

STARTERS

DAILY SOUP 15

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

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, blue cheese and ranch dressing

BURRATA 19

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

SHAREABLES

THE LITTLE BOARD 25

Sample a signature board 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, balsamic shallot reduction and fresh herbs

CHICKEN SUPREME 33

Roasted and served with seasonal fresh market vegetables, creamy mashed potatoes, and fragrant rosemary gremolata herb sauce

SEARED SALMON 39

Lemon risotto, fresh market vegetables and chili-lime cucumber salsa

BEEF TENDERLOIN 6oz 46

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

THE GODFATHER BURGER 29

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

Gluten-Free Bun 3.5

Substitute Vegan Patty on request

FROM THE FORNO

Traditional round 12" crust or gluten-friendly cauliflower 10" 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 with mozzarella, pepperoni, bacon, soppressata, jalapeño and roasted red onion

Substitute Vegan Cheese on request

DESSERT

Desserts are crafted by our in-house pastry chef

HASKAP BERRY CHEESECAKE 15

Hibiscus shortbread crust, berry macédoine

Haskap berries sourced locally from Honeyberry Farm Market

 Vegetarian

 Gluten Friendly

 Nut Friendly

 Dairy Friendly

MANTLES
RESTAURANT | LOUNGE