

PATIO RESTAURANT

SAMPLE LUNCH MENU

TO START

FEATURE SOUP \$10

SEASONALLY INSPIRED

GRILLED CAESAR SALAD \$12

GRILLED ROMAINE, HOUSE MADE CAESAR DRESSING, SMOKED BEEF JERKY, PARMESAN

GNOCCHI POUTINE \$12

HOME MADE POTATO GNOCCHI, "SQUEAKY" CHEESE CURDS, RED WINE BEEF REDUCTION

PRAWNS & 'NDJUA \$18

SAUTÉED PRAWNS IN WHITE WINE BUTTER SAUCE OVER SPICY NDJUA SALUMI & HOUSE BAKED BREAD

SEASONAL VEGETABLE SALAD \$15

FEATURING MAZUR FARMS
CANOLA OIL VINAIGRETTE

MAINS

TOASTED CHICKEN & BRIE \$19

TOASTED GREEN OLIVE LOAF, CHICKEN BREAST, UPPER BENCH U & BRIE, "WTF" OYSTER MUSHROOMS SERVED WITH MIXED GREENS, FEATURE SOUP, OR FRIES

BISON STEAK SANDWICH \$18

GRILLED BISON FLAT IRON, CARAMELIZED ONIONS, ARTISAN BAGUETTE, RED WINE DEMI GLACE SERVED WITH MIXED GREENS, FEATURE SOUP, OR FRIES

NK'MIP PATIO BURGER \$17

HOUSE MADE BEEF & PORK PATTY, CLOTHBOUND CHEDDAR, PICKLED RED ONION, GRAINY MUSTARD, AIOLI SERVED WITH MIXED GREENS, FEATURE SOUP, OR FRIES

VEGETARIAN OPTION AVAILABLE

SALMON & FRY BREAD \$24

PAN SEARED SOCKEYE SALMON FILLET, WARM SWEET POTATO SALAD, FRY BREAD, DILL BUTTER

PLEASE NOTE: THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE

NK'MIP CELLARS PATIO RESTAURANT OPENS FOR LUNCH DAILY APRIL 27TH