

STARTERS

DAILY FRESH SOUP 15

Chef's seasonal soup, prepared daily and served with house-made focaccia

OCEAN SALMON GRAVADLAX 20

Cured ocean salmon served with dark rye crisps, soured cucumber, fennel and radish

SUMMER GREEN SALAD 19

Mixed greens and arugula with fresh seasonal berries, black currants and balsamic dressing

CAESAR SALAD 17

Crisp romaine, Mantles' Caesar dressing, toasted croutons and shaved parmesan

COBB SALAD 20

Crisp romaine, hard-boiled egg, bacon crumble, red onion, cherry tomatoes, roasted corn, smashed avocado, ranch dressing and blue cheese

BURRATA 19

Creamy burrata, hothouse cherry tomatoes, figs, toasted hazelnuts and basil drizzled with a balsamic glaze

SHAREABLES

THE LITTLE BOARD 25

Sample either of our signature boards - Mountain or Farmer's - as an appetizer

MOUNTAIN BOARD 48

Curated selection of local (Vernon, BC) charcuterie and artisanal cheeses accompanied by lavosh, toasted crostini and fig compote

FARMER'S BOARD 39

Featuring creamy burrata, pickled seasonal vegetables, grape tomatoes, compressed melon, red pepper hummus, carrots, olives, spiced seeds, candied pecans and crostini

LARGE PLATES

**ROASTED KING OYSTER
MUSHROOM BOWL**    **29**

Forno-roasted king oyster mushrooms, feta and white bean purée, blistered cherry tomatoes, garnished with a balsamic shallot reduction and fresh herbs

CHICKEN SUPREME  **33**

Roasted chicken with seasonal fresh market vegetables, creamy mashed potatoes, and a rosemary gremolata

SEARED SALMON   **39**

Seared salmon with lemon risotto, fresh market vegetables and chili citrus olive oil

BEEF TENDERLOIN 6oz   **46**

Grilled tenderloin with creamy mashed potatoes, fresh market vegetables and a mustard demi-glace

4-POINT RACK OF LAMB   **42**

Rack of lamb marinated with lemon and oregano, seared and served with white bean cassoulet, baby carrots and a mint salsa verde

THE GODFATHER BURGER  **29**

6oz custom-ground premium beef patty, prosciutto, aged gouda, sun-dried tomatoes, arugula and pumpkin seed pesto mayo on a brioche bun

Gluten-Free Bun 3.5

Substitute Vegan Patty on request

FROM THE FORNO

12" traditional crust or 10" gluten-friendly cauliflower crust

MARGHERITA **29**

San Marzano tomato and basil sauce, mozzarella, pumpkin seed pesto and blistered cherry tomatoes

THE ORCHARD **29**

Confit garlic cream sauce, compressed pear, crisp bacon, arugula and double cream brie

THE MEAT LOVER **32**

San Marzano tomato and basil sauce, mozzarella, pepperoni, bacon, soppressata, jalapeño and roasted red onion

Substitute Vegan Cheese on request

DESSERT

All desserts are crafted by our in-house pastry chef

HASKAP BERRY CHEESECAKE **15**

Hibiscus shortbread crust, berry macédoine

LEMONGRASS CRÈME BRÛLÉE **15**

Classic crème brûlée flavoured with lemongrass and granished with almond brittle

CHOCOLATE & ORANGE TART **16**

Dark chocolate custard, infused with orange zest, accompanied by berry compote

 *Vegetarian*

 *Gluten Friendly*

 *Nut Friendly*

 *Dairy Friendly*

MANTLES
RESTAURANT | LOUNGE