

Soup and Salads

Soup of the day Please ask your server about our chef's daily creation	6~
French onion soup Traditional French onion soup just the way you like it. Topped with baguette crisps and melted provolone cheese	7~
House chowder New England style with roasted corn, house smoked bacon and lots of fresh seafood	8~
Meadows golf greens Assorted baby lettuces, palm hearts, pumpkin seeds, cucumber and tomato in champagne orange vinaigrette	7~
Caesar salad Classic Caesar prepared with homemade bacon and topped with fresh shaved grana padano cheese and homemade croutons, why mess with a good thing	8~
Wild mushrooms Wild mushrooms sautéed with garlic and a dash of red wine sauce, served on a bed of baby spinach, topped with Boursin cheese and port reduction	13~
Pemberton beet salad Golden and candy cane beets, west coast greens, stone ground mustard vinaigrette, Feta cheese and pumpkin seeds	11~
<u>Starters</u>	
Braised short rib Pemberton natural beef short rib, apple BBQ braise, toasted fennel seed coleslaw	13~
Crab cakes A fresh combination of Snow crab, Blue crab, cilantro, fresh chillies, grilled pineapple salsa and chive oil	14~
Escargot Sautéed in lemon garlic butter then baked in a Portobello mushroom with Provolone cheese	12~
Vegetable Tempura Crispy tempura vegetables with a light ponzu soy Add prawns 5~	11~
Cambozola Cheese Warm Cambozola cheese, roasted garlic and bell peppers, baguette toast points, drizzled with reduced balsamic	14~

From the grill

Grilled New York Certified Angus 9 oz Strip Loin Steak, roasted garlic mashed potatoes, crispy onions and red wine sauce	25~
Beef tenderloin 6 oz grilled beef filet with Gorgonzola butter, merlot reduction and potato croquettes	32~
Steak and prawns Grilled steak and sautéed black tiger prawns with a lemon garlic compound butter and red wine sauce	30~
Braised Pork Ribs Pork side ribs braised slowly to perfection served with apple BBQ sauce, house fries and toasted fennel seed slaw	21~
Rack of lamb Roasted Australian rack of lamb crusted with fennel and roasted garlic served with whipped potatoes and demi-glace	35~
Duck breast Roasted Fraser valley duck breast with a Bing cherry and balsamic demi-glace	26~
Lamb shank Red wine braised lamb shank on papardelli noodles tossed in parsley and fresh garlic	25~
Meadows Burger Pemberton Natural Beef 7oz burger on a ciabatta bun with BBQ mayo, pickles, lettuce, tomato and onion Add cheese 1.5~ house smoked bacon 1.75~ sautéed mushrooms 1.5~	12~
Roasted half chicken Fraser Valley chicken, potatoes, fresh vegetables, rosemary and lemon butter sauce	20~
Big Valley Rib Platter (If you can finish it we buy it) Pemberton Valley slow braised beef ribs, served with daily potato, vegetable skewers and Caesar salad	49~

Add to your main course

Grilled tiger prawns	6~
Alaskan king crab	11~
Sautéed wild mushrooms	6~

Fresh seafood

Ling cod 23~
Prepared Mediterranean style with an olive, caper, tomato and artichoke salsa

Pan fried trout 22~
Rainbow trout on jasmine rice finished with a Crab and tarragon beurre blanc

Fish and Chips 15~
West coast Halibut lightly battered and fried, hand cut fries, coleslaw with roasted fennel seed and tartar sauce

Jumbo Tiger Prawns 25~
Jumbo tiger prawns butter flied and sautéed in a smooth coconut curry sauce with jasmine rice

Black Squirrel Pastas

Cannelloni 17~
A blend of Pemberton natural beef and pork, ricotta cheese and spinach, baked with béchamel, tomato sauce and parmesan cheese

Grilled chicken penne 16~
Roasted garlic, kalamata olives, artichoke hearts, grilled chicken breast and fresh tomato, finished with extra virgin olive oil and shaved grana pedano

Seafood penne 17~
Penne noodle tossed with a smoked salmon, tiger prawns, and fresh herb Pernod cream sauce

Shrimp pesto 15~
Fresh basil pesto, baby shrimp and penne regate all tossed with parmesan cheese, roma tomatoes and toasted pine nuts

Schnitzel and spaetzle 19~
Breaded pork loin topped with spicy tomato sauce, served on homemade spaetzle pan-fried with butter and parsley. Garnished with a grilled lemon

Chorizo sausage ragout 16~
Penne pasta tossed with a hardy Chorizo and wild mushroom tomato sauce finished with truffle oil and shaved grana pedano cheese