braised tomato salsa, avocado, sour cream, cheddar cheese & corn tortilla chips	12
poutine – pomme frites, cheese curds, crisp pork belly, farmhouse gravy & fresh herbs	13
calamari – crispy fried flour dusted calamari, green onions & herbs with tzatziki sauce	13
steak bites – memphis rubbed & fried with crisp onion rings & horseradish aioli	14
chicken wings – 1 lb. of smoked wings served with blue cheese dip & choice of sauce: classic buffalo maple ginger sauce bacon & parmesan	16
tacos – prawns & spicy chorizo, caper aioli, avocado & lettuce on soft corn tortilla tacos with charred corn & tomato salsa	16
mussels – steamed in smoked tomato broth with basil pesto & garlic toast	16



EAGLE RANCH™
INVERMERE * B.C.

hand held

served with a choice of mushroom bisque, rustica salad, caesar salad, or pomme frites

quinoa mushroom burger  - quinoa mushroom patty on potato scallion bun with truffle aioli, lettuce & mushroom straw	16
salmon filet – char broiled salmon filet on a ciabatta bun, caper aioli, lettuce, avocado with charred corn & tomato salsa	17
chicken parmigianna - breaded chicken scaloppini with smoked arrabbiata sauce, parmesan & roast garlic aioli on focaccia	17
the burger – in house made beef chuck patty on potato scallion bun with roast garlic aioli, lettuce, tomato, crisp onion rings & cheddar cheese	18
market sandwich feature – ask us for details	market price

lunch favorites

mac & cheese – macaroni elbows, cheddar cream, herb crumb crust, parmesan & garlic toast	17
pasta verde – linguini noodles, pesto verde, parmesan shards & garlic toast	16
cod & chips – arrowhead 83 honey beer battered cod with malt vinegar glaze, caper aioli & pomme frites	1pc. 14 2pc. 19
steak on baguette – 6oz top sirloin baseball, grilled & sliced on a french baguette with horseradish aioli, salsa fresco and balsamic glaze. comes with a choice of mushroom bisque, rustica salad, caesar salad, or pomme frites	22

Thank you for joining us today!

We pride ourselves on providing a great variety of house made, delicious and healthy dishes for all of our guests. However, if you have a special dietary requirement, preference or allergy, our culinary team will accommodate your needs to the best of their ability. We endeavor to prepare gluten free, vegetarian or vegan requests daily, with the freshest ingredients. If you have special requests please let us know so we can assist in delivering you our Service Beyond promise. Kindly note that modifications or substitutions may be subject to an additional charge.