

welcome

We have a fresh philosophy. We try and make the best food possible, from scratch, with love and creativity. All of our sauces, soups, breads, pasta, and desserts, are made in house daily with the freshest ingredients. Nothing from a plastic bag, and nothing heated in a microwave.

We love the Shuswap, and strive to offer you some of our favorites. Fantastic wine from local wineries. Sausage from Okanagan butchers, and seasonal produce from local farmers. We hope you enjoy Table 24 and we welcome you to be our guest.

soup

Changes like the weather and more accurate than today's forecast, ask your server for today's creation.

Bowl or cup
6 / 4

PERSONALIZE YOUR SALAD

3 Grilled tiger prawns. 4
Chicken breast. 6
Salmon fillet. 8

starters

BAKED ASIAN WONTONS

Stuffed with carrot, mushroom, onion, rice, and cream cheese, with a gingered sesame soy sauce. 8

CRISP FRIED CALAMARI

Classic with seasoned flour and tzatziki sauce. 10

BRUSCHETTA 24

Fresh tomato and red onion topped with asiago cheese and drizzled with a balsamic reduction, served on toasted focaccia bread. 9

MUSHROOMS NEPTUNE

White wine and garlic sautéed mushrooms, stuffed with creamy crab and shrimp, and topped with hollandaise. 10

ROASTED GARLIC AND BRIE

Build your own, with warm brie oven roasted garlic, house made pineapple salsa, and crisp bread points. 10

CRAB CAKES

Panko crusted crab rolled with bell peppers and green onion, served with chipotle and herb mayo. 12

PRAWN DUO

Coconut crusted prawns with a Thai curry sauce, and sautéed prawns with a pineapple orange glaze. 9

salad

GARDEN SALAD

Field greens and romaine with tomato, cucumber, and swiss cheese. Topped with toasted pumpkin seeds, and housemade balsamic emulsification. 8

GRILLED CAESAR

Grilled heart of romaine in a creamy garlic dressing, topped with bacon and asiago cheese. Served with garlic toast. 8

SPINACH

Fresh bed of spinach with fruit slices, maple cheddar, candied pecans, and marinated red onion, served with a grain mustard vinaigrette. 9

GREEK

Crisp chunks of tomato, cucumber, bell peppers, kalamata olives, and feta cheese in a herbed red wine vinaigrette, served with tzatziki and garlic toast. 10

entrées

AAA NEW YORK STEAK

10 oz strip loin served with a peppercorn demi-glaze, crispy onion shoestrings, maple cheddar mash potatoes, and seasonal vegetables. 32

AAA TENDERLOIN STEAK

6 oz classic filet, lean and tender, served with a peppercorn demi-glaze, crispy onion shoestrings, maple cheddar mash potatoes, and seasonal vegetables. 31

ORGANIC SPRING SALMON

Grilled medium rare so it is tender and moist. Served with a maple butter glaze, herbed basmati rice, and seasonal vegetables. 24

ROCKFISH

Flakey white fish drizzled with a beurre blanc sauce and topped with a fresh tomato salsa. Served with herbed basmati rice, and seasonal vegetables. 24

CHICKEN PARMESAN

Panko crusted chicken breast, house made tomato sauce, and melted asiago. Served with our homemade fettuccine and garlic toast. 22

SWISS CHICKEN

Chicken breast served atop a portobello mushroom with melted swiss cheese, and a creamy mushroom sauce. Served with roasted potatoes, and seasonal vegetables. 23

DUCK

Roasted duck breast with a portobello mushroom, Jack Daniels, and acorn squash cream sauce. Served with roasted potatoes, and seasonal vegetables. 29

LAMB SHANK

Braised lamb shank with maple cheddar mash potatoes, seasonal vegetables, rosemary oil, and a lamb demi-glaze. 29

CHICKEN AND RIBS

A double serving of our signature bbq sauce on a half rack of ribs, and chicken breast. Served with roasted potatoes, and seasonal vegetables. 25

Upgrade to a full rack of ribs. 28

PERSONALIZE YOUR ENTRÉE

Add sautéed mushrooms. 3

Add 3 grilled tiger prawns. 4

ADD TO YOUR ENTRÉE

Side Caesar Salad. 4

Side Garden Salad. 4

bistro

BAKED CHICKEN AND BRIE

Served open face on toasted challah bread, with spinach and apple onion chutney. 13

AAA STEAK SANDWICH

Grilled 6oz New York topped with a peppercorn demi-glaze, served open face on garlic toast. 17

SIGNATURE BLT

Crisp bacon, lettuce, tomato, swiss cheese, and herb mayo on a home made cheese bun. 11

GRILLED BISON BURGER

Topped with bbq sauce, melted cheddar, lettuce, tomato, and crispy onion shoestrings. Finished with our chipotle dressing and served on our home made cheese buns. 14

CHICKEN STRIPS

Panko crusted chicken breast tenders with our own bbq sauce. 11

BBQ CHICKEN BURGER

Topped with lettuce, tomato, herb mayo, and bbq sauce on our home made cheese bun. 13

bowls

VEGETABLE STIRFRY

Fresh market vegetables and rice in a sesame soy ginger sauce. 15

CHICKEN AND CHORIZO FETTUCCINE

Spicy chorizo, chicken, and bell peppers in a creamy garlic and herb sauce topped with asiago. 19

SEAFOOD FETTUCCINE

Prawns, salmon, and mussels tossed in garlic cream and tomato sauce. 19

MEDITERRANEAN FETTUCCINE

Spinach, peppers, tomato, olives, and capers tossed with basil pesto, and topped with feta. 16

JAMBALAYA

Prawns, spicy chorizo, and chicken, on a bed of tomato and herb rice topped with cilantro sour cream. 18

COCONUT CURRY CHICKEN BOWL

Chicken, broccolini, grilled pineapple, and toasted cashews on a bed of rice with a mildly spicy coconut curry sauce. 19